



## Vegetarian and Vegan Options

(All prices will reflect the same price as group meal)

### Lunch and Dinner

#### Butternut Squash Tart

Roasted Butternut Squash, Brown Sugar, Dried Pears, Apricots, Peaches, Cranberries and Currents with a Fresh Herb Risotto in a Flakey Sage Dough

#### Spicy Tomato Tart

Chickpea Puree, Marinated Artichoke Hearts, Fire Roasted Red Bell Peppers Sweet Roasted Plum Tomatoes and Fontina Cheese in a Black Pepper and Thyme Pastry Dough Crust

#### Filo Triangle

Roasted Red Pepper Hummus with Sundried Tomato, Black Eyed Peas Broccoli, Okra, Flavored with Lime and Garlic  
Wrapped in Filo Dough

#### Lasagna Rollup

Hand Rolled Lasagna Stuffed with Grilled Red and Yellow Peppers, Onions Mushrooms, Carrots, Yellow Squash, Zucchini, Asparagus  
Ricotta and Mozzarella Cheese

#### Vegetable Wellington

Portobello Mushrooms, Zucchini, Summer Squash, Spinach, Roasted Red Pepper, Broccoli Fontina and Mozzarella Cheese Combined in a Light White Wine Sauce

All entrees will have chef's choice of appropriate accompaniments