



Shower Menu - Early 2019

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

Cheesy breakfast 'sausage' mini handpies with savory fennel and truffle sauce - \$24/doz

Wild mushroom bruschetta \$24/doz

Ginger-spiced sweet potato rice paper rolls with sweet tamari dip - \$24/doz
Individual coconut milk yogurt parfaits with housemade granola, nuts, seeds and berries - \$39/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 \$120

Sandwiches by the dozen - \$90 / Each sandwich is cut in half

Hearts of palm & artichoke "crab" cake with greens and horseradish aioli

Cashew chevre with toasted walnuts, roasted sweet potato, rosemary maple, grilled spinach and caramelized onion

Whipped ricotta with spicy roasted vegetables, sunflower parm and fresh basil

Brunchy Dishes - by the 8-10 serving tray

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

Tofu scramble with wild mushrooms and spinach - \$48

Breakfast sandwiches: eggy tofu, tempeh bacon, melty vegan cheese and spinach on whole grain English muffins - \$50

French Toast with lemon-cashew mascarpone, with maple syrup and apples = \$50

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

Arugula and local apple salad with dried cranberries, sunflower seeds, white beans and sweet maple dressing - \$38

Asian crunchy cabbage salad - with sesame seeds, carrots, pickled shiitake mushrooms, baked tofu croutons and scallions - \$38

Sweets

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