

Shower Menu - Spring 2018

Hors D'oeuvres (small bites) - 3 dozen minimum per variety

Truffled cashew cream tartlets with caramelized onion, apple and fig \$24/doz

Mini hearts of palm and artichoke "crab" cakes with lemon aioli \$22/doz

Wild mushroom bruschetta \$24/doz

Spanakopita phyllo cup bites - \$22/doz

Chickpea salad-stuffed cucumber cups with tofu feta, lemon and olives \$24/doz

Ginger-spiced sweet potato rice paper rolls with sweet tamari dip - \$24/doz

Trays - 15-20 servings each

Veggie tray with hummus variety and olives \$65

House-made vegan cheese platter with cultured pub-style cheese, wedges of muenster, fresh fruit, jam and crackers \$75

Bagel spread with accoutrement: house-made cultured cashew cream cheese, smoked carrot 'lox,' hearts of palm 'white fish', local tomatoes, cucumbers, onions, greens and capers \$110

Brunchy Dishes - by the 8-10 serving tray

French Toast with lemon-lavender cashew mascarpone and doused with real maple syrup and berries \$50

Potato hash with caramelized onions, peppers, wild mushrooms and garlic \$40

Lunchy Dishes - by the 8-10 serving tray

Eggplant parm lasagna with fresh marinara, tofu ricotta, melty vegan cheeses and basil \$50

Risotto cakes topped with roasted maitake mushroom, white beans, broccoli rabe and horseradish sauce \$55

Sweet chili tofu over cold coconut-sesame noodles, with edamame, cilantro, mango, topped with sesame seeds and scallions - \$42

Salads - by the 8-10 serving tray

Asparagus and arugula salad with fresh spring peas, pecans, radishes and citrus-mint dressing \$40

Chef's Salad - local lettuces, grape tomatoes, sunflower seeds, cucumbers and cubes of our homemade non-dairy cheese served with ranch dressing \$42

Greens salad with avocado, cucumbers, chickpeas and sweet basil dressing \$40

cabbage salad - with sesame seeds, carrots, pickled shiitake mushrooms, baked tofu croutons and scallions \$39

Sweets

Two-bite cookie tray with a variety of fresh baked cookies - 15-20 servings each \$60