

Vegetarian and Vegan

Lunch Salads

Salads can be either served as an entrée or starter. Ask catering consultant for price as entrée or starter.

Radichio and Romaine Salad 13.75
Brioche Garlic Crouton, Marinated Baby Heirloom Tomatoes, Burrata Cheese and Basil Vinaigrette

Southwest Quinoa Salad (Vg) 14.00
Corn, Tomato, Black Bean, Cilantro, Pepitas and Spicy Lime Vinaigrette

Lunch Entrees

Corn and Barley Risotto 31.00
Shaved Parmesan and Young Basil

Vegetable Curry (Vg) 30.00
Chick Pea and Basmati Rice

Penne Primavera 21.95
with Grilled Vegetables and Marinara Sauce

Dinner Entrees

Wild Mushroom Tart 31.00
Celery Root Puree, Roasted Tomatoes and Cabernet Reduction

Grilled Vegetable Brochettes (Vg) 31.00
Herb Couscous and Harissa Dressing

Curried Tofu Steak (Vg) 31.00
Roasted Cauliflowers, Lentils and Cashews

Soba Noodle Stir Fry (Vg) 30.00
Edamame, Carrots, Cabbage, Bean Sprouts and Spicy Peanut Sauce

Corn and Asparagus Risotto 31.00
Shaved Parmesan and Young Basil

Mushroom Ravioli 31.00
Asparagus Tips and Wild Mushrooms and Pecorino Cheese Sauce

Four Cheese Ravioli 30.00
Shaved Zucchini and Squash



Farfalle Pasta 30.00
Fava Beans, Mushrooms and Leeks

Hot Hors d'oeuvres

Vegetable Pot Sticker with Sweet Soy 2.70

Goat Cheese and Tomato Tart 2.20

Spinach Spanakopita 2.45

Grilled Vegetable Quesadilla with Tomatillo Salsa 2.20

Asparagus and Truffle Quiche 2.45

Spinach, Parmesan and Pine Nut filled Mushrooms ... 2.45

Chimichurri Tofu and Vegetables (Vg) 2.45

Warm Crostini with Eggplant Caponata (Vg) 2.45

Cold Hors d'oeuvres

Bruschetta (Vg) 2.20
White Bean or Tomato

Blue Cheese filled Dates 2.30

Caprese Skewers with Basil Pesto 2.20

Wild Mushroom Crostini with White Bean Spread (Vg) ... 2.45

Marinated Olive and Tomato Skewer (Vg) 2.20

Rice Cracker with Soy Wasabi Spread (Vg) 2.30

Vegan (Vg) Vegetarian (V) Gluten Free (Gf)