



CHEF EVI CATERING – GLUTEN FREE

Hors D'oeuvres:

Parmesan Stuffed Mushrooms
Thai Spring Rolls w/ Sweet Chili Sauce
Caprese Skewers w/ Truffle Balsamic Glaze
Buffalo Devilled Eggs with Celery Garnish
Cauliflower Wings
Teriyaki Chicken Skewers
Turkey Meatballs
Bacon Wrapped Scallops with Brown Sugar Glaze
Bacon Mustard Greens over Crisp Polenta

Entrees:

Sea Bass in Creamy Dijon Sauce
Pork Roast w/ Carrots and Onions
Herb Crusted Lamb Chops
Thanksgiving Turkey
Southern Fried Chicken
Soy Maple Glazed Salmon
Turmeric Roasted Chicken
Pork/Veggie Rice Balls
Assorted Sushi (ask for availability)
Mapo Tofu w/ Ground Pork
Canard A L'Orange
Carne Asada Tacos w/ Creamy Cilantro/Lime/Avocado Sauce
Vegetarian BBQ Jackfruit/Pulled Pork Tacos w/ Creamy Slaw
Carne Asada, Grilled Chicken w/ Rice and Beans

Sides/Salads:

Herb Roasted Brussel Sprouts - Vegan
Baked Mac and Cheese with Truffle Oil - Vegetarian
White Cheddar Mashed Potatoes - Vegetarian
Bacon Mustard and Collard Greens
Sesame-Soy Green beans - Vegan

Lemon Pepper Roasted Broccoli - Vegan
Chipotle Scalloped Yams
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)

Desserts:

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