

Vegan Menu Selections

Fresh • Seasonal • Plant Based Catering Options

Passed Hors d'Oeuvres

- Artichoke Bruschetta
- Tomato Basil Bruschetta
- Crispy Vegetable Spring Roll
- Green Chickpea Falafel Bite
- Lemongrass Risotto Cake

Salads & Light Fare

- Fresh Fruit Salad
- Garden Salad with Seasonal Vegetables
- Baby Kale Salad with Citrus Vinaigrette
- Quinoa Salad with Herbs and Seasonal Vegetables
- Couscous Salad with Lemon and Fresh Herbs

Many of our house salads can also be prepared vegan by omitting cheese or dairy-based ingredients.

Entrées & Sides

- Crispy Risotto Cake with Roasted Tomato & Swiss Chard
- Grilled Polenta Cake with Roasted Red Pepper Romesco
- Pasta with Marinara Sauce
- Roasted Potatoes with Herbs
- Rice Pilaf with Seasonal Aromatics
- Seasonal Roasted or Grilled Vegetables
- Freshly Baked Baguettes

Our culinary team is happy to create fully customized vegan menus for cocktail receptions, buffets, and plated events. Seasonal ingredients and additional plant based selections are always available upon request.