

VEGAN MENU

APPETIZERS

ROASTED RED PEPPER HUMMUS

SERVED ON TOASTED PITA TRIANGLES

BRUSCHETTA TAPENADE

WITH OLIVE OIL, GARLIC, BASIL AND ROMA TOMATOES SERVED ON TOASTED BAGUETTE ROUNDS WITH A BALSAMIC DRIZZLE

MINI SPANAKOPITA

PHYLLO DOUGH FILLED WITH TENDER SPINACH, TANGY DAIRY FREE FETA CHEESE, AND GREEK HERBS

FRENCH BREAD PIZZA

TOASTED FRENCH BREAD, TOMATO SAUCE, PEPPERS, ONIONS, OLIVES, PLANT BASED PEPPERONI & DAIRY FREE CHEESE

LASAGNA ROLLS

FRESH ZUCCHINI & SQUASH ROLLED AND BAKED WITH HOUSE MADE MARINARA, PLANT BASED BEEF AND DAIRY FREE CHEESE

BLACK BEAN BURGER SLIDERS

BLACK BEAN BURGER PATTY'S ON PLANT BASED ROLLS WITH VEGAN CHIPOTLE AIOLI, CRISP LETTUCE, TOMATO, RED ONION



VEGAN JAMBALAYA

LOUISIANA CREOLE STYLE RICE DISH WITH PLANT BASED SAUSAGE AND CHICKEN. STEWED WITH GENEROUS HELPINGS OF RED BEANS, TOMATO, CELERY, PEPPERS AND ONIONS.

ROASTED PORTABELLA MUSHROOMS

FILLED WITH HOMEMADE STUFFING, GARLIC, ONION, PEPPER, CARROT, CELERY, FLAX SEED MEAL, TAHINI, GARBANZO BEANS AND DAIRY FREE CHEESE WITH A RED MISO SAUCE

ENTREES

TEX-MEX SWEET POTATOES

OVEN ROASTED SWEET POTATO HALVES LOADED WITH BLACK BEAN, FIRE ROASTED CORN, PEPPERS, ONIONS, CILANTRO, RED ONION, BABY SPINACH, A SPLASH OF LIME, DAIRY FREE CHEESE & AVOCADO CREMA.

STUFFED SEASONAL SQUASH

HERB ROASTED SQUASH WITH A FLAVORFUL STUFFING OF CREMINI MUSHROOMS, SPINACH, KALE, ONIONS AND CRANBERRIES (BUTTERNUT, ACORN OR SPAGHETTI ONLY AVAILABLE IN FALL)

VEGAN LASAGNA

LAYERED ZUCCHINI SHEETS, DAIRY FREE CHEESE, ROASTED VEGETABLES, MARINARA SAUCE, SEASONED PLANT BASED BEEF

SPAGHETTI BOLOGNESE

YOU WON'T MISS THE MEAT IN THIS HEARTY VEGAN VERSION OF SPAGHETTI BOLOGNESE! WALNUTS AND LENTILS PACK IT WITH PROTEIN, WHILE SAGE, TOMATOES, TAMARI, MUSHROOMS, ROSEMARY, AND BALSAMIC FILL IT WITH RICH, SAVORY FLAVOR