

VEGAN SELECTIONS

HORS D'OEUVRES

EGGPLANT MEATBALLS

Vegan tomato sauce

CAJUN VEGGIE POTSTICKERS-

scallioned schezuan and cucumber wasabi

VEGETABLE SPRING ROLLS -

with mango ginger chutney

SPINACH ARTICHOKE DIP -

with sundried tomatoes and mushrooms

ROASTED SWEET POTATO AND BLACK BEAN

QUESADILLAS- chao tofu slices (Vegan cheese)

WHITE BEAN, ARTICHOKE, AND BASIL CROSTINIS

SWEET CORN TOSTADAS

With onions, cilantro, and lime.

SIDES

MUSHROOM RISOTTO

ROASTED SWEET POTATO

with brussel sprouts with maple honey, seasoned and roasted with garlic and thyme COCONUT RICE

SEASONAL MIXED VEGETABLES

roasted carrots, cauliflower and broccoli

CASHEW FRIED COCONUT RICE

broccoli, carrots and mushrooms , ginger peanut drizzle

SPANISH RICE & HABICHUELAS

CHOW MEIN HONDURENA

caramelized carrots, celery and eggs

GRILLED CORN ON THE COB

ENTREES

SWEET POTATO GNOCCHI

With mushrooms, spinach, sundried tomato in a marsala wine cream sauce (almond milk)

CAULIFLOWER WINGS

Choice of Kung Pao sauce, mild, sweet thai, korean bbq

PORTOBELLO FAJITAS

With peppers and onions, drizzled cilantro lime oil

MUSHROOM LASAGNA ROLLATINI

With carrots, spinach and vegan cheeses.

PULLED BBQ SPAGHETTI SQUASH SLIDERS

Korean style sweet and spiced bbq

JAMAICAN JERK EGGPLANT

With mango slaw and serrano pepper cream (vegan)

PORTOBELLO CAPS

With grilled cherry tomato and a garlic parmesan crust. Spicy avocado chimichurri drizzle.

MUSHROOM KEBABS

With roasted cherry tomato and balsamic fig reduction.

GRILLED VEGETABLE KEBABS

Pesto Cream (Vegan)



