

VEGAN MENU

HOR D'OEUVRES

Hearts of Palm Croquettes
Stuffed Mushrooms
Cauliflower and Hearts of Palm Ceviche
Creamed Spinach Fritters
Moscato Arancini
Vegan Cheese Board

SALADS

Roasted Corn Succotash
Watermelon Feta Romaine Salad
Shredded Kale and Quinoa On the Border Salad

MAIN COURSE

Eggplant Rollatini
Cauliflower or Zucchini Steaks with Roasted
Garlic Pesto
Beet Medallions with Vegan Demi Glaze
Shredded Smoked Mushrooms
Smoked Sausage & Peppers with Broccoli Rabe

SIDES

Warm Lemon and Herb Chickpea Medley
Roasted Carrots and Pearl Onions
Chef's Veggie Medley
Zesty Volcano Rice (Brown and Red Rice)
Zucchini Ribbons - Garlic and Olive Oil Sauce
Golden Raisin Couscous
Quinoa Pilaf

