

VEGETARIAN BUFFET

TROPICAL FRESH FRUIT DISPLAY [VEG / V / DF / GF]

A colorful display of assorted seasonal fresh fruit

VEGETABLE CRUDITE DISPLAY [VEG / V / DF / GF]

Fresh cut garden vegetables arranged around Chef's signature dip (dip contains dairy)

IMPORTED & DOMESTIC CHEESE DISPLAY [VEG]

A variety of imported and domestic cheeses with assorted crackers

ENTREES - select (2)**GREEK-STYLE STUFFED EGGPLANT [VEG / GF]**

Stuffed with a mixture of feta cheese, tomato, onion and garlic

† **PAD THAI WITH TOFU [VEG / DF]**

Rice noodles with a mixture of coconut milk and vegetables, topped with a hot sauce

† **RICE NOODLES WITH TOFU AND BOK CHOY [VEG / V / DF / GF]**

Served with a spicy red pepper flavored sory, onions and garlic

SIDES - select (2)

Coconut ginger rice [VEG / V / DF / GF]

Sweet potato gratin [VEG / GF]

Smashed red bliss potatoes [VEG / GF]

Grilled vegetable mosaic [VEG / V / DF / GF]

Sauteed zucchini and summer squash [VEG / GF]

DESSERT - select (2)

CHOCOLATE CARAMEL CAKE [VEG]

STRAWBERRY CHEESECAKE [VEG]

BUTLER PASSED
HORS D'OEUVRES

SELECT (2) FROM OUR
HORS D'OEUVRE MENU

CHILLI RELLENOS CASSEROLE [VEG / GF]

A classic peppery cheese stuffed sweet green chilies topped with fresh cilantro

GARDEN-STYLE LASAGNA [VEG]

Filled with five fresh vegetables and three cheeses

† **CREAMY SPINACH-MUSHROOM SKILLET ENCHILADAS [VEG]**

A creamy mixture of spinach and cheese with an array of Mexican spices in a warm flour tortilla

SALAD - select (1)

served with freshly baked breads and rolls and herb butter

FRESH GARDEN SALAD [VEG / V / DF / GF]

Fresh garden mix tossed with cucumbers, grape tomatoes, and peppers served with a selection of two dressings

CLASSIC CAESAR SALAD [VEG]

Crispy romaine hearts tossed with our caesar dressing and grated parmesan cheese, topped with herb croutons

GREEK SALAD [VEG / GF]

Tossed romaine lettuce, olives, feta cheese, oregano, parsley and tomatoes with olive oil dressing

KEYLIME PIE [VEG]

CARROT CAKE [VEG]