



PLANT BASED MENU

TOSSED SALADS

GARDEN SPRING MIX WITH ROMAINE AND FRESH VEGGIES

BERRY ALMOND SPRING MIX WITH ROASTED SLICED ALMONDS, BLUEBERRIES, STRAWBERRIES, CARROTS
PURPLE CABBAGE

CHOOSE 1: RASPBERRY, BALSAMIC, MANGO, OR LEMON VINAIGRETTE

APPETIZERS

ROASTED PEPPER AND GARLIC PORTABELLA MUSHROOM TOPPED WITH SPINACH AND MOZZARELLA

TUSCAN CHICKEN FLATBREAD WITH MOZZARELLA, BRUSCHETTA, ARUGULA, BALSAMIC TRUFFLE GLAZE

STONE-FIRED NAAN BREAD BAR

(MINIMUM 15 GUESTS)

WITH ASSORTMENT OF FRESH TOPPINGS (I.E. GUACAMOLE,
HUMMUS, BRUSCHETTA, CHEESE, BLACK OLIVES, TOMATOES, FRUIT,— EXACT TOPPINGS TBD)

ENTREES

CHICKEN PUTTANESCA (HOUSE MADE MEDITERRANEAN OLIVE CAPER MARINARA) WITH PENNE

MEATBALLS IN MARINARA WITH PENNE

MESQUITE MOLASSES BBQ CHICKEN

CHILI CUMIN CHICKEN OVER RED QUINOA WITH FIRE ROASTED VEGGIES

CHICKEN OR BEEF:

CHEESESTEAKS

FAJITAS

GYROS

STIR FRY

COLD SANDWICHES

ALMOND CHICKEN SALAD
ASIAN BEEF SALAD
(SERVED ON CHOICE OF ROLL OR WRAP)

HOT SIDES

ROSEMARY FINGERLING POTATOES
PENNE MARINARA
ROASTED VEGETABLES IN OLIVE OIL
FALAFEL

COLD SIDES

RED BLISS POTATO SALAD
SIGNATURE PASTA SALAD
GREEK PASTA SALAD
BROCCOLI SALAD

DESSERT ENHANCEMENTS

INDIVIDUAL CHEESECAKES
APPLE CRUMB WHOLE PIE
CHERRY CRUMB WHOLE PIE
BLUEBERRY/PUMPKIN CREAM CHEESE MUFFINS

