SUSTAINABLE SELECTIONS

\$65/guest

STATIONARY HORS D'OEUVRES

(Choose 3, +\$10/guest for each additional selection, +\$4/guest for passed service)

Black Bean Sliders V. VG. GF. BP

With v'roasted pepper mayo, v'cheddar, and pickled red onion on pretzel bun

Teriyaki Meatball Skewers V, VG, PB, SP

Marinated in ginger teriyaki sauce

Meatball Skewer V, VG, PB, SP

Homemade marinara with garlic baguette crouton

Margarita Pizza V, VG, GF

Homemade marinara, v'mozzarella, and fresh basil on cauliflower crust

Roasted Asparagus Bruschetta V, VG, GF

With mushrooms, shallots, and pine nuts with balsamic glaze on a toasted baguette

Crab Cakes v, vG

Plant based, contains soy and gluten

Chorizo and Chips V, VG, GF

Vegan chorizo with roasted red pepper, onions, and black beans with homemade guacamole

Mushroom Purse V, VG, GF

With sweet yams and mushroom duxelles in GF pastry shell

Prosciutto on Melon V, VG, GF, PB

With horseradish v'mayo on lite pickled melon

SALAD

(Choose 1)

Potato Salad V, VG, GF, PB

With roasted baby potatoes, carrots, celery, and red wine vinaigrette

Garden Green V, VG, GF, PB

Fresh garden vegetables tossed with ginger honey vinaigrette

Arugula and Fennel V, VG, GF, PB

Tossed in homemade lemon vinaigrette

Kale Slaw V, VG, GF, PB

With carrots, purple cabbage, herbs, lemon ginger v'mayo, and agave

ENTREES

(Choose 1, +\$12/guest for each additional selection)

Mediterranean Stuffed Portobello V, VG, GF, PB

With spinach, tomato, kalamata olives, sweet peppers, garlic, and okra with a balsamic glaze

Sweet Italian Sausage V, VG, GF, PB, BP

With peppers, onions, and garlic herb polenta

General Tso's Chicken V, VG, GF, PB, SP

With broccolini and cauliflower rice

Lemon Garlic Chicken V, VG, GF, PB, SP

With chickpea penne tossed in olive oil and fresh herbs

V = vegetarian VG = vegan PB = plant based GF = gluten free SP = soy protein BP = bean protein DF = dairy free