

### Exquisite Cuisine paired with Southern Hospitality

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

# Vegetarian + Vegan Menu

APPETIZERS		
CROSTINI	VEGETARIAN	VEGAN
Pickled Beet, Orange, and Fennel Bruschetta on Herbed Goat Cheese Crostini Shaved Apple Pear Crostini with Brie, Honey, Pomegranate Seeds, and Walnut Dust Wild Mushroom Sauté on Herbed Goat Cheese Crostini Ricotta with Crispy Kale and Mushrooms on Toast Points	Fried Green Tomatoes with Chipotle Pimento Cheese  Goat Cheese Stuffed Figs with Balsamic Reduction (August & September)  Cauliflower "Wings" with Buffalo Sauce and Blue Cheese Drizzle  Sweet Potato Rounds with Goat Cheese, Cranberry, Apple, and Pecans	Sweet Pea and Mint Purée with Rice Crackers Sweet Potato Rounds with Avocado Salad
	SIDES	
SALADS	VEGETABLES	STARCHES
Arugula Salad with Gorgonzola, Seasonal Fruit, and Walnut Vinaigrette  Tomato and Cucumber Salad  Granny Smith Apple Salad with Baby Greens, Gorgonzola, Dried Cherries, Walnuts, and Apple Cider Vinaigrette  Farmer's Market Salad	Sautéed Haricots Verts with Mushrooms  Herbed Roasted Brussels Sprouts  Grilled Asparagus with Lemon and Shaved Parmesan  Sautéed Squash and Zucchini with Basil and Shaved Parmesan	Baked Polenta with Parmesan and Herbs  Quinoa with Cucumber, Sundried Tomato, Red Onion, and Feta  Roasted Garlic Mashed Potatoes  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