

Vegetarian Buffet

Cocktail Hour

TROPICAL FRESH FRUIT DISPLAY

a delicious display of assorted seasonal fresh fruit

IMPORTED & DOMESTIC CHEESE DISPLAY

variety of imported and domestic cheeses with assorted crackers

VEGETABLE CRUDITE DISPLAY

fresh cut garden vegetables arranged around chef's special dip

BUTLER PASSED HORS D' OUEVRES

BRUSCHETTA

crusty crostini bread layered with sun dried tomatoes, fresh basil and onions

ANTIPASTO SKEWERS

mozzarella, mushrooms, olives and apricots, drizzled with balsamic glaze

Salad

Select (1) One

freshly baked breads and rolls served with herb butter

FRESH GARDEN SALAD

fresh garden spring mix tossed with cucumbers, grape tomatoes and peppers served with a variety of dressings

CLASSIC CAESAR SALAD

crispy romaine hearts tossed with our classic caesar dressing, and grated parmesan cheese, topped with herb croutons

GREEK SALAD

tossed romaine lettuce, olives, feta cheese, oregano, parsley and tomatoes with olive oil dressing

Main Entrées

Select (2) Two

GREEK-STYLE STUFFED EGGPLANT

stuffed with a mixture of feta cheese, tomato, onion and garlic

PAD THAI WITH TOFU

rice noodles with a mixture of coconut milk and vegetables, topped with hot sauce

CREAMY SPINACH-MUSHROOM SKILLET ENCHILADAS

a creamy mixture of spinach and cheese with wonderful mexican spices in a warm flour tortilla

CHILE RELLENOS CASSEROLE

a classic peppery cheese stuffed sweet green chilies topped with fresh cilantro

RICE NOODLES WITH TOFU AND BOK CHOY

served with a spicy red pepper flavored soy, onions and garlic

GARDEN-STYLE LASAGNA

filled with five fresh vegetables and three cheeses

Side Dishes

Select (2) Two

Coconut Rice with Ginger

Sweet Potatoes Gratin

Smashed Red Bliss Potatoes with

Cilantro and Green Onions

Grilled Vegetables Mosaic

Sautéed Zucchini and Summer Squash

Dessert

CHEF'S ASSORTMENT OF GOURMET CAKES AND PIES