**Dinner Date for Two Menu – Vegan Version**

**Three Courses PLATED**

**WARM VEGAN BREAD SERVICE WITH DAIRY FREE BUTTERS**

**(CHOOSE 1 FOR EACH COURSE)**

**First Course (Appetizer):**

Vegan Creamy Potato and Leek Soup

Vegan Southwestern Egg Rolls served with a Cilantro Lime Dairy Free Aioli

(Contains black beans, corn, bell peppers, and tomatoes)

Mixed Green Salad- tossed with Herb Vinaigrette and contains Cucumbers, Tomatoes, Shredded Carrots, and Black Olives

**Second Course (Entrée):**

Vegan Salisbury ‘Steak’ (made with the Beyond Plant Based Protein), Dairy-Free Garlic Mashed Potatoes and Broccolini. Served with a Savory Vegan Country Gravy.

Chermoula Cauliflower Steaks, Green Beans and Shallots, Broccoli Slaw, and Twice Baked Sweet Potatoes

Vegan Goulash With Noodles (contains tomatoes, bell peppers, mushrooms, lentils, and onions)

**Desserts (Third Course)**

Vegan Chocolate and Oatmeal Cookie Ice Cream Sandwiches

Warm Vegan Apple Pie With Dairy-Free Vanilla Ice Cream

**YOUR QUOTE IS DETERMINED BASED ON FOUR FACTORS:**

**1. THE NUMBER OF GUESTS THAT ARE ATTENDING.**

**2. THE LOCATION AND DISTANCE.**

**3. WHETHER THE EVENT REQUIRES THE CHEF AND TEAM TO BE PROFESSIONALLY ON-SITE OR OFF-SITE (DROP OFFS).**

**4. THE MENU CHOSEN AND ANY MENU MODIFICATIONS.**

**PLEASE CONTACT ME FOR YOUR PERSONALIZED QUOTE! THANK YOU FOR CONSIDERING SC CATERING LLC.**

**CONTACT PROCEDURE**

**TO RECEIVE YOUR QUOTE, CONTACT ME WITH:**

**1. YOUR FULL NAME**

**2. THE OCCASION**

**3. ALLERGEN/DIETARY CONCERNS**

**4. THE FOUR FACTORS**

**CONTACT INFO**

**• EMAIL: CHEFSCOLLINS18@GMAIL.COM**

**• DROP A LINE: WWW.SCCATERINGLLC.ORG SCROLL TO THE BOTTOM OF THE HOMEPAGE AND SEND A MESSAGE.**

**• TEXT 404-671-5421 (*POPULAR*)**