

CATERING WORKS



Vegan M E N U



VEGAN MENU

Cocktail Hour Hors D'oeuvres

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

Vegan Stuffed Mushrooms

Spinach, shallot and balsamic stuffed with gluten-free bread crumb topping. **(gf, vegan)**

Deviled Chickpea Bites

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

Vegetable Rice Paper Rolls

Rice paper rolls with lettuce, grated carrots, grated beets, mint, basil, quinoa rolled and served with a peanut-hoisin dipping sauce. **(gf, veg)**

Samosa-Vegetable

Potato, carrot, corn, peas, with paneer wrapped in phyllo and baked or fried. Served with Onion, mint and Tamarind sauce. **(vegan)**

Pani Puri Potato Masala

Crisp fried crisp filled with potato masala topped coriander chutney and tamarind water injector. **(vegan)**

Everything Hummus Crisps

This artistic display includes piped hummus on our everything flatbread. Roasted carrot hummus, edamame hummus, beet and Ricotta hummus garnished with fresh herbs.

Salad Course

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

Kale Salad with Dates and Almonds

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

Mixed Greens with Berries Dates and Almonds

Mixed Spring greens with sliced strawberries, raspberry, chopped dates and toasted almonds with our raspberry vinaigrette. **(gf, veg)**

Mixed Greens with Strawberry Balsamic

Mixed greens, cucumber, tomato, peppers, strawberries with house Strawberry Balsamic. **(gf, vegan)**

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Main Course

Chana Masala

Indian spiced chickpeas in a fragrant tomato sauce, basmati rice. (*vegan*)

Vegan Mushroom Risotto

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

Vegetable Coconut Curry Stir Fry with Brown Rice

Stir-fried vegetables on a bed of brown rice topped with a red curry coconut sauce, topped with coconut and cashews. (*gf, vegan*)

Vegan Butternut Etouffee

NOLA flavors with butternut, trinity, cayenne in a almond milk stock with served over rice. (*vegan*)

Vegan Poblano Pepper

Poblano pepper stuffed with quinoa, brown rice, corn and vegetables with a chili spiced cashew cream (*gf, veg*)

Dessert

Dessert Presentation to include the following.

Vegan Chocolate Coconut Bars

Decadent confection with coconut and dark chocolate. (*gf, vegan*)

Vegan Matcha Dark Chocolate Cake

A rich chocolate cake made with cocoa, banana, Japanese matcha and almond flour, draped in a decadent chocolate coconut glaze. (*gf, vegan*)

Amaretto Fudge Truffles

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