

VEGETARIAN DINNER MENUS

Vegetarian Buffet Dinner A

Smoked Mozzarella and Sun Dried Tomato Tarts
Herbed Mushroom Crostini
(passed on flower garnished trays)

4.90 per guest

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A Selection of Cheeses and Artisan Tortas  
Tiered on Natural Stone Tiles,  
Garnished with Red Flame Grapes with  
Assorted Flatbreads and Baguettes  
*(presented as part of the cocktail reception)*

**4.95 per guest**

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Baked Orzo Pasta with Spinach and Bleu Cheese,
Dusted with Toasted Walnuts
Tri-Colored Cheese Tortellini Pasta Bathed in a
Rich & Creamy Garlic Sauce with
Mushrooms and Diced Sweet Red Peppers
A Medley of Grilled and Roasted Vegetables
Garnished with a Chiffonade of Fresh Basil
A Refreshing Salad of Mixed Baby Greens and
Crisp Romaine Lettuce with Edamame, Garbanzo Beans,
Cucumbers and Scallions,
Tossed with Honey Lime Dressing
Minted Watermelon Salad with Feta Cheese
Kalamata Olive and Roasted Garlic Rustic Breads,
Oatmeal Topped Wheat Rolls
Whipped Garlic Butter

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Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas

**25.80 to 28.55 per guest**  
*(based on 100 guests)*

## Vegetarian Stations Dinner B

### Chef Created Creamy Risotto Station:

Authentic Italian Risotto Featuring:  
Caramelized Onions, Garlic,  
Sautéed Mushrooms,  
Sweet Red Peppers, Petite Peas and  
Aged Italian Parmesan Cheese  
Crusty Ciabatta Bread with  
Roasted Garlic Butter

### Tuscan Countryside Station:

A Tiered Display of Grilled Seasonal Vegetables:  
Tender Zucchini, Sweet Peppers,  
Sweet Onions, Crimini Mushrooms,  
Roasted Garnet Yams Topped with Feta Crumbles  
An Array of Artisan Breads: Crusty Ciabatta,  
Focaccia and Roasted Garlic Breads with  
Kalamata Olive Tapenade,  
Hummus and Extra Virgin Olive Oil

### Fresh Salads, Fruits and Vegetables Station:

Baby Spinach and Greens Salad with Mandarin Oranges,  
Slivered Almonds, Red Onion Rings,  
Raspberry Dressing  
A Still Life of Sliced Sweet Melons,  
Strawberries, Pineapple and Flame Red Grapes  
Arranged on Imported White Italian Platters  
Crudite' Nouveau: Tiered Levels of Living Wheat Grass with  
Galvanized and Glass Vessels Filled with  
Colorful Vegetables Accompanied by  
Spinach, Curry and Country Herb Dips

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Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

32.75 to 36.95 per guest
(based on 100 guests)

VEGAN & GLUTEN-FREE DINNER MENUS

Vegan Dinner Buffet A

Tomato, Basil & Kalamata Olive Skewers
Hummus & Toasted Pecan Crostini
(appetizers 4.95 per guest)

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Teriyaki Vegetable and Tofu Stir-Fry  
Jasmine Rice  
Penne Pasta with Fresh Basil  
Mixed Greens Salad with  
Caramelized Walnuts Sweet Onion Rings,  
Washington Honey Crisp Apples and  
Italian Dressing  
Fresh, Seasonal Fruit Trays (to include):  
Hawaiian Pineapple, Cantaloupe and  
Watermelon, Seasonal Berries and  
Green Globe Grapes  
Sourdough and Multi-Grain Rolls  
Vegan Spread  
Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas

**24.95 to 26.30 per guest**  
*(based on 100 guests)*

## Vegan Dinner Buffet B

Mushrooms a la Grecque on Bamboo Wands  
Curried Cauliflowerettes with Hummus  
*(appetizers 4.95 per guest)*

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Baked Potato Bar:

Jumbo Baked Washington Russet Potato
Served with Steamed Broccoli, Black Beans,
Roasted Corn, Mild and Hot! Salsas, Scallions and
Vegan Spread
Tuscan White Bean and Kalamata Olive Salad
Grilled Seasonal Vegetables Topped with a
Chiffonade of Fresh Basil
A Refreshing Mix of Baby Lettuces and
Tender Greens with Strawberries,
Toasted Pecans, Sweet Red Onion Rings and
Raspberry Vinaigrette
Multigrain Baguettes, Extra Virgin Olive Oil,
Balsamic Vinegar and Pink Sea Salt

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Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas  
*(remove the bread for gluten-free)*

**24.65 to 27.25 per guest**

## Gluten Free Dinner Buffet A

Tequila-Lime Prawn Shooters with  
Chipotle Lime Sauce  
*(appetizers 3.50 per guest)*

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King Salmon Side Fillets served with
Lemon-Almond Sauce to the Side
Marinated Flank Steak, Chef-Grilled on site,
Carved & Topped with
Warm Parmesan-Basil Butter Sauce
Rosemary Roasted Potatoes
Tender European Greens, Bleu Cheese Crumbles &
Fresh Strawberry-Honey Vinaigrette
Perfectly Ripened Tomatoes with
Fresh Mozzarella Cheese and a
Drizzle of Basil Vinaigrette
A Tiered, Tabletop Display of Whole and Sliced Fresh,
Seasonal Melons, Hawaiian Pineapple,
Red Flame Grapes and Red, Ripe Strawberries

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Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas

**33.75 to 37.25 per guest**  
*(based on 100 guests)*