

VEGAN MENUS

Celebration Feast

Appetizers

Build your own Crostini Sampler

- Rosemary onion bread toasts with tomato roast pepper compote, smoked tofu pate, eggplant antipasto

Dinner

- Heirloom salad
- Studded rice pilaf
- Chive and lemon pilaf with garlic roast carrots, broccoli, nuts, red peppers
- Potato pie
- Local potato, spinach and caramelized onion pie with soy cheese
- Barbecued tofu with coleslaw and buns

Dessert

- Meringue cookies
- Chocolate mousse

\$23 per person

Includes disposable plates, flatware and napkins.
Buffet attendants, China and staff available

Pacific Rim Dinner

- Local lettuces with soy vinaigrette, sunflower seeds, oranges, radish, won tons, nuts
- Basil lime rice noodle salad with cabbage, carrots, broccoli, red peppers
- Teriyaki tofu with sesame green onion roast potatoes
- Green tea and caramelized pineapple mousse

\$15 per person

Includes disposable plates, flatware and napkins.
Buffet attendants, China and staff available

Individual Dishes to Create Your Own Feast

minimum orders apply

- Tomato risotto cakes \$4
- Bulgur artichoke heart and olive stuffed peppers \$6
- Potato casserole \$4
- Seitan in dijon rosemary gravy \$8
- Mushroom lasagne \$8
- Local veggie infused radiatorre pasta with lemon, olive oil, kale, tofu cheese, roast garlic \$6
- Farm salad with pickled veggies, potato salad, fresh tomatoes, croutons \$4
- Penne with oven roast tomatoes and cashew cream \$6
- Basil nut loaf with tomato compote \$8
- hummus appetizer \$3
- smoky mushroom dip appetizer with toasts \$3
- white bean stew \$5

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heirloomkitchencompany.com