



BRUNCH

SWEET

Yogurt Parfait

Greek Vegan Yogurt, Red Berries, Toasted Oats, Slivered Almonds, Raw Honey

Roasted Plums Tartine

Fresh Roasted Plums, Vegan Ricotta, Fig Jam

Chia Seed Pudding with Berries

Almond Milk, Red berries, Toasted Coconut Flakes, Organic Honey

Crepe Vegan Hazelnut

Bananas and walnuts

Vegan French Toast

Brioche bread, Maple Syrup, Berries

Vegan Pancakes

Banana & Chocolate Chips

Chia Pudding Parfaits

Coconut milk, Mango, Granola

Vegan Waffles

Topped with Fruit Compote

SAVORY

Vegetable Tarte Provencale

Zucchini, Mushroom, Red Pepper, Pesto on Phyllo dough

Cannelloni Been and Pesto Pinwheel

Shredded Carrots and Red Cabbage, Spinach, Avocado, Scallions

Provençal Vegetables in a Brick Envelope
Organic Vegetables, Fresh Basil, Garlic and Olive Oil

Roasted Garlic Mushroom Tartine
Sour Dough Bread, Fresh Thyme and Rosemary

Vegan Potstickers
Vegetable potstickers with Teriyaki sauce

Avocado and Tomato Toast
Fresh Basil, Micro Greens, Toasted Country Bread

2 Homemade Hummus - Classic & Beet
Organic Crudités & Artisan Crackers

Protein Wrap
Scrambled Tofu, Spinach, Vegan Cheese

Gluten Free Wrap
Sautéed kale, roasted peppers, Tofu, Mushrooms, Gluten Free Tortilla

Italian Eggplant Caponata on Multi Grain Toast
Grilled Eggplant and Plum Tomato, Green Olives, Caramelized onions, Capers

Pineapple Tofu Kabobs
Turmeric Roasted Pineapple, Grilled Marinated Tofu

Creamy Artichoke Bruschetta
Melted Vegan Cheese

Cauliflower and Potato Latke
Latkes with Homemade Apple Sauce and Raisins

Wonton Crisps with Fresh Guacamole
Medium Salsa Cilantro

Impossible Meatballs
Honey and Harissa Glaze

Vegan Artichoke and Spinach Dip
Seasonal Crudités

Sweet and Sour Tofu Pineapple Skewers
Fresh Cilantro

Vegan Ceviche in a Verrine Cup
Heart of Palms, Chickpeas, Tomato, Cucumber, Cilantro, Citrus Vinaigrette

Avocado Toast
Sourdough, Smashed Avocado, Pickled Radish, Chili Flakes

Vegan Croque Monsieur
Plant-based Béchamel, Smoked Tofu and Mushroom

Tofu Scramble

Turmeric Tofu, Roasted Potatoes, Sautéed Greens

Brunch Burrito

Tofu scramble, Black Beans, Avocado, Vegan Cheese

Savory Crêpes

Filled with spinach, mushrooms & cashew cream

SALADS

Asian Cashew Crunch

Shredded Carrots, Brussels Sprout, Red Cabbie, Red Onions, Sesame Ginger Dressing

Red and Golden Beet Salad

Toasted Walnuts, Shallot Vinaigrette

Tabouleh Salad

Bulgur Grain, Chopped Parsley, Tomato, Red Onion

Farro Salad

Arugula, Sliced Green Apple, Toasted Pecan, Shallot Vinaigrette

Greek Salad

Vegan Feta, Orzo, Tomato, Cucumber, Red Onion, Green Pepper, Balsamic Vinaigrette

Kale Salad with Miso and Pistachio

Soy Ginger Vinaigrette

DESSERTS

Dark Chocolate Covered Strawberries

Fresh Fruit Salad

Vegan Carrot Cake

Shredded Coconut Cashew Rice Putting