



MENU

VEGAN WEDDING

HORS D'OEUVRES

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

Vegetables Skewers with pesto

Artichoke Dip and crudités

Stuffed Vegan Cheese mushroom with toasted panko and herbs

Zucchini Fritters with Green Goddess Dip

Grilled Seasonal Vegetable Plate with Vegan Pesto Dip

Cauliflower and Potato Latkes with homemade apple sauce

Vegetable Skewers with Herbes de Provence

Phyllo Tarte Provencale with Zucchini, Tomato, Onion and Pesto

SALADS

Shredded Red Cabbage, Carrot and Mint Salad

Spicy Cashew Thai Chickpea Broccoli Salad

Asparagus Tabbouleh with lemon mint olive oil dressing

Avocado and cabbage slaw with lime ginger scallions vinaigrette

Cashew Crunch Shredded Brussels Sprouts, Red Cabbage with Sesame
Ginger Dressing

Farro Salad with arugula, cranberries, sliced green apple and toasted
pecans

Seared Tofu Tabbouleh with parsley, bulgur grain, cherry tomato, lemon
garlic vinaigrette

Quinoa Fall Salad with Shredded roasted Brussels Sprout, Apples and
Pecans

Roasted Corn Pasta Salad with Avocado, Cherry Tomato, Farfalle,
Cilantro, Lemon Vinaigrette

Brussels Sprouts Caesar Salad with vegan “parmesan” cheese and
croutons

ENTREES:

Cauliflower Steaks with Lemon Salsa Verde

Fusilli with roasted Eggplant caponata

Harissa Fresh White Bean stew with Turmeric vegan yogurt

Pasta Pesto, Asparagus and Peas

Lemon Rice Pilaf with Roasted Seasonal Vegetable

Wild Mushroom Ragout with Polenta

Sautéed Artichoke hearts with herbs de Provence and sautéed garlic

Spaghetti with Mushroom Bolognese

Thai Peanut Coconut Cauliflower Chickpea and Sweet Potato Curry
with brown rice

Risotto a la Parisienne with Roasted Beets, Toasted Pine nuts, Chives,
Vegan Parmesan

Vegan Turmeric Pineapple Tofu Kabobs with coconut rice

Broccoli with Garlic Butter and Cashews on Basmati rice

Veggie Shepherd Pie, Oven Baked Provençal Seasonal Vegetables mixed
with Yukon Mashed Potatoes, In a Cabernet Wine Sauce

Mushroom Kufteh with Green Harissa and Grilled Asparagus Pesto

Impossible Burger Balls with Teriyaki ginger sauce on a bed of Basmati
rice

Fricassee de Champignons Sauvages, Sautéed Portobello and Shiitake,
Fresh herbs, Garlic and Olive Oil

Aubergine Parmigiana with Sliced Eggplant, Chunky Tomatoes, Vegan
Mozzarella, Fresh Basil and Parmesan

Farfalle a la Provençale with Seasonal Vegetables, Olive Oil, Fresh
Garlic and Vegan Parmesan Cheese

Sautéed baby artichokes with onions and garlic, served with grated
Parmesan Vegan Cheese

Vegan Chili with Sweet Potatoes and Black Beans, Chunky tomatoes
and Fresh Basil

Spaghetti with Cremini and Porcini Mushroom Bolognese

Vegan Chili with Sweet Potatoes and Black Beans

Vegan Pineapple Fried Rice

Vegan Cauliflower Casserole with vegan cheese and buttery bread
crumb

DESSERTS

Assortment of Vegan/Vegetarian Desserts

Mini Vegan Mousses au Chocolat

Assorted Cookies

Fruit Salad with Mint and Citrus