



Exquisite Cuisine paired with Southern Hospitality

Full-Service Catering ◦ Servers & Kitchen Staff ◦ Event & Rentals Consulting ◦ Bartenders

Vegetarian + Vegan Menu

APPETIZERS

CROSTINI	VEGETARIAN	VEGAN
Pickled Beet, Orange, and Fennel Bruschetta on Herbed Goat Cheese Crostini	Fried Green Tomatoes with Chipotle Pimento Cheese	Sweet Pea and Mint Purée with Rice Crackers
Shaved Apple Pear Crostini with Brie, Pomegranate Seeds, Honey, and Walnut Dust	Goat Cheese Stuffed Figs with Balsamic Reduction (August & September)	Sweet Potato Rounds with Avocado Salad
Wild Mushroom Sauté on Herbed Goat Cheese Crostini	Cauliflower "Wings" with Buffalo Sauce and Blue Cheese Drizzle	
Ricotta with Crispy Kale and Mushrooms on Toast Points	Sweet Potato Rounds with Goat Cheese, Cranberry, Apple, and Pecans	

SIDES

SALADS	VEGETABLES	STARCHES
Arugula Salad with Gorgonzola, Seasonal Fruit, and Walnut Vinaigrette	Sautéed Haricots Verts with Mushrooms	Baked Polenta with Parmesan and Herbs
Tomato and Cucumber Salad	Herbed Roasted Brussels Sprouts	Quinoa with Cucumber, Sundried Tomato, Red Onion, and Feta
Granny Smith Apple Salad with Baby Greens, Gorgonzola, Dried Cherries, Walnuts, and Apple Cider Vinaigrette	Grilled Asparagus with Lemon and Shaved Parmesan	Roasted Garlic Mashed Potatoes
Farmer's Market Salad	Sautéed Squash and Zucchini with Basil and Shaved Parmesan	Rosemary Roasted Red Potatoes
		Cheesy Mac 'n Cheese



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ENTRÉES

VEGETARIAN

Butternut Squash Ravioli with Sage Pecan Pesto
(Spring & Summer)

Butternut Squash Ravioli with Rosemary Infused Cream
(Fall & Winter)

Stuffed Peppers with
Feta, Spanish Rice, and Scallions

Spinach and Artichoke Stuffed
Portabello Mushroom

Chicken-Fried Tempeh
with Rosemary Gravy

VEGAN

Pistachio Encrusted Eggplant with
Sundried Tomato and Red Pepper Sauce

Vegetable Ratatouille

Balsamic Grilled Portabello Mushroom with
House-Made Marinara Sauce and Wilted Spinach