



# THE DELISH DISH

CATERING & EVENTS

## 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