



### **SILVER PACKAGE – SETUP & DROP OFF PRICING**

Choice of One Entree – \$16 over 100 people | \$17 under 100 people

Choice of Two Entrees – \$19 over 100 people | \$20 under 100 people

Choice of Three Entrees – \$21 over 100 people | \$22 under 100 people

Silver Package includes delivery within 20 miles and set up of your buffet.

Aluminum

foil pans and disposable napkins, cups, plates and folks.

### **GOLD PACKAGE – FULL-SERVICE BUFFET PRICING**

Choice of One Entree – \$20 over 100 people | \$21 under 100 people

Choice of Two Entrees – \$23 over 100 people | \$24 under 100 people

Choice of Three Entrees – \$26 over 100 people | \$27 under 100 people.

Gold Package includes delivery within 20 miles and set up and serving of your buffet with dressed servers. Chafing dishes, dinnerware, flatware, glasses.

Each package includes entree choice, one salad, one starch, one vegetable, and tea or lemonade.

Add an extra side item for \$3.00 per person.

Any event under 25 people, add \$4.00 more per person, plus a \$100.00 delivery fee.

Any event under 50 people, add \$2.00 more per person.

**All prices subject to a 16% service fee and an 8.25% sales tax.**

All Prices Subject to Change



## Appetizers

### HUMMUS TRAY

Creamy roasted red pepper  
hummus with pita chips

\$50 serves 24

### FRESH FRUIT DISPLAY

Sliced melon,  
pineapple, strawberries, and  
grapes.

\$15 per person

### PORTOBELLA SLIDERS

mini mushroom burgers with grilled onions  
and vegan cheese

\$80 24 Sliders

Mushroom Crostini with Garlic Basil  
"Ricotta" Spread

\$75 serves 24

Vegan Stuffed Mushrooms

\$75 serves 24

Vegan Meat Balls

\$75 serves 24

### GRILLED VEGETABLE PLATTER

Grilled asparagus, Portobello  
mushrooms, zucchini, yellow  
squash, and red peppers  
drizzled with balsamic glaze.

\$75 serves 24

### FRESH VEGETABLE Display

Fresh cold assortment of  
carrots, celery, cucumbers,  
cauliflower, red bell peppers, and  
tomatoes

\$15 per person

Fried Cauliflowers Bites

\$75 serves 24

Vegan Bruschetta

\$60 serves 24

Vegan Potato Samosa

\$75 serves 24



## Salad

Melon and Cucumber Salad  
Spinach Salad with Figs & Grilled Mangos  
Vegan Caesar  
House salad with Vegan Ranch

## Entrees

Glazed Eggplant Scallops over white rice  
Pasta with Heirloom Tomato Sauce & Lobster Mushrooms  
Roasted Cauliflower Steaks  
Smothered Cauliflower  
Curry Sweet Potatoes  
Mushroom Stroganoff  
Roasted Vegetable Penne Pasta  
Portobello Steaks with Avocado Chimichurri  
Roasted Stuffed Portobellos  
Mushroom Marsala

## Sides

Oven Roasted Carrots  
Grilled Asparagus  
Garlic Almond Green Beans  
Roasted Mixed Vegetables  
Turmeric Rice  
Creamy Garlic Smashed Potatoes  
Rosemary Roasted New Potatoes  
Garlic and olive oil Pasta  
Mashed Cauliflower  
Cauliflower Rice



## Vegan Grazing Table

Grazing tables are the hottest catering trend of 2019. Brimming with artisan cheese, cured meats, seasonal fruits and vegetables, freshly baked bread, herbed crackers, dried fruit and nuts, dips and jams, olives, artichokes, sweet peppers, and always a little sweet treat, a Grazing Table will ignite the senses, delight your guests and leave you completely satisfied. We are experts at marrying delicious food with absolute beauty. Let us make your next event a memorable one!

Grazing tables are the perfect compliment to your special event. From weddings and rehearsal dinners, to graduations, open houses and backyard summer soirees, grazing tables allow for the perfect blend of food and function, class and atmosphere. Your event will stand out from the rest with these one-of-a-kind masterpieces.

Beautiful spread featuring, fine vegan cheeses, organic fruit and nuts, dips, spreads, crackers, and more!

Priced per person.

\$20

Beautiful spread featuring, fine vegan cheeses, organic fruit and nuts, dips, spreads, crackers, with vegan heavy appetizers!

Priced per person.

\$30