

Vegan & Vegetarian MENU

Our vegan and vegetarian selections highlight the finest ingredients and techniques, promising an inclusive dining experience for all of your guests. Items can be served as a buffet item or plated entrée.

*For plated meal service events, our Vegan Polenta Cakes are the default choice for guests with dietary restrictions. If you prefer an alternative option from this menu, please note that menu choice will be served to all guests with dietary restrictions.

Vegan Menu Options

Pulled Oats

A nutritious and savory blend of Nordic oats, fava beans, and pea protein, offering a hearty start to your day.

Chicken Stir Fry

Plant-based chicken tossed with fresh vegetables and rice, creating a flavorful and satisfying dish.

Meatballs With Marinara

Plant-based meatballs served with a traditional tomato sauce, offering a comforting and delicious entrée.

Pesto Penne Pasta

Pea-based pasta tossed with a vibrant basil, pine nut, garlic, and olive oil pesto sauce. (Marinara sauce can be substituted upon request.)

Polenta Cakes

Crispy triangular cakes made from cornmeal, peppers and special seasonings, served with a red pepper sauce. This gluten-free option can also be served as a plated meal for guests with special dietary needs.



Vegetarian Menu Options

Cannelloni with Eggplant

Pasta filled with ricotta and spinach, accompanied by a flavorful combination of stewed tomatoes and green peas, complemented by basil pesto. This item is also available on our sit down menus.

Penne Primavera

Fresh seasonal vegetables sautéed with olive oil and herbs, then tossed with penne pasta for a light and flavorful dish.

Vegetable Lasagna

Pasta noodles layered with spinach, carrots and seasonal vegetables, ricotta cheese, and creamy béchamel sauce, baked until bubbly and golden brown.

Wild Mushroom Ravioli

Pasta stuffed with wild mushrooms, Italian cheeses and fresh thyme, served with a roasted red pepper sauce.

In addition to the entrée options listed, we also offer a large selection of vegan and vegetarian hors d'oeuvres, appetizers, starch and vegetable side dishes. *Any dish on this menu can be offered to your guests with special dietary needs.

Please note: All items are prepared in a kitchen that handles common allergens such as nuts and wheat products.