

Vegan Cocktail Reception & Appetizer Selections

Sweet Pepper and Broccoli Asian Lettuce Wraps with sesame and hoisin sauce

Sweet Pepper Wrapped Asparagus with capers and lemon

Balsamic Cauliflower Skewers with slow roasted tomato dip

Basil and Oregano Tempe Meatballs with marinara

Teriyaki Veggie Brochettes with chili sauce

Bruchetta with basil pesto, warm tomatoes & herb'd tofu cheese

Snow Pea Wrapped Carrots with peanut sauce or pineapple-hoisin sauce

Risotto Cakes* sweet pea, butternut squash or mushroom

Boursin & Olivada Crostini*

Eggplant & Olive Skewers with cucumber dipping sauce

Scallion and Potato Pancakes served with applesauce

Seasoned Cucumber Slices with vine ripe tomatoes, basil and balsamic vinegar

Sweet and Sour Tempe Meatballs

Tomato-Cilantro Salsa with corn chips

Black Ban and Corn Salsa with pita bread

Crudites & Lavash Toasts with eggplant, hummus or roasted red pepper dip

Roasted Root Vegetable Skewers with balsamic glaze

Spinach Bites*

Roasted Corn and Tomato Flat Breads*

Calcannon Cakes* with kale, onion, potato

Eggplant Caponata Pastry Cups

Slow Roasted Tomato, Corn, Black Bean & Cilantro Pastry Cups

**made with vegan cheese replacement*

