

VEGETARIAN MENU

ENTREES | Select Two

Cauliflower Au Gratin (V)

Cauliflower Floret, Parmesan Cheese, Yellow Onions, and Panko Bread Crumbs

Potato Gnocchi (V)

Potato Dumpling tossed with E.V.O.O., Parmesan Cheese, Chervil, and Roasted Garlic

Vegan Tofu Curry (V), (VG), (GF)

Roasted vegetables with garlic and ginger, Thai red curry paste, coconut milk, finished with basil and cilantro

Zucchini Lasagna (V)

Layered pasta with zucchini, mozzarella cheese, marinara sauce and topped with parmesan cheese

Enchiladas (Select one choice of beans, potato, or cheese) (V), (VG), (GF)

Roasted tomatillos, onions, jalapenos and garlic blended roll on a gluten free corn tortilla, and finished with fresh cilantro

Eggplant Parmesan (V)

Layers of Eggplant, Fresh Mozzarella, Tomato Sauce, Chiffonade Basil, Red Pepper Flakes, and Panko Bread Crumbs

Ratatouille (V), (VG), (GF)

Braised Tomato, Eggplant Zucchini, Yellow Squash, Yellow Onions, Garlic, Carrots, Mushroom, Basil, and Thyme

SALADS | Select One

Fresh Arugula Salad (V), (GF)

With toasted walnuts, feta crumbles, roasted beets and a raspberry vinaigrette

Butter Lettuce and Juicy Pears (VG), (GF)

With spiced walnuts and a roasted red onion vinaigrette

Little Gem Lettuce with Spiced Walnuts and Blue Cheese (V), (GF)

With white balsamic dressing

SIDE DISHES | Select Two

Oven Roasted Tri-Color Fingerling Potatoes (V), (VG), (GF)

Soft interior and a crisp exterior, accented with thyme

Oven Roasted Broccolini (V), (VG), (GF)

Seasoned with sea salt and lemon infused olive oil

Roasted Baby Vegetables Glazed in Garlic

Olive Oil (V), (VG), (GF)

Yellow and green squash, green beans and carrots

Garlic Mashed Potatoes (V), (GF)

Wild Mushroom Risotto (V), (GF)

Seasoned with sautéed garlic and parmesan cheese

Basil Fennel Rice (V), (GF)

Tossed with basil and garlic pesto

Includes Rolls & Butter

*(V)-Vegetarian, *(VG)-Vegan, *(GF)-Gluten Free

PLEASE CONTACT YOUR EVENT MANAGER TO CUSTOMIZE YOUR MENU