

Vegan Fare

Hors d'oeuvres

Onion Tomato Bruschetta with a Balsamic Glaze

*Stuffed Baby Bellas with Sun-dried Tomatoes, Garlic,
and Walnuts finished with a Parsley-Lemon Olive Oil
Dressing*

Buffet Dinner

*Mixed Greens and Arugula Salad with Grilled Peach,
Blueberry, Dried Cranberries and Silvered Almonds
served with a Balsamic Vinaigrette*

*Basket of Artisan Breads served with vegan butter on
side*

*Rainbow Stuffed Peppers with Quinoa, Kidney Beans,
Seasoned Tofu, Corn and Green Onion
'Cheesy' Zucchini Lasagna with Red Sauce and Fresh
Basil*

*Roasted Red Baby Potatoes with Rosemary
Asparagus with Lemon and Herbs*