

Vegetarian

Appetizers:

Quinoa cakes

A blend of carrots, garbanzo, and green onion with a vegan chipotle aioli sauce.

Capresse salad

Fresh Tomatoes, Mozzarella cheese, Basil with balsamic reduction

Bruschetta

Tomatoes, garlic, olive oil and basil with a hint of balsamic

Goat cheese dates

Dates stuff with Goat cheese thyme

Pistachio Dates

Pistachio and orange stuffed dates

Soups:

Lentil soup

Lentil soup with a blend of veggies and kale.

Gazpacho soup

A blend of fresh veggies server with a side of garlic toast

Tomato Basil

Tomato Basil soup with crispy crotons

French onion

Traditional French onion soup with Swiss cheese

Entrées:

Butter nut Squash gnocchi

Homemade gnocchi, cauliflower, sage in a butter nut squash sauce on a bed of Green beans.

Pan Seared Tofu

Tofu In Teriyaki, cayenne pepper and Cajun on a bed of risotto and chimichurri sauce.

Taco de Hongos (Mushroom tacos)

Homemade corn tortillas a blend of wild, creminis and Portobello mushrooms topped off with a creamy avocado sauce with a side of black beans and Spanish rice.

Tofu Alfredo Fettucine

Homemade fettucine noodles in a creamy garlic tofu sauce and slices of broccoli.

Served with a side of garlic toast

Eggplant Parmesan

Pan fried eggplant breaded with panko top off with a sweet cherry tomato and basil sauce.

Side of seasonal veggies and rosemary fingerling potato.

Stuff Portobello mushroom

Portobello mushroom stuff with hummus, spinach, artichoke, onion and garlic with a side of crispy polenta orange glazed carrots.