

Appetizers - Vegetarian

COLD VEGETARIAN

FRUIT SKEWERS fresh seasonal fruit. V + GF

CAPRESE SALAD KABOBS grape tomatoes, mozzarella pearls, cucumber, basil, balsamic drizzled. GF

TAPENADE ON CROSTINI tomato & olive provençale topped on a toasted crostini. V

DEVILED EGGS hard boiled eggs filled with a creamy garlic yolk. GF

CUCUMBER CUPS with a dill cream cheese center. GF

HUMMUS CROSTINI fresh hummus with roasted garlic on a focaccia crostini. V

AVOCADO TOAST toasted baguette with avocado spread, pickled radish, alfalfa sprouts, pumpkin seeds, & citrus zest. V

FETA WATERMELON SKEWERS diced feta & watermelon on a skewer with balsamic glaze & fresh mint. V

HOT VEGETARIAN

CRISPY CAULIFLOWER panko breaded golden fried served with a creamy ranch & Thai sauce. V

VEGETARIAN QUICHE tomato, onion and gruyere cheese in a tartlette.

GRILLED CHEESE mozza, cheddar, & Swiss.

PEROGIE SKEWERS fried potato & cheese Perogie with sour cream.

TOFU SKEWERS fried tofu with peppers and Greek seasoning. V + GF

CRISPY TOFU TACO fried tofu with sticky rice & sriracha aioli in a crispy wonton taco shell. V

FIG & GOAT CHEESE TART red wine stewed figs, caramelized onion puree, & goat cheese in a tartlet.

SPRING ROLLS fresh Asian veggies rolled and fried crispy served with a sweet plum sauce.

PULLED JACKFRUIT BAO served with an Asian slaw on a bao bun.

***Seasonal pricing – pricing will be determined 6-8 weeks prior to wedding.
Majority of menu items can be accommodated for Gluten Free or Vegan – inquire within.*