



vegetarian  
vegan

\$26  
per person

exclusively<sup>®</sup>  
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 Included)*

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celebration  
OF CUISINE:  
global recipes | culturally inspired