



Vegan Wedding Sample Menu

Cocktail Hour

Crispy Saag & Chick Pea Samosa

Raita

French Onion Soup

Petite Bread Boule

Spring Rolls

Spicy Duck Sauce

Wild Mushroom Tartlet

Warm Truffle Sauce

Mini Potato Pancake

Apple Sauce

Noodle Kugel Croquettes

Vanilla Sauce Pipettes

Eggplant Parmesan Pops

Non-Dairy Mozzarella, Tomato Basil Sauce

Herb Phyllo Cup

Lemon Hummus, Cucumber & Tomato

Guacamole Made to Order

Fresh Tomatoes, Red Onions, Garlic, Chopped Jalapeno, Avocados, Cilantro, Limes and Fresh Corn
Chips



Buffet Dinner

Artisan Bread Basket

Olive Baguette, Pretzel Rolls, Rustic Ciabatta Rolls, Flat Bread, Herbed Olive Oil

Harvest Salad

Wild Greens, Acorn Squash, Dried Cranberries, Beets, Sweet and Spicy Pumpkin Seeds, with White Balsamic

Portobello Wellington

Spicy Lentil Stew with Cilantro and Crispy Onions

Steamed Basmati Rice and Green Peas

Grilled Eggplant Tower

Grilled Eggplant, Breaded Eggplant, Non-dairy Mozzarella, Fresh Roasted Peppers, and Sliced Beefsteak Tomatoes with Tomato Basil Sauce and Pesto Drizzle

Mushroom Ravioli

Wild Mushrooms and Basil with Truffle Stock

Sweet Potato Steak Fries

Grilled and Roasted Vegetables

Fennel, Portobello, Cherry Tomatoes, Zucchini, Yellow Squash, Red and Green Peppers and Baby Eggplant

Dessert

Mini Red Velvet Cupcakes

Apple Tartlets

Chocolate Mousse Cups

Chocolate Macaroons

Wedding Cake Available

Additional Charge



Beverages

Coffee, Tea & Decaf

Non-dairy Creamer, Coconut Milk

Cold Drink Package

Coke, Diet Coke, Sprite, Sprite Zero, Seltzer, Ginger Ale, Bottled Water