



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Corporate Heart Healthy Vegan a la Carte Buffet

Minimum 15 Guests

Deliveries after 4 pm will incur an additional delivery fee of \$25

Entrées

- o **Balsamic Grilled Portobello Bruschetta** \$20.00
- o **Dilled and Herbed Cauliflower Steaks** \$23.00
with Cucumber & Tomato Salsa
- o **Cilantro Crusted Portobello Fries** \$25.00
With Spicy Scallion Sweet Potatoes and Corn Hash
- o **Chick Pea Pasta w/Roasted Garlic, Diced Plum Tomatoes,** \$19.00
Fresh Basil, Spinach, Olive Oil & Capers
- o **Chili Combo:** \$20.00
White Bean Chili, Butternut Squash & Black Bean, Red Bean, Sweet Potato Stock
- o **Tofu Teriyaki over Carrot and Edamame Hash** \$20.00
Garnished w/Steamed Broccoli
- o **Roast Cauliflower Risotto** \$20.00
Tricolor Roasted Cauliflower
- o **Chick Pea Linguini w/ Spicy Peas, Corn & Pesto** \$20.00
- o **Stuffed Portobellos w/Spinach and Polenta** \$20.00
- o **Peppers Stuffed with Quinoa and Vegetables** \$20.00
- o **Eggplant Stacks** \$20.00
Breaded Eggplant, Basil, Grilled Eggplant, Beefsteak Tomatoes, Tomato Basil Sauce
- o **Sautéed Wild Mushrooms and Spinach** \$20.00
Oregano, Cherry Tomato Concasse over Gnocchi, with Arugula and Basil Oil
- o **Balsamic Glaze Roasted Beetroots** \$20.00
Red Onion, Carrots, Toasted Walnut over Bulgar Wheat Salad with Pesto Drizzle & Herbs
- o **Artichoke Hearts, Red Peppers and Tuscan Bean** \$20.00
Olive Oil, Rice Noodles, Sundried Tomatoes, Garlic & Oregano
- o **Seasonal Squash, Green Beans and Carrots** \$20.00
Coconut Masala Sauce, Coriander Leaf Over Steamed Vegetables
- o **Tandoori Marinated Tofu and Vegetables** \$20.00
Coconut Masala Sauce, Coriander Leaf over Steamed Vegetables

- o **8 Green Farro Dish** \$20.00
- o **Falafel Black Bean Cakes** \$20.00
Coconut Masala Sauce, Coriander Leaf Over Steamed Vegetables

Entrée Accompaniments

- o Brown Rice with Black Beans
- o Cinnamon Cajun Roasted Sweet Potatoes
- o Leek and Tomato Quinoa
- o Bulgur with Pine nuts, Basil & Red Peppers
- o Grilled Assorted Peppers
- o Steamed Mixed Vegetables
- o Roasted Herb Vegetables
- o Steamed Green Beans with Spicy Pecans
- o Satay Tofu Skewers with Coriander and Scallion Peanut Butter
- o Sticky Rice Cakes with Nori Toasted Sesame
- o Roasted Tomato and Basil Farro
- o Buffalo Cauliflower Bites
- o Julienne Mixed Vegetables

Salad Selection

- o **Arugula Salad**
Vegetable Ribbons, Bean Sprouts, Sunflower Seeds, Ginger Miso Dressing
- o **Beef, Mandarin Orange, & Arugula Salad**
Pine Nuts, Citrus Vinaigrette
- o **Edamame, Julienne Carrots, Julienne Cucumbers**
over Baby Greens with Sesame Dressing
- o **Taj Mahal Chick Pea Salad**
over Field Greens
- o **Julienne Vegetable Slaw with Sundried Tomatoes**
- o **Green House Salad**
Iceberg, Romaine, Arugula, with Tomatoes, Olives, Cucumbers, Roasted Peppers, Lisa's Italian Vinaigrette
- o **Health Salad**
Cucumbers, Cabbage, Green Peppers, Carrots, Onions, Lite Italian

Healthy Desserts

- o Coconut Macarons with Orange Zest
 - o Fresh Fruit Platter
- o Walnut Chocolate Fudge Squares
- o 3 Layer Almond Chocolate Bars
- o Almond Butter Cookies

Each Entrée includes:

- Encore Bread Basket to include; Pitas and Seven Grain Rolls
- One Salad and a Choice of 2 Accompaniments
- Healthy Dessert Selection
- Assorted Sodas, Bottled Water & Ice
- Paper Goods and Set-up for the Buffets
- Wire Racks and Sternos Included.

Stainless Chaffers and China Platters available for \$45.
Customers are responsible for lost or damaged equipment.