



## VEGETARIAN & VEGAN



Let us serve up only the best to each and every guest. Delicious, nothing less!

### SAMPLE VEGETARIAN COCKTAIL PARTY

#### Passed canapés

Spicy vegetable potato samosa, caraway, vegetables, tamarind sauce

Wild mushroom crostini with parmesan-reggiano, thyme, heavy cream

Warm Quebec brie crostini, mango chutney, green apple shaving

Focaccia with caramelized citrus onions, goat cheese, asparagus

Sesame falafel spoons, plum tomato puree, yogurt

Pear and caramelized onion pizzette, gruyere, fresh herbs

#### Stationary platters

Gourmet cheese platter of Applewood smoked cheddar, Quebec chevre, stilton and French camembert, sun dried tomato flatbreads, Rainforest crisps, cream crackers, figs, grapes, balsamic, honey

Market fresh sushi with ginger, wasabi, soy dipping and chopsticks

### SAMPLE VEGAN COCKTAIL PARTY

#### Passed canapés

Rice vegetable cold spring rolls with Thai chili sauce

Soba noodle, scallions, mango, sesame, red pepper spoon

Caprese skewer, cherry tomato, basil, tofu, aged balsamic

Mushroom and caramelized onion polenta square

Seared vegetable dumplings with julienne cabbage, ginger rice vinegar dipping sauce

#### Stationary platters

Crudité of cherry tomato, asparagus, green beans, cucumber, red and yellow pepper and carrots, jalapeno dipping sauce

Mediterranean pita & spreads. Pita crisps, flatbread and organic blue corn chips accompanied by garlic hummus, vine ripe tomato bruschetta, tabbouleh

Please see our [cocktail party menu](#) for more options.



## Plated and Buffet Meal Options

### Salads

Heirloom trio salad, candy cane beet with tarragon, zebra tomato with basil and purple carrots with thyme

Roasted spring salad, spears of asparagus, heirloom carrots and fingerling potatoes dressed with vinaigrette in a bed of quinoa

Fennel and orange salad, shaved fennel salad with red pepper brunoise, scallions and orange segments dressed with tarragon vinaigrette

Arugula and endive salad with honeyed pine nuts, red wine poached pear, fine herbs and blue cheese

Fresh baby arugula with shaved grana padano, scallions, focaccia croutons, aged balsamic and extra virgin olive oil

### Soups

Yellow tomato gazpacho garnished with olive tapenade and herb purée

Strawberry and watermelon soup garnished with roasted peppercorns

Roasted tomato purée with basil chiffonade

Roasted mushroom medley in truffled broth garnished with enoki and scallion

Carrot, apple, ginger, dehydrated apple chips and raw carrot shaving, raisin

Roasted butternut squash soup, garam masala, parsley persilade and crème fraîche

### Appetizers

Polenta terrine. Tri coloured layers of polenta, tomato, and spinach with arugula and cherry tomatoes garnished with shards of asiago cheese

Tomato three ways. Heirloom tomato fresh basil and Ontario mozzarella, tomato consommé and tomato confit and caramelized onion tart



Lentil, potato salad with herbs and goat cheese, poached egg

Honey vine tomato grilled bruschetta with ricotta, balsamic reduction

### Mains

Lentil patties on julienne vegetables surrounded by a pool of truffled bean puree

Coconut green curry of lentils, chickpeas, bell peppers, cremini mushrooms, ginger on brown rice, cashew garnish and salted naan loaf

Saffron risotto milanese with green peas and fresh herbs

Vegetable cannelloni served with spicy arrabiata sauce

Vegan sesame Shanghai noodle bowl, firm tofu, julienned vegetables, bean sprouts

Please see our [dessert menu](#) or [inquire for vegetarian and vegan options.](#)