



VEGAN MENU

HORS D'OEUVRES/SMALL BITES

Roasted garlic mushrooms with fresh Thyme and Rosemary

Moroccan-spiced Cauliflower bites with Turmeric vegan yogurt dip

Tofu Peanut Satay and Cucumber Skewers Topped with Toasted Peanuts
and Fresh Mint

Lemony Chickpea Bruschetta

Italian Eggplant Caponata Crostini

Thinly sliced Vegetables Skewers with pesto

Artichoke Dip and Crudités Platter

Grilled Seasonal Vegetable Plater with Pesto Dip

Cauliflower Latkes with scallion, Fresh Herbs Goddess Dip

Vegetable Skewers with Herbes de Provence

Phyllo Tarte Provencale with Zucchini, Tomato, Onion and Pesto

Roasted Cauliflower Bites with Lemon Salsa Verde

Wild Mushroom and Cannelloni Spread on Crostini
Artichoke hearts Bruschetta with herbs de Provence and sautéed garlic
Vegan Turmeric Pineapple Tofu Kabobs
Grilled Broccoli Bites with Garlic Cashew Butter
Mushroom Kufteh with Harissa and Raw Honey
Impossible Burger Balls with Teriyaki ginger sauce on a stick
Vegan Chili in a terrine cup with Sweet Potatoes and Black Beans,
Chunky Tomato, Fresh Basil
Vegan Spinach Artichoke Cups
Vegan Quesadilla with Tofu and Vegetables
Vegan “Crab” Cakes with garbanzo beans and hearts of palm
Potato Leek soup shots
Avocado Black Bean Corn Salad in a Verrine
Lentil Mushroom Tacos with Mango Salsa
Vegan “Tuna” Salad mini Sandwich on 7 grain bread

DESSERTS

Assortment of Vegan/Vegetarian Desserts
Mini Mousses au Chocolat with Almond Milk
Assorted Vegan Cookies
Fruit Salad with Mint and Citrus