

VEGETARIAN BUFFET

TROPICAL FRESH FRUIT DISPLAY [VG / GF]

A colorful display of assorted seasonal fresh fruit

VEGETABLE CRUDITE DISPLAY [V / GF]

Fresh cut garden vegetables arranged around Chef's signature dip

IMPORTED & DOMESTIC CHEESE DISPLAY [V]

A variety of imported and domestic cheeses with assorted crackers

ENTREES - select (2)**GREEK-STYLE STUFFED EGGPLANT [V]**

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

PAD THAI WITH TOFU [V]

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

RICE NOODLES WITH TOFU AND BOK CHOY [V / GF]

Served with a spicy red pepper flavored sory, onions and garlic

SIDES - select (2)

Coconut ginger rice [VG / GF]

Sweet potato gratin [V / GF]

Smashed red bliss potatoes [V]

Cilantro and green onions [VG]

Grilled vegetable mosaic [VG / GF]

Sauteed zucchini and summer squash [V]

SALAD - select (1)

served with freshly baked breads and rolls and herb butter

FRESH GARDEN SALAD [VG / GF]

Fresh garden mix tossed with cucumbers, grape tomatoes, and peppers served with a selection of two dressings

CLASSIC CAESAR SALAD [V]

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

GREEK SALAD [V]

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

DESSERT

Our Chef's assortment of gourmet cakes and pies

BUTLER PASSED**BRUSCHETTA [V]**

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

ANTIPASTO SKEWERS [V / GF]

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

CHILLI RELLENOS CASSEROLE [V]

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

GARDEN-STYLE LASAGNA [V]

Filled with five fresh vegetables and three cheeses

CREAMY SPINACH-MUSHROOM SKILLET ENCHILADAS [V]

A creamy mixture of spinach and cheese with an array of Mexican spices in a warm flour tortilla