



Vegetarian Menu

FEATURING LOCALLY SOURCED VEGETABLES THAT MAKE
THE MOST MEMORABLE, DELICIOUS MEALS

VEGETARIAN PAELLA

Bell Peppers, Onions, Peas, Corn, Tomatoes

RATATOUILLE

Eggplant, Zucchini, Bell Peppers, Tomatoes, Onions

GRILLED PORTOBELLO MUSHROOMS

Over a Savory Polenta

BUTTERNUT SQUASH SWISS CHARD LASAGNA

With Ricotta & Sage

VEGETABLE CHILI VERDE

Vegetables Simmered in a Sauce of Tomatillos & Poblano Peppers,
Served with Garlic Rice and Warm Flour Tortillas

FUSILLI PASTA WITH SEASONAL VEGETABLES

With an Herb-Infused Vegetable Broth

FARFALLE PASTA

With Arugula & Grape Tomatoes

THAI PEANUT NOODLES

With Confetti of Vegetables

PENNE PASTA

With Grilled Tofu and Peas

ROASTED VEGETABLE ANTIPASTO

Balsamic Roasted Vegetables including:
Eggplant, Zucchini, Squash, Bermuda Onions, Tricolor Peppers

HERB-ROASTED POTATOES AND GREEN BEANS

With Fire-Roasted Peppers

POTATO & CORN SALAD

With Chipotle Vinaigrette

PENNE PASTA

With Sun-Dried Tomatoes and a Chiffonade of Fresh Basil

ISRAELI COUSCOUS

With a Medley of Seasonal Vegetables

ROMA TOMATOES & CUCUMBERS

Drizzled with a Balsamic Vinaigrette

QUINOA

With Roasted Vegetables

VEGETARIAN GALETTE

Roasted Portobello Mushrooms, Eggplant, Zucchini, Spinach, Fennel,
Parmesan on a Polenta Cake with a Sweet Pepper Tomato Coulis

MIXED BABY GREENS

Tricolor Grape Tomatoes, Mushrooms, Red Onions Tossed with a Honey Mustard Vinaigrette
Baby Spinach Salad Drizzled with Raspberry Vinaigrette
Baby Arugula, Endive, and Radicchio with a Balsamic Vinaigrette

VEGETABLE HARVEST WILD RICE SALAD

PASTA WITH CAULIFLOWER AND CHICKPEAS

ROASTED CAULIFLOWER LASAGNA

ARTISAN ROLLS

Served with Flavored Olive Oils

Please Contact Us for a Complete List of Our Offerings