



Vegetarian & Vegan Mix and Match Menu Selections for Private Plated Dinners, Elegant Buffets, Weddings, Gala Events, etc...

We customize our menus to take into consideration your budget, food preferences, and the tone or ambiance of your event. This menu selection consists of a variety of Continental options, which include American, French, Italian, Mexican/Latin, Asian cuisines, etc... If you would like to see specific cuisine menus, let us know and we can provide you with one or we can customize your menu. We are committed to Fresh Seasonal Foods. Please look over the selections and consider each element to round out a dinner or buffet menu. *We recommend three to five hors d'oeuvres for your cocktail period. Price is based on how many selections and the kind of item you would like us to provide for your dining event.

Appetizers/ Butlered Hors d'oeuvres - (SELECT OF TWO TO FOUR)

Artisanal Bread Basket
Seasonal Fruit Platter
Crudit  Platter
Grilled Veggie Platter
Roasted Plum Tomato Bruschetta with Pancetta and Basil
Tomato Caprese with Olives, Fresh Basil & Balsamic
Stuffed Mushrooms Garnished with Ratatouille
Vegetable Dumpling with Sweet-Sour Sauce
Ahi Tuna Tartar with Micro Greens and Sesame Dressing
Mini Crab Cake with Lemon Zabaglione
Coconut Shrimp with Citrus Dipping Sauce
Iced Shrimp with Cocktail Sauce
Tiny Grilled Tuna Taco with Mango Salsa
Smoked Marlin Taco with Pickled Jalapeno
Spicy Veggie Taco with Pico de Gallo & Guacamole
Homemade Tortilla Chips & Salsa
Sliders - Tofu Mini Burgers with a Variety of Condiments
Truffle Salad on Endive Spears

SALAD OPTIONS - (select one):

Fris e & Mache - with Crushed Walnuts, Dried Cranberries & Roasted Garlic Vinaigrette
Baby Greens Salad - with Roasted Sweet Peppers on Thick Grilled Country Bread & Aged Balsamic Vinaigrette
Mango Salad - Arugula Salad with Candied Pine Nuts, Sliced Cherry Tomatoes, & Mango Dressing
Classic Caesar Salad - with Baked Croutons, Parmesan and Homemade Caesar dressing
Artichoke Hearts Salad - Mixed greens Topped with Artichoke Hearts, Cherry Tomatoes, Broccoli, Black olives, Zucchini, Carrot curls, frizzled onions and herb croutons Dijon dressing
The Wedding Salad - Mixed greens Tossed with Fresh Herbs & Champagne Herb Vinaigrette Garnished with toasted Almonds & Edible Flowers
Italian Asiago Salad - Mixed Greens with Roasted Peppers, Crumbled Asiago, Toasted Pine Nuts & Pesto Vinaigrette
The Apple Salad - Boston Lettuce, Watercress, & Belgian Endive Tossed with Apples, Caramelized & Roquefort Cider Vinaigrette



MAIN Entrée - (select one):

Angel Hair Pasta in Truffle Oil with Scallions, Red Bell Peppers and Black Truffle
Fresh Pasta with Artichokes, Asparagus and Mushrooms in Herb Sauce
Spaghetti with Seared Tofu in a Tomato Marinara Sauce
Mushroom Ravioli with Tarragon Sauce
Pasta Primavera with Garden Vegetables
Vegetarian Lasagna
Eggplant Parmesan
Mushroom Cobbler
Savory Ratatouille

Fish & Seafood options:

Seared Chilean Sea Bass served with White Wine Reduction
Seared Salmon served with Savory Forbidden Rice and Grilled Green Asparagus
Roast Mustard Seed Crusted Salmon Fillet on Sautéed Spinach, Diced Shallots w/Red Wine Sauce
Pan-seared Fennel Crusted Salmon Fillet with Red Pepper and Fish Fumé Velouté
Tilapia Florentine with Lemon Sauce
Shrimp Scampi
Seared Scallops served with oysters plant

Vegetable options with Entrée:

Haricot Verts, Baby Carrots & Red Bell Peppers in Shallot butter
Roasted Baby Vegetables with Thyme and Cracked Pepper
Roasted Corn with Minced Tomatoes & Tiny Noire Beans
Asparagus Roasted with Red and Yellow Grape Tomatoes
Sauté of Seasonal Market Vegetable Bundle
Swiss Chard Steamed with Red Bell Peppers
Blanche Steamed Peas with Fresh Garlic
Sautéed Mixed Kale & Mustard Greens
Grilled Vegetables - Mushrooms, Asparagus, Tomato and Grilled Eggplant seasoned with Balsamic Vinaigrette

STARCH OPTIONS – (select one)

Fingerling Potatoes with Fresh Herbs
Truffle Mashed Potato Cakes
Garlic Mashed Potatoes
The Chef's Salsify
Forbidden Rice
Rice Pilaf



SOUP OPTIONS – (select one)

Mushroom Bisque with Fresh Oregano
Garden Vegetable Stew
Cream of Asparagus
She-Crab Soup
Legume Stew
Potato Soup
Leek Soup
Gazpacho

DESSERT OPTIONS

(A dessert list can be provided upon request with many options from dessert cakes, lavish wedding cakes, after dinner small bite desserts, which are an assortment of dessert cocktails.)

* Ask your Catering Coordinator for additional suggestions, or special request items such as Gluten Free, Vegetarian, Kosher or any item you would like to see on your event menu. We are happy to work with you to create a menu that perfectly suits your tastes.