

# *Vegetarian Menu*

## Hors D'oeuvres

Cilantro Tomato Bruschetta Crostini

Spring Rolls (GF, Vegan)

Cucumber Bites (GF)

Roasted Bell Pepper Bites (GF)

Falafel (GF, Vegan)

Tomato basil caprese skewers (GF, Vegan)

Dips: (Served with your choice of vegetables, fruit, pita chips, crostini's, or tortilla chips)

Cowboy Caviar (GF, Vegan)

Classic Tapenade (GF)

Roasted Red Pepper Tapenade (GF)

Baba Ghanoush (GF, Vegan)

White Bean (GF, Vegan)

## Soups/ Salads

Spanish Gazpacho Soup (GF, Vegan)

Butternut Squash Soup (GF, Vegan)

Pumpkin Soup (GF, Vegan)

Couscous Salad (Vegan)

Mediterranean Quinoa Salad (Vegan)

Corn Avocado and Tomato Salad (GF, Vegan)

Traditional Salads

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## Entrees

- Polenta with wild mushrooms, cream sauce, and shaved Parmesan (GF)
- Mushroom Wellington (Vegan)
- Moussaka with roasted eggplant, fresh tomato sauce, and toasted pine nuts (GF)
- Spinach gnocchi in brown butter sauce
- Wild mushroom and spinach lasagna
- Black Bean Burgers (GF, Vegan)
- Eggplant Parmesan (GF)

## Sides

- Sesame Garlic Green Beans (GF, Vegan)
- Roasted Pesto Potatoes (GF, Vegan)
- Roasted Garlic Mashed Cauliflower (GF)
- Broccoli Slaw (GF)
- Honey Soy Glazed Carrots (GF, Vegan)
- Artichoke and Sun-dried Tomato Risotto (Vegan)
- Thai Cucumber Salad (GF, Vegan)

## Desserts

- Chocolate Mousse (GF, Vegan)
- Raspberry Cheesecake (GF, Vegan)
- Chocolate Cake (GF, Vegan)
- Carrot Cake (GF)
- Mixed Berry Panna Cotta (GF, Vegan)