



# Vegan

MENU





## VEGAN MENU

### *Cocktail Hour Hors D'oeuvres*

Your event begins with butlered hors d'oeuvres for cocktail hour.

#### Vegan Stuffed Mushrooms

Spinach, shallot and balsamic stuffed with gluten-free bread crumb topping. *(gf, vegan)*

#### Deviled Chickpea Bites

Spicy chickpea filling, chives, and paprika on pita or cucumber cup. *(gf, vegan)*

#### Vegetable Rice Paper Rolls

Rice paper rolls with lettuce, grated carrots, grated beets, mint, basil, quinoa rolled and served with a peanut-hoisin dipping sauce. *(gf, veg)*

#### Samosa-Vegetable

Potato, carrot, corn, peas, with paneer wrapped in phyllo and baked or fried. Served with Onion, mint and Tamarind sauce. *(vegan)*

#### Pani Puri Potato Masala

Crisp fried crisp filled with potato masala topped coriander chutney and tamarind water injector. *(vegan)*

#### Everything Hummus Crisps

This artistic display includes piped hummus on our everything flatbread. Roasted carrot hummus, edamame hummus, beet and Ricotta hummus garnished with fresh herbs.

### *Salad Course*

The following salad will be served plated on a buffet or preset for your guests prior to seating.

#### Kale Salad with Dates and Almonds

Kale with chopped dates, Marcona almonds, green olives with a lemon olive oil dressing. *(veg)*

#### Mixed Greens with Berries Dates and Almonds

Mixed Spring greens with sliced strawberries, raspberry, chopped dates and toasted almonds with our raspberry vinaigrette. *(gf, veg)*

#### Mixed Greens with Strawberry Balsamic

Mixed greens, cucumber, tomato, peppers, strawberries with house Strawberry Balsamic. *(gf, vegan)*

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### *Main Course*

#### Chana Masala

Indian spiced chickpeas in a fragrant tomato sauce, basmati rice. *(vegan)*

#### Vegan Mushroom Risotto

Arborio rice, vegan vegetable stock, Carolina mushrooms, cremini and white mushrooms, rainbow swiss chard, with parsley and Vegan Parmesan cheese. *(gf, vegan)*

#### Vegetable Coconut Curry Stir Fry with Brown Rice

Stir-fried vegetables on a bed of brown rice topped with a red curry coconut sauce, topped with coconut and cashews. *(gf, vegan)*

#### Vegan Butternut Etouffee

NOLA flavors with butternut, trinity, cayenne in a almond milk stock with served over rice. *(vegan)*

#### Vegan Poblano Pepper

Poblano pepper stuffed with quinoa, brown rice, corn and vegetables with a chili spiced cashew cream *(gf, veg)*

### *Dessert*

**Dessert Presentation to include the following.**

#### Vegan Chocolate Coconut Bars

Decadent confection with coconut and dark chocolate. *(gf, vegan)*

#### Vegan Matcha Dark Chocolate Cake

A rich chocolate cake made with cocoa, banana, Japanese matcha and almond flour, draped in a decadent chocolate coconut glaze. *(gf, vegan)*

#### Amaretto Fudge Truffles

This version of healthy truffle is made with slivered almonds, chopped dates, unsweetened coconut and a drizzle of chocolate. *(gf, veg)*