



## **VEGAN MENU**

### **HORS D'OEUVRES/SMALL BITES**

Roasted garlic mushrooms with fresh Thyme and Rosemary

Moroccan-spiced Cauliflower bites with Turmeric vegan yogurt dip

Tofu Peanut Satay and Cucumber Skewers Topped with Toasted Peanuts and Fresh Mint

Lemony Chickpea Bruschetta

Italian Eggplant Caponata Crostini

Thinly sliced Vegetables Skewers with pesto

Artichoke Dip and Crudités Platter

Grilled Seasonal Vegetable Plater with “Vegan” Pesto Dip

Cauliflower Latkes with scallion, Fresh Herbs Goddess Dip

Vegetable Skewers with Herbes de Provence

Phyllo Tarte Provencale with Zucchini, Tomato, Onion and Pesto

Roasted Cauliflower Bites with Lemon Salsa Verde

Wild Mushroom and Cannelloni Spread on Crostini

Artichoke hearts Bruschetta with herbs de Provence and sautéed garlic

Vegan Turmeric Pineapple Tofu Kabobs  
Grilled Broccoli Bites with Garlic Cashew Butter  
Mushroom Kufteh balls with Harissa and Raw Honey  
Impossible Burger Balls with Teriyaki ginger sauce on a stick  
Vegan Chili in a terrine cup with Sweet Potatoes and Black Beans, Chunky Tomato,  
Fresh Basil  
Vegan Spinach Artichoke Cups  
Vegan Quesadilla with Tofu and Vegetables  
Vegan “Crab” Cakes with garbanzo beans and hearts of palm  
Potato Leek soup shots  
Avocado Black Bean Corn Salad in a Verrine  
Lentil Mushroom Tacos with Mango Salsa  
Vegan “Tuna” Salad mini Sandwich on 7 grain bread

## **DESSERTS**

Assortment of Vegan Desserts  
Mini Mousses au Chocolat with Almond Milk  
Assorted Vegan Cookies  
Fresh Fruit Salad with Mint and Citrus