



CATERING MENU SELECTIONS

HORS D'OEUVRES

- **Vegetable Crudite & Pita Chips Platter**
Choice from the following dips:
Baba Ghanouj, Hummos, Tabbouleh, Artichoke, Spinach, Onion, Black Bean or Salsa
- **Roasted Vegetable Platter with Balsamic Vinagrette**
- **Nori Rolls with Wasabi & Ginger Platter**
- **Veggie Quiche (dairy free) with mustard sauce**
individual mini or larger pie slices available
- **Satay Skewers**
choice of BBQ Seitan or Tempeh & Tofu with Peanut sauce
- **Grilled Veggie Skewers**
- **Stuffed Mushroom Caps**
- **Empanadas**
Seitan Potato Veg or Spinach Cheese
- **Argentina Strudel**
- **Grilled Polenta with Roasted Red Pepper Sauce**
- **Spinach Phyllo turnovers**
- **Fruit & Cheese Platter**
medley of cheeses & melons, grapes, citrus, pineapple
optional chocolate dipping sauce or fruited yogurt
- **Crostini Rounds**
pesto with tomato bruschetta or campanata eggplant relish or olive tempenade
- **Diner Pizza**
choose from our herb or corn meal crust with variety of toppings
- **Split Pea Pate with crackers**

SANDWICHES (Regular or Mini)

- **Portabello Mushroom**
- **Baked Eggplant**
- **BBQ LEAN** (wheat as meat)
- **Sloppy Jo**
served with marinara & or vinagrette sauces
- **Veggie Burgers** (Future, Black Bean, Oat, Veggie)
- **NOT Dogs**
- **VEGGIE WRAPS**
choice.. hummos, tempeh salad, mixed olive & cream cheese, eggless egg salad

HOT ENTREES

- Diner Kiev with White Miso Sauce • Diner Wellington • Vegetable Paella • Tofu ala King
- Shepherds Pie • Diner Pot Pie • Ratatouille • Diner Lasagna • No Meata Fajita
- Eggplant Parmesan • Eggplant Fans • Eggplant Rollups • Cabbage Rolls w/ Tomato Dill Marinara
- Diner Roulade (Tofu Turkey) with Shiitaki Mushroom Gravy
- Seitan Bolognaisse with Penne Pasta • Mushroom Stroganoff with Burgandy Wine
- Seitan Pepper Steak with Diner Mashed Potatoes • Mexican Guisado (Seitan Stew)
- Bryani (Indian Stew) • Tofu Loaf • Lentil Loaf • Veggie Rainbow Rice • Asian Diner Bowl
- Cowboy Chili or Traditional Veggie Chili • Diner Harvest Stew

SALADS

CAESAR SALAD

dairy & anchovie free crispy romaine, croutons.....optional savory chicken seitan

ORGANIC SALAD

mixed field greens with lemon parsley dressing

GREEN MAJESTY

spinach, apple & pecans, orange vinaigrette with grilled tofu or feta cheese

PASTA SALADS

Asian Noodle, Curry Cashew, Italian, Oriental, Mexican, Orzo with pinenuts

DINER HOMEMADE SOUPS

Choose from Miso, Split Pea, Black Bean, Lentil, Sweet & Sour Cabbage, Tomato Rice, Potato Leek, Squash, Vegetable Bean, Bean & Barley, French Onion, Minestrone, Navy Bean, Corn Chowder

NATURAL BRUNCH

- Biscuits & Gravy Hash Scrambler • Tofu Scrambler Jubilee
- Veggie Quiche (dairy free) with mustard or red pepper sauce
- Breakfast Burrito • Vegan Muffins • Scones • Apple Coffee Cake

BEVERAGES

- Champagne, Fine Wines & Domestic & Imported Beers
- Call Mixed Drinks available
- Lemonade • Natural Soda • Fresh Juices • Green Ice Tea • Apple Cider
- Coffee & Herbal Tea Service

VEGAN DESSERTS

- CAKES • Cocoa Mousse • Lemon Coconut • German Chocolate,
- Black Forest • Cookie N' Creme • Boston Creme • Carrot • Marble Swirl
- CHEESE CAKE BARS .. Blueberry, Strawberry, Chocolate Chip (dairy free)
- Cookies • Brownie Bars • Fruit Crisp • Rum Nut Balls
- Cocoa Mousse Tart • Diner Cupcakes