

VEGAN/VEGETARIAN SALADS

Each platter serves up to 12 guests

Baby spinach with strawberries, pine nuts, and champagne vinaigrette

\$60

Organic mixed greens, cucumbers, and cherry tomatoes with ginger-carrot dressing

\$50

Kale and fennel salad with gate olives, orange, and citrus dressing

\$60

Zucchini noodles with everything spice, cherry tomatoes, and avocado cream

\$60

VEGAN/VEGETARIAN PASTA

Each platter serves up to 12 guests

Penne norma with eggplant, tomato, and "mozzarella"

\$80

Baked penne primavera with cashew cream

\$80

Green lasagna with seasonal vegetables

\$90

Butternut squash ravioli with vegan butter and sage

\$90

Spinach stuffed shells

\$80

VEGAN/VEGETARIAN ENTREES

Each platter serves up to 12 guests

Three bean chili

\$90

Black-bean succotash

\$90

Italian chickpea stew

\$80

Agave-mustard and thyme tempeh

\$90

Balsamic maple glazed tempeh

\$90

Mushroom seitan bourguignon

\$100

Seitan piccata

\$100

Coconut crusted seitan

\$100

Tamarind tofu and broccoli kabobs

\$100

Eggplant "parmigiana"

\$80

VEGAN/VEGETARIAN SANDWICHES AND WRAPS

Each platter serves up to 12 guests

Beyond burger with tomato, lettuce, and onions in a sesame bun

\$120

Butternut squash on gluten-free bread with mozzarella, caramelized onions, and mayo

\$100

Gluten-free BLT

\$90

Gluten-free veggie burrito

\$90

Gluten-free grilled cheese sandwiches

\$90

Spicy quinoa and hummus in a gluten-free wrap

\$90

Lentil and spinach burrito in a gluten-free wrap

\$90

Chickpea and curry vegetable gluten-free wrap

\$90

Jamaican jerk tofu gluten-free wrap

\$100

VEGAN/VEGETARIAN SIDES

Each platter serves up to 12 guests

Quinoa cashew pilaf

\$50

Wild rice and almond pilaf

\$70

Lemon rosemary greek potatoes

\$60

Black garlic broccoli

\$60

String beans with pesto genovese

\$70

Paprika roasted root vegetables

\$70

Brussels sprouts

\$80

Spaghetti squash and herbs

\$60

Roasted garlic and truffle mashed potatoes

\$50

German potato salad

\$50

VEGAN/VEGETARIAN DESSERTS

Each platter serves up to 12 guests

Gluten-free old fashioned apple pie

\$60

Gluten-free blueberry muffins

\$50

Gluten-free apple spice cake with maple buttercream

\$60

Gluten-free apple spice cake with maple buttercream

\$60

Gluten-free almond tart with cranberries

\$70

Cashew rice pudding

\$50

Vegan cheesecake with berries and chocolate

\$60