



THE DELISH DISH

CATERING & EVENTS

2018 VEGAN MENU

Platters & Bites

Antipasti Platter with Marinated Vegetables and Olives: herbed olives, roasted red pepper salad, pepperoncini, marinated artichokes, pickled vegetables

Black Bean Baby Cakes: with Pineapple Mango Salsa

Brussels Sprout Skewers with Bourbon Barrel Tempeh Bacon: Sweet and salty brussels sprouts with our savory tempeh bacon.

Buffalo "Meatballs" with White Bean & Mushroom: Forget about hot wings—these spicy “meatballs” combine white beans and mushrooms for a meatless take on your favorite party snack

Butternut Squash Soup Shooters: Healthy and delicious, It's the perfect autumn soup

Classic Tomato Bruschetta: classic Italian appetizer with vine ripened tomatoes, fresh basil, garlic, and olive oil

Crudit  with Preserved Lemon Hummus: House made lemon hummus with crunchy vegetables for dipping

Eggplant "Meatballs": No one will miss the meat in these vegetarian “meatballs”

Hummus and Sundried Tomato Cups: A vegan and gluten-free appetizer sure to please everyone! Fresh cucumber cups, house made hummus, and sun dried tomatoes make this snack the hit of the garden

Mini Black Bean Quesadillas: Made with our Best Ever Black Beans and served with Taco Shop Guacamole

Summer Rolls with Hoisin Peanut Dipping Sauce: Packed with carrot, jalapeno, cucumber, rice noodles, lettuce, and herbs

Watermelon Gazpacho Shooters: Our fresh, summery take on the traditional, Spanish delicacy--served chilled

Build Your Own Vegan Chip & Dip Bar

Choose from the Following: Baba Ganoush, Black Olive Tapenade, Mushroom Walnut Pate, Preserved Lemon Hummus, or Roasted Beet Dip, Israeli Hummus, Pumpkin Hummus, Moroccan Carrot Dip, Mango-Pineapple Salsa, Pico de Gallo, Roasted Tomato Salsa, Roasted Tomato & Habanero Salsa, Roasted Tomatillo Salsa, or Taco Shop Guacamole

Salad

Fall Harvest Salad with Candied Walnuts & Pears: spring mix, pears, craisins, walnuts, honey-black pepper balsamic

Simple Green Garden Salad: Cucumbers, cherry tomatoes, red onion, and roasted corn. Served with your choice of the following dressings: Agave Black Pepper Vinaigrette, Lemon Herb, Poppy Seed, Strawberry Basil Vinaigrette, Vegan Ranch, Vegan Caesar, White Balsamic

Kale Salad with Lemon Vinaigrette: Fresh-squeezed lemon dressing brightens this healthy green autumnal salad

Kale Salad with Cranberry Vinaigrette: All of your seasonal favorites packed into a tart and tangy salad

Champagne & Basil Fruit Salad: Bubbly Champagne adds a bright, sparkly flavor to this pretty fruit salad with berries, pineapple, and grapes and a touch of fresh basil

Asian Curry Station- *Choose 1, 2, or 3*

Vegetable Curry, Cauliflower Tika Masala, or Thai Green Curry

Served with white or brown rice and naan bread upon request.

Mains

Baked Butternut Squash Risotto: Made with Tuscan kale, white wine, and fresh herbs

Black Bean Sliders: Slather some smoky vegan chipotle mayo and these spicy sliders are tough to resist

Cauliflower Tikka Masala: This vegan take on the classic is bold, flavorful and rich

Corn & Black Bean Stuffed Poblano Chiles: Served with Tomatillo sauce

Eggplant Sliders with Tahini: Handmade eggplant burgers made with our homemade preserved lemon hummus. Topped with tahini sauce

Five-Spice Tofu Steaks with Ginger-Ponzu Sauce Butternut: Tofu with an Asian flair

Herbed Local Polenta Cutlets with Marsala Mushroom Ragout: Crispy polenta with house made ragu

Jackfruit BBQ Sliders: Guests will never know these vegan sliders aren't made of meat

Pineapple-Fried Rice: with Tofu, Cashews, and Seasonal Veggies

Quinoa Stuffed Peppers: Full of fiber and protein and big on flavor! A healthy, vegan, and gluten-free entrée

Roasted Vegetable Lasagna with Tofu Ricotta: This vegan lasagna has roasted vegetables, housemade marinara & tofu ricotta

Spicy Mushroom & Walnut "Bolognese" with Penne: A hearty, plant-based alternative to the classic, Italian dish

Stuffed Shells with Tofu Ricotta and Arrabbiata Sauce: These jumbo shells are stuffed with cheesy basil tofu ricotta and baked in garlic tomato sauce

Thai Coconut Curry: with tofu, cashews, and seasonal vegetables

Build Your Own Vegan Taco Bar

Choose your proteins: Cilantro-Lime Jackfruit, Corn, Poblano, & Potato, Roasted Cauliflower, Butternut Squash & Black Bean, or Mushroom, Rajas, and Corn

Choose your salsas: Pico de Gallo, Mango-Pineapple Salsa, Roasted Tomatillo Salsa, Roasted Tomato-Jalapeno Salsa

Served with corn & flour tortillas, our Taco Shop Guacamole, vegan sour cream, lime, jalapeno, cilantro, and diced onion.

Sides

Asian Roasted Broccoli: Broccoli with Asian flare

Asian Soba Noodle Salad: soba noodles with fresh julienned veggies in an Asian-style dressing with black sesame seeds

Creamy Vegan Coleslaw: The perfect accompaniment to BBQ

Garlic Mashed Potatoes: Fluffy, creamy, delicious mashed potatoes with a burst of garlic flavor.

Mango-Black Bean Salad: This vibrant salad is full of texture & flavor

Mashed Sweet Potatoes: Sweet and flavorful with a hint of fresh thyme and maple-syrup

Ratatouille: Traditional French Provençal stewed vegetable dish, consisting of eggplant, zucchini, onions, red bell peppers, green peppers, tomatoes, squash, garlic, basil and thyme.

Rice Pilaf: Saffron-infused rice, carrots, and red bell pepper make this pilaf the life of the party

Roasted Green Beans & Cherry Tomatoes: French green beans and sweet cherry tomatoes come together in this classic side glazed with balsamic vinegar

Roasted Green Beans with Tempeh Bacon: Vegan's delight! Our vegan twist on Southern-style green beans and bacon

Roasted Rainbow Carrots: A fall favorite with a touch of fresh herbs

Roasted Winter Vegetables: Carrots, parsnips, butternut squash, sweet potatoes, zucchini, bell pepper, balsamic glaze

Rosemary Roasted Potatoes: Comfort food at it's finest, a very elegant side dish

Summer Vegetable & Corn Sauté: Corn, zucchini, tomatoes, and tons of fresh herbs liven up this saute

Tabbouleh with Fresh Herbs: This salad is light and flavorful and chock full of veggies --tomatoes, cucumbers, green onions, parsley, and mint

Tempeh Bacon Bourbon Brussels Sprouts: Sweet and salty Brussels Sprouts with our savory tempeh bacon

Turmeric Roasted Cauliflower: A cauliflower dish that's a vibrant yellow from turmeric and fragrant with cumin, cilantro and mint

Build Your Own Slider Bar

Choose your proteins: Black Bean, Falafel, Jackfruit, or Eggplant

Choose your sauce: Vegan Chipotle Mayo, Tahini, Tzatziki

Served with housemade bread and butter pickles, vegan coleslaw, pretzel buns and vegan cuban rolls from Sixteen Bricks Artisan Bakehouse