



Vegetarian / Vegan Menu



THIS MENU IS PROVIDED TO ACCOMMODATE SPECIAL NEEDS TO YOUR EVENT RECEPTION. WE USE FRESH INGREDIENTS TO PREPARE ALL OF OUR DISHES AND WE WORK WHOLEHEARTEDLY TO PROVIDE EXCEPTIONAL SERVICE TO OUR CLIENTS. WE HOPE THIS MENU SATISFIES YOUR NEEDS. IF THERE ARE ANY CHANGES OR REQUESTS, PLEASE ASK. THANK YOU.

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS." ITEMS INDICATED WITH A "*" RED ASTERISK.

ALL MENU OPTIONS CAN BE VEGAN UPON REQUEST.

ENTREES

EGGPLANT PARMESAN

\$15

SERVED WITH SAN MARZANO MARINARA

TOFU QUINOA STUFFED PORTOBELLO MUSHROOMS

\$13

OR STUFFED WITH RICOTTA & QUINOA

AGED BALSAMIC GLAZE

SPAGHETTI SQUASH ROASTED VEG AND MARINARA

\$15

REAL VEGGIE BURGER

\$13

BEANS, RICE, CELERY, CARROTS, ONIONS, MUSHROOMS, PEPPERS

SPIRAL SQUASH CAPRESE

\$15

PORTOBELLO, TOMATO, ZUCCHINI, YELLOW SQUASH, MOZZARELLA, PESTO

EGGPLANT ROLATINI

\$18

ROASTED EGGPLANT STUFFED WITH QUINOA, HUMMUS, HERBS, SERVES WITH SAN MARZANO MARINARA AND AGED BALSAMIC REDUCTION, ON A BED OF SAUTEED SPINACH

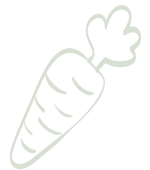
ROASTED VEGETABLE LASAGNA

1/3 PAN \$25 | 1/2 PAN \$45

BROCCOLI QUINOA TOFU CAKES

\$15

2 PER ORDER



RISOTTO	\$17
FLAVOR OPTIONS: MUSHROOM, CARROT, GARLIC AND HERB, TRUFFLE (+\$5)	
FARROW BOWL	\$15
THE HOLY TRINITY, SPINACH, KALE	
STUFFED BELL PEPPERS	\$15
FARROW AND KALE	
ROASTED CAULIFLOWER, PEPITA BOWL	\$15
BEETS AND CHARD	\$17
ROASTED BEETS WITH SAUTÉED SWISS CHARD AND ONIONS	
KIMCHI FRIED RICE	\$15
OVER LOADED VEGETARIAN BURRITOS	\$15
CHICKPEA BOWL	\$15
ROASTED CHICKPEA GARNISH. FLAVOR CHOICES: ROASTED RED PEPPER, GARLIC AND HERB, LEMON, PISTACHIO PESTO	

SIDES (4-5OZ EACH)

5 CHEESE VEGAN DELUXE MAC N CHEESE	\$5.99
A VEGAN CHEESE BLEND IN OUR HOUSE MADE CHEESE SAUCE WITH CAVATAPPI NOODLES	
AFRICAN JOLLOF RICE	\$3.99
RED BELL PEPPERS, TOMATOES, SCOTCH BONNET, ONIONS, GARLIC, PARSLEY	
FRESH FRUIT PLATTER	\$3.99
JALAPENO CHEDDAR GRITS	\$2.99
STONE GROUND CREAMY GRITS WITH PARMESAN AND AGED CHEDDAR WITH GREEN ONIONS	
SEASONAL VEGETABLE MEDLEY	\$3.99
MUSHROOMS, ONIONS, ZUCCHINI, BELL PEPPERS, GREEN BEANS TOSSED IN GARLIC HERB BUTTER	

ROASTED GARLIC MASH	\$3.99
YUKON GOLD MASHED POTATOES WITH A BLEND OF FRESH ROASTED GARLIC	
SAUTÉED GREEN BEANS	\$3.99
FLAVOR OPTIONS: PEPPERS AND ONIONS, ROASTED GARLIC, SPICY CARAMELIZED ONIONS, BLISTERED TOMATOES AND ALMONDS, LEMON, SAUTEED PORTOBELLO MUSHROOMS	
ROASTED BROCCOLI	\$3.99
TOSSED IN GARLIC OIL SEA SALT AND FRESH CRACKED BLACK PEPPER	
SHERRIED MUSHROOMS	\$3.99
ROASTED MUSHROOMS IN A SAVORY VEGAN BUTTER MOUNTED SHERRY WINE	
MAPLE PECAN ROASTED SWEET POTATOES	\$4.99
ROASTED AND TOSSED IN CANDIED PECANS AND PURE MAPLE SYRUP	
SMASHED MARBLE POTATOES	\$4.99
TOSSED IN FLAKY SALT AND FRESH ROSEMARY	
CREAMED CORN	\$3.99
PEPPERS, ONIONS, JALAPEÑOS, HERBS, GARLIC	
RICE PILAF	\$3.99
CELERY, CARROT, ONION, GARLIC, HERBS	
RISOTTO	\$8.99
FLAVOR OPTIONS: GARLIC AND HERB, WILD MUSHROOM, CARROT, ROASTED TOMATO, PESTO, TRUFFLE (+6.99)	
ROASTED CARROTS	\$3.99
CHOOSE FROM GARLIC AND HERB, OR HONEY GLAZED	
ASPARAGUS	\$4.99
STEAMED OR SAUTEED/GRILLED	
CILANTRO LIME RICE	\$3.99
SPANISH RICE	\$3.99
TOMATO, PEAS, CORN, GARLIC, PAPRIKA	
REFRIED BEANS	\$3.99
PORK, BEER, SAUSAGE	

SALADS (6-8OZ EACH)

CHEF SALAD	\$3.99
CHOPPED ICEBERG LETTUCE, CUCUMBER, GRAPE TOMATO, CARROTS, BOILED EGG, RANCH	
CHOP CHOP SALAD	\$3.99
ROMAINE, AVOCADO, BLACK BEANS, CORN, TORTILLA CHIPS, JALAPENO RANCH	
SPRING SALAD	\$4.99
SPRING MIX GREENS, FETA, BERRIES, CANDIED PECANS, GARLIC HERB VINAIGRETTE	
CAESAR SALAD	\$4.99
ROMAINE, PARMESAN, GARLIC HERB CROUTONS, BOILED EGG, LEMON CAESAR DRESSING	
CAPRESE SALAD	\$4.99
MOZZARELLA, BASIL, TOMATO, SPRING MIX, PESTO, BALSAMIC GLAZE	
GREEK SALAD	\$3.99
ROMAINE, BANANA PEPPERS, OLIVES, GRAPE TOMATO, RED ONION, CUCUMBERS, PARMESAN, ITALIAN HERB VINAIGRETTE	
PASTA SALAD	\$4.99
ROTINI, BANANA PEPPERS, OLIVES, GRAPE TOMATO, RED ONION, CUCUMBER, PARMESAN, ITALIAN HERB VINAIGRETTE	

BEVERAGES

WATER STATION	\$1.50
BOTTLED WATER	\$2.50
ASSORTED CAN SODA	\$3.99
FRUIT PUNCH	\$2.99
MEYER LEMONADE	\$2.99
SWEET TEA	\$2.99
FRESH WATERMELON LEMONADE	\$2.99
CANTELOUPE AGUA FRESCA	\$4.99
FRESH SQUEEZE ORANGE JUICE	\$3.99
BOTTLE ORANGE JUICE	\$2.99
TO-GO COFFEE STATION (W/ CREAMERS & SUGARS)	\$2.99
COFFEE BAR	\$5.99
SYRUPS, CREAMERS, SUGARS, CHOCOLATE, CARAMEL, TOPPINGS	

HIGH END FANCY DISPOSABLE: \$2.99 PER PERSON

- THICK HARD PET PLASTIC PLATE WITH A SILVER RIM, IT LOOKS AND HOLDS UP LIKE REAL CHINA WARE.
- SILVER COATED SILVERWARE ROLLED IN A NAPKIN AND CLEAR PLASTIC CUPS

DISPOSABLE WARE STANDARD: \$1.49 PER PERSON

- STANDARD DISPOSABLES WARE AND UTENSILS. THESE ARE NOT SPECIAL ITEMS, MORE LIKE SOMETHING FOR A FAMILY PICNIC

DISPOSABLE CHAFER DROP OFF DELIVERY: \$15.99 PER CHAFER

- YOUR ORDER WILL BE DELIVERED AND SETUP IN WIRE CHAFERS FOR YOU TO KEEP OR DISPOSE OF, WITH FOOD IN DISPOSABLE ALUMINUM PANS AND OR DISPOSABLE PLASTIC PLATTERS. THIS SERVICE ALLOWS YOU TO SELF-SERVE AND NOT PAY FOR ADDITIONAL LABOR FOR AN ATTENDANT.

CHINA WARE/UTENSILS: \$12.99 PER PERSON

- SALAD, ENTRÉE, DESSERT PLATE, UTENSILS AND 1 GLASS FOR BEVERAGES, ADDITIONAL ITEMS ADD MORE COST)

ATTENDANT/SERVER: \$200 PER – 4 HOURS, ADDITIONAL \$45 PER HOUR AFTER

- AN ATTENDANT AND OR SERVER TO STAY ON SITE FOR YOUR SERVICE OF BUFFET OR PLATED DINNER. ATTENDANT WILL SETUP AND BREAKDOWN ENTIRE BUFFET AND CLEAN UP BUFFET AFTER SERVICE. YOU ATTENDANT WILL ALSO SERVE FROM THE BUFFET OR IF A PLATED MENU WILL SERVE GUEST AT THEIR SEAT

LINENS: \$9.99 PLEASE LET US KNOW IF YOU WOULD LIKE LINENS FOR YOUR EVENT TO COVE THE BUFFET CATERING TABLES, WE CARRY BLACK AND WHITE (CAN GET SPECIAL COLORS WITH ADVANCED NOTICE)

TABLES: \$15 PER TABLE PLEASE LET US KNOW IF WE NEED TO PROVIDE OUR OWN TABLES FOR YOUR BUFFET:

SERVICE FEE OF 10 TO 20% WILL BE APPLIED TO TOTAL (PERCENTAGE IS ALTERED DEEPENING ON THE TYPE OF SETUP AND LABOR REQUIRED FOR YOUR EVENT.

- SETUP/LABOR

- EQUIPMENT

- ADMIN

- TRAVELING/DELIVERY

TAXES/PROCESSING:

- TEXAS STATE 8.25%