

Vegan Appetizers and Small Bites

Fresh Garden Crudité with Green goddess and Hummus

Balsamic Bruschetta

Asparagus and Bell Pepper Arancini

Roasted Eggplant crostini

Crispy Tofu Slider

Vegetable Spring Roll w/Edamame

Heirloom Tomato Gazpacho Shooters

Brie & Raspberry Phyllo Star

Crudité Cups

Vegan Meatballs in Marsala sauce

Grilled Vegetable Lasagna with a roasted garlic tomato sauce (vegan cheese used)

Grilled Cauliflower steak, topped with roasted garlic oil, sauteed baby peppers, and pine nuts

Vegan Sausage and Peppers

Lentil Bolognese

Three Cheese vegan Mac and Cheese

Vegan Teriyaki or Chimichurri Steak Tips

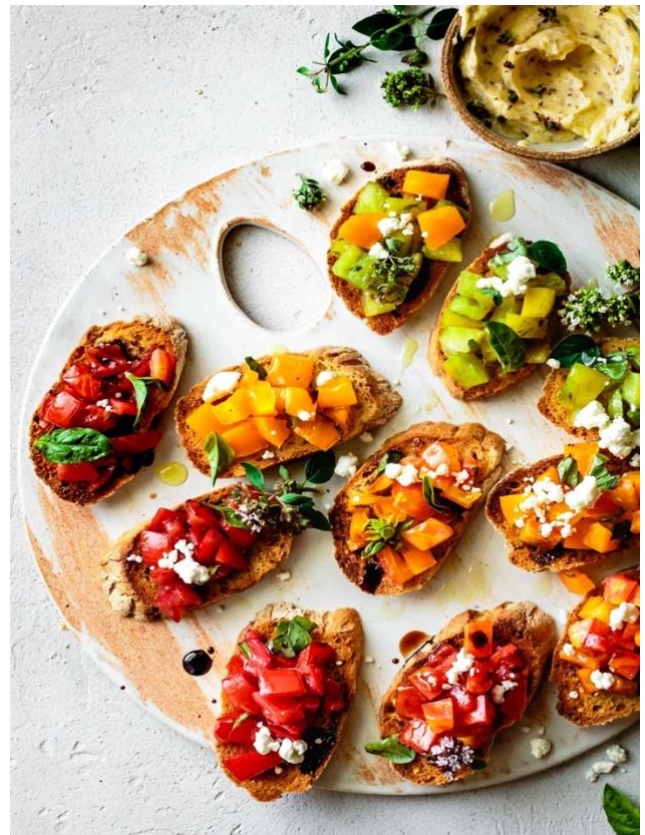
Vegan Popcorn Chicken poppers

Beet Tartare with Avocado

Cashew Cream and Tomato "Salmon" on Vegan Blini

Marinated Tofu and Roasted Beet Salad with Balsamic Reduction

Pan-Seared King Oyster Mushroom "Scallops" with Creamy Vegan Risotto



Vegan Brunch Options

All items will be vegan

Assorted Bagels (from Brooklyn). Served with vegan lox and different cream cheese options

Basic Greens Salad with Vinaigrette

Grilled Vegetables with light balsamic

Avocado Toast Bar

Assorted Frittatas (i.e. veggies/bacon, cheese, and cremini mushroom)

Chicken and Mini-Waffles (chicken is made with breaded cauliflower pieces)

Overnight Maple Brioche French Toast

Mac N Cheese- creamy version

Beyond Breakfast Sausages and Bacon

Coffee service bar with vegan Milks