



## **CHEF EVI CATERING – KOSHER**

### **Hors D'oeuvres:**

Thai Spring Rolls w/ Sweet Chili Sauce  
Buffalo Devilled Eggs with Celery Garnish  
Cauliflower Wings  
Teriyaki Chicken Skewers  
Turkey Meatballs  
Mustard Greens over Crisp Polenta

### **Entrees:**

Sea Bass in Creamy Dijon Sauce  
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  
Sesame-Soy Green beans - Vegan  
Lemon Pepper Roasted Broccoli - Vegan  
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