



Menu Details

Buffet Plant Based Menu

Vegetarian Pasta Primavera with Garden Veggies & Gardein Vegetarian Chicken Strips

Eggplant Parmesan

Grilled Eggplant, Mozzarella & Smoky Tomato Sauce, V

Vegetable & Lentil Stuffed Eggplant with Tzatziki

Quinoa & Vegetable Stuffed Peppers Smoked Tomato gravy

Gemüse Gulasch Sweet Potato, Tomato, Zucchini, Butternut Squash, Chickpeas, Lentils, Seasoned with Cinnamon, Turmeric, Garlic and Coriander - Vegan

Moroccan Vegetable Stew Sweet Potato, Tomato, Butternut Squash, Chickpeas Seasoned with Cinnamon, Turmeric, Garlic and Coriander

Vegetable & Sweet Potato Curry

Cuban Lentil Stew over Spaghetti Squash, Vegan, GF

Chipotle Black Bean Cakes with Roasted Corn & Tomato Salsa

Chopped Chickpeas, Roasted Reds, Olives, Fig Confit, Greens Sandwich

Falafel Slider Garlic & Chickpea Bites (GF), Cucumber Yogurt Sauce, Tomato, Jalapeño

Smoked & Pulled Jack Fruit Plant based, Soft Rolls

Veggie Moussaka - Grilled Eggplant, Tomato, Peppers, Potatoes and Garlic

Vegetarian Baked Chiles Rellenos Chocolate Mole Sauce

Plated Plant Based Menu

Roasted Vegetable Phyllo Purses with a Pumpkin Chestnut Puree

Autumn Vegetable Shepherd's Pie Potato Crust on top Vegan, GF

Vegetarian Entree Eggplant Caponata Phyllo Purse Vegan

Grilled Vegetable Napoleon Layered with Goat Cheese and Thyme

Phyllo Purse filled Couscous, Vegetables and Asiago Cheese

Roasted Root Vegetables with Chili Apricot Glaze

Vegetarian Tower of roasted Portabella, Zucchini, Squash, Roasted Red Pepper and Spinach with a Fennel Tomato fondue

Roasted Vegetable & Hummus Tart - Vegan

Fire Roasted Vegetable Empanada with Cheddar Jack

Vegetable Wellington with Hummus & Roasted Vegetables

Cauliflower Steaks w/Pea Puree (GF & Vegan)
