2027

VEGAN MENU

ACT 3 CATERING

SMALL BITES

Rustic Tomato Bruschetta | v, df, sf
roma tomato, shallot, basil, balsamic, olive oil

Roasted Carrot Hummus | v, df, sf
carrot, tahini, garbanzo bean, pepita, pomegranate seed, fried pita chip

Parsnip Falafel | v, gf, df, sf
parsnip, garbanzo bean, garlic, cumin, cayenne, beet, sweet potato & beet hummus, spicy pickle

Japchae | v, gf, df | +1
carrot, spinach, bell pepper, shiitake mushroom, asparagus

Chilled Tofu | v, gf, df
soft tofu, tamari, green onion, sesame oil, chili flake, cucumber

Hummus Bite | v, df, sf, n
cucumber, roasted red bell pepper hummus, pickled cherry tomato, toasted pine nut

Mango Avocado Salsa on a Beet Chip | v, df, sf
mango, avocado, cilantro, beet, lime

Vegan Spinach Artichoke Cup | v, df, sf
artichoke, spinach, cashew, onion, nutritional yeast, lemon juice, white miso, garlic, canola oil, salt, pepper

v = vegan, veg = vegetarian, gf = gluten-free, df = dairy free, sf = soy free, e = contains egg, n = contains nuts

ENTREES

Creamy Coconut Mushroom Risotto with Truffle Oil | v, gf, df, sf
arborio rice, coconut milk, shiitake & oyster mushroom, garlic, shallot, white wine, peas, parsley, pepper

Tamari Glazed Tofu with Coconut Rice | v, gf, df
firm tofu, tamari sauce, maple syrup, rice vinegar, red pepper flakes, ginger, green onion

Spicy Panang Curry Couscous | v, df, sf
coconut milk, garlic, ginger, red curry paste, pearl couscous, spinach, bell pepper, cauliflower, tomato

Creamy Vegan Mushroom Stroganoff | v, df
mushroom, leeks, garlic, thyme, veg broth, tamari, vegan worcestershire, white wine, coconut milk, tahini, nutritional yeast, paprika, dijon mustard, pasta, dill

Creamy Gnocchi with Kale | v, df, sf
potato gnocchi, shallot, kale, red bell pepper, coconut cream, fried sage

Kalbi Marinated Cauliflower Steak | v, gf, df
cauliflower, orange juice, orange segments, tamari, cabbage, shallot, garlic Japanese

Tofu Curry | v, df, sf
calrose rice, yukon potato, carrot, onion, corn, curry paste, pickled ginger

Coconut Polenta with Wild Mushrooms & Spinach | v, gf, df, sf, n
polenta, coconut cream, mushroom, spinach, almond, fried shallot

Orecchiette Puttanesca | v, df, sf
tomato, olive, capers, shallot, white wine

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SALADS

Asian Chopped | v, gf, df
romaine lettuce, carrot, red cabbage, edamame beans, green onion, jicama, sweet soy vinaigrette

English Garden | v, gf, df, sf
baby gem lettuce, asparagus, cherry tomato, radish, sweet lemon vinaigrette

SIDES

Blackened Seasoned Rainbow Carrots | v, gf, df, sf
rainbow carrot, olive oil, garlic, smoked paprika, cayenne, onion powder, garlic powder, thyme

Harvest Rice Pilaf | v, gf, df, n, sf
onion, mushroom, cranberry, sunflower seed, spinach, almond

Fried Brussel Sprouts | v, gf, df, sf, n
pickled fresno chili, toasted pecan, maple drizzle

Roasted Seasonal Vegetable | v, gf, df, sf
seasonal medley, garlic, parsley, olive oil

Soba Noodle Salad | v, df, n
purple cabbage, carrot, onion, peanuts, ponzu vinaigrette

Sweet & Spicy Pickled Cucumber | v, gf, df, sf
cucumber, rice vinegar, Korean chili flakes

Roasted Fingerling Potato | v, gf, df, sf
shallot, parsley, pickled mustard seed

Roasted Garlic Green Beans | v, gf, df, sf
green bean, garlic, pickled fresno chili