



vegetarian
vegan

\$28

per person | select two

exclusively[®]
yours
catering&events

eggplant rollatini

Baked and Breaded Eggplant Rolled with Ricotta and Mozzarella Cheese,
Fresh Basil, Topped with Marinara

vegetable lasagna

A Blend of Fresh Vegetables Cooked with a Cream Sauce, Layered with Pasta,
Parmesan and Mozzarella Cheeses, Baked until Golden Brown

wild mushroom ragout over polenta

Assorted Mushrooms Cooked with a Blend of Fresh Herbs into a Hearty Ragout,
Served over Creamy Polenta

catalan chickpea and spinach meatballs

An Intriguing Blend of Roasted Peppers, Tomatoes, Hazelnuts,
Toasted Garlic, Smoked Paprika with Romesco Sauce

thai vegetable curry

Sauteed Vegetables Smothered in a Creamy Thai Curry Sauce, Garnished with Toasted Coconut

vegetable tofu stir-fry

Fresh Seasonal Vegetables Stir-Fried with Tofu in a Sesame Oil & Soy Sauce

grilled eggplant with romesco sauce

Herbed Feta, Pesto Oil, Grated Parm, Chiffonade Thai Basil

cauliflower picatta

Cauliflower Steak, White Wine Herb Butter Caper Sauce, Brown Rice

southwestern black beans & rice

Spiced Black Beans served over Brown Rice

stuffed bell pepper

Red Bell Pepper Stuffed with Quinoa Cashew Rice Pilaf and Fresh Vegetables,
Topped with Fresh Roasted Marinara Sauce.

~ All entrees come with a garden salad, choice of 1 vegetable,
1 potato or rice, freshly baked rolls and butter ~

vegetable selections

Roasted Corn and Peppers Green Bean Almondine, Raspberry Sauteed Green Beans Honey,
Glazed Carrots, Minted Baby Carrots and English Peas, Roasted Vegetables
Citrus Glazed Asparagus (add \$1. pp), Fresh Garden Salad, Caesar Salad

potatoe & rice selections

Saffron Rice Herb Roasted Potatoes, Wild Rice Pilaf, Twice Baked Potatoes (add \$1. pp)
Mushroom Asparagus Brown Rice, Sweetpea Stir Fried Rice, Scallop Potatoes
Garlic Mashed Potatoes, Baked Macaroni & Cheese,
Purple Fingerling Potato (add \$1. pp), Sweet Potato Casserole

plated salad selections

Seasonal Yum Salad (add \$2. pp)

Topped with Toasted Walnuts and Orange Segments, Beets, Goat Cheese
Served with Honey Poppyseed Vinaigrette Dressing

Strawberry Spinach Salad (add \$2. pp)

Topped with Feta, Basil, and Raspberry Balsamic Vinaigrette

(Plates, Utensils, Napkins, and Cups Included)