

Custom Vegetarian & Vegan Menu

Choice of 1 Vegetarian Entrée and
2 Sides with Bread and Butter **\$14 pp**

- Additional Vegetarian Entrée

Market Price

- Additional Sides

\$3-8 pp

Entrée Choices

- Stuffed Butternut Squash with Corn, Yogurt, Goat Cheese, and Chestnut Puree
- Broccoli Chestnut Terrine with Horseradish Sauce
- Stuffed Portabellas with Ratatouille, Chick Peas, and Quinoa
- Stuffed Portabellas with Cheesy Orzo and Peas
- Stuffed Acorn Squash with Roasted Vegetables and Wild Rice or Quinoa
- Sweet Moroccan Couscous
- Ideal Bite Macaroni and Cheese
- Pasta Florentine with Mushrooms and Spinach
- Pasta and Tortellini with Pesto Cream
- Add Vegan Pot Pie with Mashed Potato Topping and Coconut Crust with Mushroom Gravy

\$3 pp

Pescatarian Choices

– Add 2nd Entrée

Market Price

Choice of Lemon Basil, Garlic, or Roasted Red Pepper Aioli

- Roasted Scottish Salmon
- Parmesan Crusted Cod
- Herb and Garlic Shrimp Skewers
- Real Lump Crab Cakes with Lemon
- Fresh Catch Selections, Lobster Tails, Crab Legs, and Mussels

Please Choose 2 Sides

Includes Fresh Bread and Butter

- Romaine and Arugula Salad with Roasted Butternut Squash, Avocado, Pomegranate, Roasted Pecans, Dried Cranberries, Slivered Red Onions, Feta Cheese, and Pomegranate Vinaigrette
- Traditional Caesar Salad with Fresh Parmesan and Homemade Croutons
- Our Kale Caesar with Romaine, Chick Peas, Garden Vegetables, and Our Creamy Garlic Dressing
- Kale Slaw with Buttermilk Dressing
- Arugula and Romaine with Fresh Peaches, Toasted Pecans, Slivered Red Onions, Pomegranate Kernels, and Feta on the Side with Vinaigrette
- Roasted Beet Salad with Romaine, Slivered Red Onions, Dried Cranberries, Dried Figs, Roasted Pecans, Goat Cheese, and Sicilian Lemon Vinaigrette – Replace the Beets with Apples or Pears
- Roasted Butternut Squash Salad with Arugula, Avocado, Quinoa, Green Onions, Basil, and Pomegranate – Tossed with Honey Lime Vinaigrette
- Fresh Garden Salad with 2 Dressing Choices – Our Homemade Ranch Recipe and Our Sweet Balsamic Vinaigrette
- Fresh Garden Salad with 2 Dressing Choices and Roasted Beets, Roasted Corn, and Avocado
- Arugula with Romaine and Basil with Figs and Pecorino Romano
- Tomato, Mozzarella, and Basil with Butter Lettuce, Romaine, Slivered Red Onions, and Sweet Balsamic Vinaigrette
- Roasted Beets and Lentils
- Tomato Party with Roasted and Fresh Heirloom Tomatoes and Arugula
- Harvest Panzanella with Roasted Carrots, Turnips, Brussels Sprouts, and Sage – Tossed with Grapefruit Vinaigrette
- Sprouts, Roots, and Peas with Sunflower Seeds and Almonds
- Quinoa with Choice of Apples or Pears, Toasted Pecans, Dried Cranberries, Pomegranate, Slivered Red Onions, Feta, and Pomegranate Vinaigrette
- Fresh Vegetable Couscous with Snap Peas, Tomatoes, Cucumbers, Slivered Red Onions, Diced Peppers, Chick Peas, Basil, Optional Feta, and Sicilian Lemon Vinaigrette
- Roasted Broccoli with Chile and Garlic
- Green Beans and Snow Peas with Sesame Oil and Sesame Seeds
- Broccoli, Green Beans, and Snow Peas with Sweet Sesame Tahini
- Garlic Green Beans with Broccoli – Roasted Tomatoes on Request
- Roasted Butternut Squash with Roasted Brussels Sprouts, Roasted Carrots, and Roasted Onions
- Roasted Garlic Lemon Parmesan Broccoli with Roasted Carrots, and Roasted Onions – Replace Broccoli with Roasted Cauliflower
- Roasted Zucchini and Roasted Peppers with Peas and Pods
- Parmesan Garlic Zucchini Spears with Roasted Onions and Mushrooms
- Cauliflower Gratin with Goat Cheese and Tomatoes
- Roasted Vegetable Platter with Roasted Red Pepper Aioli
- Wild and Basmati Rice Salad with Nuts and Dried Cherries
- Camargue Red Rice and Quinoa with Orange and Pistachios
- Lentils and Rice with Caramelized Onions and Toasted Almonds
- Creamy Roasted Mushroom Risotto
- Roasted Butternut Squash Risotto
- Pasta with Roasted Vegetables and Roasted Tomato Pan Sauce
- Quinoa with Roasted Mushrooms and Peas
- Roasted Vegetable Quinoa with Option Feta
- Chickpeas and Spinach with Honeyed Sweet Potatoes
- Kosheri – Rice and Lentils
- Couscous and Mograbiah with Oven Dried Tomatoes Served with Garlic Sauce, Yogurt, and Tahini
- Smoked Chili Scalloped Sweet Potatoes
- Sweet Potato Wedges with Honey Drizzle
- Twice Baked Potato Casserole

We are able to add Lentils, Quinoa, Pomegranate Kernels, or Pumpkin Seeds to your dish.

We are happy to customize menus and menu items to fit your dietary needs!