



## **Vegan Menu**

### **Asian Fusion**

Asian chopped salad with mandarin oranges, crispy wontons, shredded broccoli and cabbage with a sesame dressing

Wasabi crusted Tofu with an orange ginger sauce

Or

Teriyaki Glazed Tofu with toasted sesame and scallions

Brown rice or soba noodles with scallions

Bok choy with in miso

Rolls and vegan butter

\$18.00 per person



Spinach salad with caramelized pecans, pickled Bermuda onions and mushrooms with a balsamic vinaigrette

Panko crusted seitan or tofu with a mango relish

Jasmine rice

Chinese Hoisin Stir-Fry

Rolls and vegan butter

\$18.50 per person



Thai papaya salad

Soy chicken in a yellow curry sauce

Spicy Asian noodles or coconut rice

Spicy Garlic Broccoli

Rolls and vegan butter

\$18.00 per person



### **Latin Fusion**

Southwestern salad with corn, black beans, pickled Bermuda onions and avocado with cilantro lime dressing

Grilled Tofu or Seitan with a chipotle sauce

Black beans

White rice Or Spanish Rice

Plantains

Chips and salsa

\$18.00 per person



## **Vegan Menu**

Fajita Bar  
Salad with cucumbers, romaine, tomatoes and champagne dressing  
Grilled seitan, vegetables and onions  
Black beans  
Spanish Rice  
Guacamole, tofu sour cream, soy cheese  
Corn tortillas  
Chips and Salsa  
\$18.95 per person



Southwestern Salad  
Chipotle Cream Enchiladas  
Spanish Rice  
Black beans  
Tofu sour cream, salsas, guacamole, soy cheese  
Chips / Salsa  
\$16.00 per person



Cajun Style  
Tofu Jambalaya  
Corn and Okra  
Quinoa salad  
Corn bread  
Mixed green salad with dressing  
\$18.00 per person



### **Moroccan and Middle Eastern**

Assorted hummus  
An array of Moroccan salads- cucumber, carrots and eggplant  
Spiced chic pea soup  
Seven Vegetable Tagine or stuffed eggplant  
Asparagus Couscous with almonds  
Pita  
\$20.00 per person



## **Vegan Menu**

Fatoush Salad  
Assorted Hummus  
Vegetable and tofu Kabobs  
Basmati rice  
Pita Bread  
\$18.00 per person



### **Italian Menu**

Capresse salad, tomato, basil and soy cheese with balsamic vinaigrette  
Parmesan crusted Tofu  
Garlic mashed potatoes Haricot vert  
Italian herb rolls and vegan butter  
\$18.95 per person



Caesar Salad  
Spinach and mushroom Lasagna  
Grilled vegetables in a balsamic glaze  
Italian herb rolls with vegan butter  
\$16.00 per person



Spinach salad with Bermuda onions and pecans with a balsamic vinaigrette  
Stuffed Portabella mushrooms, with zucchini, wild rice, brown rice, spinach  
and sun dried tomatoes and almonds  
Vegetable Medley  
Bread and vegan butter  
\$18.95 per person



Kale and apple salad  
Pistachio Crusted Tofu or with a pesto sauce  
Stuffed bell peppers with brown rice, parsley and basil  
topped with almonds  
Bread and vegan butter  
\$18.00 per person



## **Vegan Menu**

### **Themed Stations**

Latin Bar

Southwestern salad

Grilled seitan and vegetables on site

Vegan tostadas

Beans

Condiments- salsa, guacamole, lettuce, tomatoes, soy sour cream and soy cheese  
and

A Little American

French fry bar- made on site\*

Two choices of potatoes: Sweet potatoes, garlic potatoes or plain

Vegan chili, jalapenos and soy cheese

Veggie sliders with caramelized onions or crunchy onions

\$25.00 per person

French fryer \$195.00