

Vegetarian

Select one option from each section
to be served the following evening.

APPETIZERS

Lemon and Spinach Ricotta Dip

Served with assorted crudités and crisp melba toast.

Mezze Plate Vegan

Baba ghanoush, chickpea hummus, stuffed grape leaves and tabbouleh salad, served with warm Pita bread.

Vegetable Terrine

Pureed broccoli, carrot and zucchini layered in a terrine and served with a tarragon sour cream dressing.

Strawberry and Bocconcini Bruschetta

Drizzled with extra virgin olive oil and pesto.

Sushi Roll Vegan

Sushi rice filled with avocado, cucumber, red pimento and rolled in toasted sesame seeds, served with pickled ginger and soy.

Portobello Mushroom and Chipotle Quesadilla

Guacamole, pico de gallo salsa.

Vietnamese Spring Roll Vegan

Deep-fried until crispy and served with a sweet Thai chili sauce for dipping.

Curried Vegetable Empanadas

Served with a cucumber sour cream raita.

SOUPS

Asian Noodle Soup Vegan

Hint of lime and ginger and garnished with straw mushrooms, bean sprouts, rice noodles, vegetables and finished with coconut milk.

Roasted Butternut Squash Soup Vegan

With a hint of cinnamon and nutmeg blended with onions and drizzled with a cranberry drizzle.

Pasta Fagioli Vegan

Flavorful tomato broth cooked with beans and vegetables and whole wheat pasta, seasoned with Italian herbs.

SALADS

Tossed Fresh Garden Greens Vegan

Red radish, green olives, tomato, cucumber, celery and mushrooms.

Spicy Lentil and Garbanzo Salad Vegan

Served over Boston leaf lettuce, tomato, cucumber and red onion rings.

ENTRÉES

Baked Cheese Polenta with Mushrooms Artichoke Hearts

With steamed red beets and sautéed greens.

Asparagus, Carrot and Zucchini Tart

Baked in a cheese custard and flaky pastry shell, served with a three grain pilaf of lentil, barley and wild rice.

Baked Vegetable Lasagna

Layers of grilled vegetables, tomatoes, basil and spinach baked with lasagna pasta in a rich cheese cream sauce.

Vegetable and Bean Chili

With a hint of Latino flavors topped with a scoop of sour cream and served with corn muffin and an aromatic brown rice.

Pad Thai Noodles Vegan

Sweet and sour flavor with eggplant, green onions, peanuts, tofu and bean sprouts.

Vegetable Jambalaya Vegan

Louisiana favorite, assorted vegetables baked in with rice, tomatoes and spices topped with grilled zucchini and eggplant.

Spinach Curry

Mixed vegetable rice, mango raita and naan bread.

Sweet and Sour Vegetable Tempura Vegan

Crispy fried and served with a sweet and sour sauce and steamed jasmine rice.

Grilled Vegetable and Tofu Kebob Vegan

Served over brown pilaf rice with almonds, drizzled with tomato-basil confit.



* The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, milk, poultry and/or eggs may increase your risk for food borne illness especially if you have certain medical conditions