



## VEGAN COCKTAIL PARTY MENU

### APPETIZERS / SMALL BITES

**Roasted garlic mushrooms**

Fresh Thyme and Rosemary

**Moroccan-spiced Cauliflower Bites**

Turmeric Vegan Yogurt Dip

**Potato Latkes with Scallions**

Homemade Apple Confit

**Leek and Asparagus Mini Quiches**

Caramelized Shallots, Vegan Cheese

**Tofu Peanut Satay and Cucumber Skewers**

Topped with Toasted Peanuts and Fresh Mint

**Lemony Chickpea Bruschetta**

Homemade Humus, Chickpea, Diced Tomato, Fresh Basil

**Zucchini Fritters**

Vegan Feta, Scallion and Dill

**Vegetable Potsticker**

Soy & Ginger Dipping Sauce

**Red and Orange Beet Tartare**

Micro Greens, Goat Cheese, Walnut, Balsamic Glaze

**Vegan Goat Cheese Tartine with Grilled Peppers**

Grilled multi grain Tartine, Roasted Red and Orange Peppers, Microgreens

**Italian Eggplant Caponata on Crostini**

Roasted Eggplant, Plum Tomato, Green Olives, Caramelized onions, Capers

**Olive Tapenade Crostini**

Black and Green Olives, Olive Oil, Capers, Fresh Parsley and Thyme

**Crispy Artichoke Cakes**

Garlic Lemon Tartar Sauce

**Pineapple Tofu Kabobs**

Turmeric Roasted Pineapple, Grilled Marinated Tofu

**Vegetable Seasonal Skewers**

Herbes de Provence

**Vegetable Tarte Provencale**

Seasonal Vegetables, Pesto, Pinenut on Phyllo dough

**Roasted Plums Crostini**

Fresh Roasted Plums, Vegan Ricotta, Fig Jam

**Grilled Vegetables Provençal in Pastry Envelope**

Grilled Mushrooms, Red Peppers and Zucchini, Garlic and Olive Oil

**Artichoke Dip and Crudités in a Verrine**

Organic Crudités

**Mini Italian” Impossible” Meatballs & Spicy Marinara**

Shaved vegan Parmesan, Chiffonade Basil

**Cauliflower and Potato Latkes**

Scallions, Fresh Herbs

**Wild Mushroom and Cannelloni Bean Crostini**

Balsamic reduction, Fresh Basil

**Artichoke Hearts Bruschetta**

Sautéed with herbes de Provence, garlic and olive oil, Fig Glaze

**Grilled Broccoli Bites**

Garlic Cashew Butter Dip

**Habanero Heart of Palm Ceviche**

Diced Tomato, Red Onions, Cilantro, Lime, in a Verrine

**Mushroom “Kuftah”**

Harissa and Honey Glaze

**“Impossible” Meatballs on a Stick**

Teriyaki, Fresh Ginger and Toasted Sesame Dip

**Vegan Chili in an individual cup**

Sweet Potatoes and Black Beans, Chunky Tomato, Fresh Basil

**Vegan “Crab” Cakes**

Garbanzo bean, Hearts of Palm, Scallions

**Potato Leek soup**

In a shot glass

**Lentil and Mushroom Mini Tacos**

Pineapple Mango Salsa

**Avocado Black Bean Corn Salad in a Verrine**

Cherry Tomato, Red Onion, Cilantro, Lime

**PLATTERS**

**Artichoke Spinach Dip and Crudités Platter**

Organic Seasonal Crudités

**Tofu and Vegetables Mini Quesadillas**

Moroccan Spices

**Mediterranean**

Fresh Hummus, Imported Olives, Grilled Zucchini, Red Pepper, Vegan Cheese, Marinated Artichoke Hearts, sun-dried tomatoes, Artisan Crackers

**Grilled Seasonal Vegetable Platter**

Zucchini, Eggplant, Red Pepper, Red Onion, Pesto Dip

**Organic Assiette de Crudités**

Tahini Lemon Dip

**BUFFET SALADS**

**Beet**

Slivered Almonds, Organic Greens, Shallot Vinaigrette

**Greek Orzo**

Feta, Cherry Tomato, Cucumber, Red Onion, Kalamata olives

**Asian Cashew Crunch**

Shredded Brussels Sprouts and Red Cabbage Salad with Sesame Ginger Dressing

**Farro with Kale**

Cranberries, sliced green apple, shallots and Toasted Pecans

**Mediterranean Israeli Couscous**

Cucumber, tomato, parsley, shallots, mint, jalapeño lemon dressing

**Vibrant Veggie Salad**

Zucchini, Asparagus tips, cherry tomato, fresh herbs vinaigrette

#### **4 Bean Salad**

Green and black bean, chickpea, corn, cherry tomato, red onion, Balsamic vinaigrette

#### **Fall Salad**

Crispy Brussels Sprout, Quinoa, Pecans, Pomegranate

#### **SLIDERS ON MINI BUNS**

##### **Impossible Plant Based Mini Burger**

Tomato, Red Onion, Lettuce, Pickles

#### **BUFFET PASTAS**

##### **Pasta Pesto with Asparagus and Green Peas**

Vegan Basil Pesto

##### **Bow Pasta with Grilled Corn**

Avocado, Cherry Tomato, Red Onion, Cilantro light Jalapeño and herb dressing

##### **Penne Primavera**

Organic seasonal vegetables, garlic and olive oil

#### **DESSERTS**

##### **Assortment of Vegan Desserts**

##### **Mini Mousses au Chocolat with Almond Milk**

##### **Assorted Vegan Cookies**

##### **Apple Turnover in brick pastry**

##### **Fruit Salad with Mint and Citrus**