



# Vegan

MENU





## VEGAN MENU

### *Passed Hors D'oeuvres*

Your event begins with butlered hors d'oeuvres for cocktail hour.

#### “Bacon”, Lettuce, Tomato Crostini

Eggplant “bacon”, lettuce, grape tomato, roasted garlic aioli, baguette crouton.

#### Deviled Chickpea Bites

Spicy chickpea filling, chives, and paprika on pita or cucumber cup. (gf)

#### Hummus Salad On Belgian Endive

House made hummus on endive spear with micro tomato, cucumber, red onion cilantro. (gf)

#### Pani Puri Potato Masala

Deep fried crisp filled with potato masala topped coriander chutney and tamarind water injector.

#### Tofu-Crispy Fried

Bite size pieces of tofu deep fried served with sweet chili dipping sauce. (gf)

#### Vegetable Ceviche

Cauliflower, tomatoes, red onion, jalapeno, lime juice, cilantro, and avocado. Served with tortilla chips. (gf)



Pani Puri Potato Masala

## VEGAN MENU

### *Displayed Hors d'Oeuvres*

These are suitable appetizers for a cocktail hour or for a full heavy hors d'oeuvres buffet.

#### Beyond Meatballs

Beyond beef, spinach, onion, gluten free bread crumbs, spices served with house tomato-basil sauce. (gf)

#### Brussels Sprouts Taco

Maple chipotle glazed brussels sprouts, black beans, charred corn, pickled red onions, vegan lemon crema, cilantro, limes and avocado to top. Flour (contains wheat) and corn tortillas. (gf)

#### Mini Vegan Empanada

Pastry dough, potato, onions, raisins, carrots. (contains wheat)

#### Mini Vietnamese Vegetable Roll

Vietnamese rice wrapper, vermicelli rice noodles, cucumber, carrots, mint, and basil. Served with a spicy hoisin peanut sauce. (gf) (contains peanuts)

#### Tofu Satay with Peanut Sauce

Tofu marinated in Tamari, ginger, onion, and garlic with a touch of sweetness, grilled and served with a coconut peanut dipping sauce. (gf) (contains peanuts)

#### Vegan BBQ

Maitake, King Trumpet and Portobello Mushrooms, seasoned with garlic, cayenne, smoky paprika and roasted, shredded with our house made maple bbq sauce. (gf)  
Served with vegan mini rolls. (contains wheat)

#### White Bean and Spinach Quesadilla

Vegan tortilla, sauteed white beans and spinach, vegan "cheese".



Vietnamese Vegetable Roll

## VEGAN MENU

### Grazing Table

Your event begins with butlered hors d'oeuvres for cocktail hour.

#### Fresh Fruit Display with Vegan Almond Butter Dip

Fresh cut pineapple, melons, grapes, strawberries, mango, kiwi, and berries, served with house made almond butter-cream dip. (gf) (contains tree nuts)

#### Mexican Crudite with Pumpkin Seed Dip

Cucumber, jicama, radish, and pineapple served with limes, tadjin and our house made pumpkin seed dip. (gf)

#### Mexican Layer Dip

Layers of vegan refried beans, Mexican spices, vegan sour cream, tofu (silken), diced onions, avocado, diced tomatoes, shredded lettuce, and vegan shredded cheese garnished with black olives and served with corn chips.

#### Strawberry Salsa

NC local strawberries married with sweet red onion, jalapeno, lime juice and cilantro. Served with tortilla chips.

#### Trio of Hummus with Pita and Cucumber

House made roasted carrot hummus topped with peptias, classic-hummus, and our black bean and roasted red pepper hummus. (gf) Served with English cucumbers, olives and pita. (contains wheat) (contains sesame)

### Salad Course

The following salad will be served plated on a buffet or preset for your guests prior to seating.

#### Arugula, Butternut and Lentil Salad

Roasted butternut squash, French lentils, arugula and mixed greens, sun-dried cranberries, candied pepitas, with apple-chaidier vinaigrette. (gf)

#### Arugula Corn Yellow Pepper and Tomato Salad

Ginger, lime, and jalapeno dressing.

#### Baby Spinach, Mandarin, Cashew Salad

Baby spinach, mandarin oranges, diced red peppers, sweet and spicy cashews. (gf)

#### Beet, Fennel & Sweet Corn Salad

Summer roasted beets, julienne fennel bulb and sweet ummer corn tossed with a light lemon thyme vinaigrette dressing with fresh basil. (gf)

#### Kale Salad with Dates and Almonds

Kale with chopped dates, Marcona almonds, green olives with a lemon olive oil dressing. (gf)

#### Mixed Green Salad

Baby mixed greens, cucumbers, carrots, grape tomatoes. (gf)



## VEGAN MENU

### *Main Course*

**Popular Entrees to set on the buffet. Consider 2 or 3 selections to create an ample buffet and satisfy a variety of tastes.**

#### **Braised Butternut with Chickpeas and Harissa**

Butternut squash, braised with evoo, shallots, garlic, spices, harrisa, with chickpeas, sliced apricots, lemon and coriander. Served over Basmati rice (gf)

#### **Butternut Spinach Lasagna**

Vegan pasta noodles layered with butternut squash, spinach, and a tofu ricotta with a cashew cream "Alfredo".

#### **Butternut Squash Polenta**

Roasted and pureed butternut squash, almond milk, herbs. (gf)

#### **Cauliflower Steak with Chimichurri Sauce**

Thick slab of roasted cauliflower with a parsley herb sauce.

#### **Cauliflower Tikka Masala**

Classic Tikka flavors made vegan with cauliflower, spices, coconut cream. (gf) (contains cashews)

#### **Eggplant Parmesan Napoleans**

Slices of eggplant, breaded and baked with olive oil, layered in San Marzano tomato sauce, basil, vegan Parmesan and Mozzarella. (gf)

#### **Mushroom Wellington**

Mushrooms, garlic, potato, kale wrapped into pastry and baked.

#### **Southern Veggie Plate**

This colorful vegetarian plate includes our butterbean and corn succatash with sweet peppers, collards, roasted half sweet potato with Big Oak Bee honey. (gf)

#### **Stuffed Red Peppers with Quinoa, Rice, & Corn**

Stuffed bell peppers with quinoa, brown rice, corn, and spices with fresh Cilantro and Enchilada sauce. (gf)

#### **Stuffed Portobello Mushroom**

Spinach, balsamic glazed shallots, white beans and gluten free bread crumbs. (gf)

## VEGAN MENU

### *Sides*

Some side dishes are more appropriate for a buffet and others will enhance an elegant plated presentation.

#### Basmati and Lentil Pilaf

Aromatic basmati and lentils, onion, carrot. (gf)

#### Chipotle Maple Roasted Corn on the Cob

Corn, cashews, maple syrup, chipotle, tofu. (gf)

#### Coconut Rice

Basmati, shallots, coconut milk, coconut and cilantro. (gf)

#### Fingerling Potatoes with Lemon and Parsley

Lemon-butter parsley and sea salt, roasted. (gf)

#### Mac & “Cheese”

Classic macaroni & “cheese.”

#### Mushroom Risotto

Arborio rice, vegan vegetable stock, Carolina mushrooms, cremini and white mushrooms, rainbow swiss chard, with parsley and Vegan Parmesan cheese. (gf)

#### Pineapple Fried Rice

Stir fried rice with onion, garlic, ginger, carrots, pineapple, green onion, peas, cashews, and cilantro. (gf)



Mushroom Risotto



## VEGAN MENU

### *Dessert*

**Dessert Presentation to include the following.**

#### **Amaretto Fudge Truffles**

This version of a truffle is made with slivered almonds, chopped dates, unsweetened coconut and a drizzle of chocolate. (gf)

#### **Butternut Squash & Fried Apples**

Roasted butternut squash served with sauteed Granny Smith apples with fall spices. (gf)

#### **Chocolate Chai Cupcake**

Gluten free flour, chai spice, vegan chocolate, chai cream icing. (gf) (contains soy)

#### **Coconut Chocolate Mousse**

Vegan chocolate, dates, coconut milk, vanilla. (gf) (contains coconut)

#### **Maple Spice Popcorn**

Rich, dark, and delicious maple and crunchy popcorn infused with a cayenne kick.

#### **Peanut Butter Swirl Brownie**

Vegan brownie swirled with peanut butter. (gf) (contains soy, peanuts)

#### **Strawberry Hibiscus Cupcakes**

Vegan cake, strawberries, strawberry cream icing. (contains soy)

#### **Vegan Sugar Cookies**

Classic holiday sugar cookie.



Peanut Butter Swirl Brownie