



CHEF EVI CATERING – VEGAN MENU

Hors D'oeuvres Options:

Thai Spring Rolls w/ Sweet Chili Sauce
Caprese Skewers w/ Truffle Balsamic Glaze
Vegan Dumplings
Cauliflower Wings

Entrée Options:

Truffle Risotto Stuffed Portobello Mushroom
Vegan Pulled Pork Sandwich with Creamy Slaw
Mapo Tofu w/ Vegan Ground Beef over Vermicelli
Vegan BBQ Pulled Pork Taco w/ Grilled Jack Fruit
Lasagnette w/ Vegan Bolognese

Side Options:

Herb Roasted Brussel Sprouts
Baked Mac and Cheese with Truffle Oil
Cashew Cheddar Mashed Potatoes
Kale Caesar Salad
Garlic Spinach
Mustard Greens
Sesame-Soy Green Beans
Lemon Pepper Roasted Broccoli
Spring Salad w/ Roasted Walnuts, Berries and a Truffle Balsamic Vinaigrette
Turmeric Roasted Cauliflower

Dessert Options:

No-bake Lemon Poppy Seed Bites
Vegan 7-Layer Coconutty Fruit Bars
Cacao Coconut Tahini Bites
Vegan Matcha Cheesecake
Dark Chocolate Almond and Goji Berry Bark
Keto Thin Mints w/ Monkfruit Sweetener
Keto Coconut Macaroons



CHEF EVI CATERING – VEGETARIAN MENU

Hors D'oeuvre Options:

Veggie Sliders Black Bean Patty with Dijon Aioli and Green Onion Garnish
Buffalo Devilled Eggs with Celery Garnish
White Cheddar Cranberry Dip over Crustini
Parmesan Stuffed Mushrooms
Caprese Skewers

Entrée Options:

Vegetarian BBQ Jackfruit/Pulled Pork Tacos w/ Creamy Slaw
Vegan Pork Sliders (w/ Jackfruit)
Truffle Risotto Stuffed Portobello Mushroom
Handmade Goat Cheese/Portobello Ravioli in Sage Butter Sauce

Side Options:

Herb Roasted Brussel Sprouts - Vegan
Baked Mac and Cheese with Truffle Oil - Vegetarian
White Cheddar Mashed Potatoes - Vegetarian
Sesame-Soy Green beans - Vegan
Lemon Pepper Roasted Broccoli - Vegan
Chipotle Scalloped Yams
Truffle Risotto

Salad Options:

Spring Salad w/ Roasted Walnuts, Berries and a Truffle Balsamic Vinaigrette
Warm Spinach Salad w/ Shallots, Crumbled Gorgonzola and Ginger Vinaigrette
Warm Brussels Sprout Salad w/ Almonds, Cranberries and Champagne Dressing
Kale Caesar Salad – Vegan
Italian Pasta Salad – Vegetarian (protein optional)