# MENU <br> IVIAKER VEGAN MENU 

## APPETIZERS

Crudites Display ( $\mathrm{v}, \mathrm{vg}, \mathrm{gf}$ )<br>with Vegan Green Goddess Dressing

Roasted Vegetables Display (v, vg, gf) with Hummus

Charred Brussels Sprout Crostini (v, vg)
Fruit Skewers (v, vg, gf)
Vegan Stuffed Mini Peppers (v, vg, gf)
with Vegan Sriracha Aioli
Crudités Shooters (v, vg, gf)
with Creamy Hummus

Avocado Bruschetta Toast (v, vg)<br>Hummus Crostini (v, vg)<br>Fried Tofu with Dijon Aioli (v, vg)<br>Bruschetta Station ( $\mathbf{v}, \mathrm{vg}$ )<br>Served on Toasts including Traditional<br>Hummus, Olive Caper Tapenade, Caramelized Onion, Tomato Basil Salsa, Marinated Olives<br>\section*{Southern Biscuit Bar}<br>Homemade Biscuits served with Local Honey, Vegan Buttery Spread, Various Jams and Fruit Preserves

## SALADS

Mixed Green Salad (v, vg, gf) with Carrots, English Cucumbers, Grape Tomatoes, and Balsamic Vinaigrette

Southwest Salad (v, vg, gf)
Corn, Tomatoes, Black Beans and Romaine Lettuce with a Lime Vinaigrette

Quinoa Vegetable Salad (v, vg, gf)<br>Fluffy Quinoa with Seasonal Vegetables<br>Vegan Southern Fare Salad (v, vg, gf) with Fried Black-eye Peas, Cucumbers, Tomatoes, Carrots with Apple Cider Vinaigrette<br>Cucumber and Tomato Salad ( $\mathrm{v}, \mathrm{vg}, \mathrm{gf}$ ) Sliced Cucumbers and Tomatoes with Red Onion and Fresh Herbs

# SMENU <br> MIAKER <br> CATERING \& EVENTS <br> VEGAN MENU 

## ENTRÉES

Roasted Cauliflower Steak ( $\mathrm{v}, \mathrm{vg}$, gf)
with Chimichurri Sauce
Grilled Vegetable Kebobs ( $\mathrm{v}, \mathrm{vg}, \mathrm{gf}$ )
Marinated Grilled Squash, Onions, Peppers
and Eggplant served on a bed of Orzo Pilaf
Creole Style Red Beans \& Rice
Stuffed Peppers (v, vg, gf)
with a Chipotle Corn Salsa
Quinoa Stuffed Eggplant (v, vg, gf)
Roasted Eggplant stuffed with Seasonal
Vegetables and Quinoa
Shepherd's Pie (v, vg, gf)
Lentils, Carrots, Peas and Pearl Onions in Rosemary Marinara covered with Whipped Potatoes

Barbeque Grilled Tofu ( $\mathrm{v}, \mathrm{vg}, \mathrm{gf}$ )
Served on Skewers with Sweet Peppers and Onions

Chili Relleno ( $\mathrm{v}, \mathrm{vg}$, gf)
Lightly breaded Poblano Chili Pepper stuffed with Corn and Red Beans, topped with a Spicy Red Sauce and Vegan Cheddar Cheese

Spaghetti with Spicy Tomato Cream
Sauce (v, vg, gf)
Zesty Red Wine Tomato Sauce with Tender Pasta Noodles

Vegan Spaghetti Carbonara ( $\mathrm{v}, \mathrm{vg}, \mathrm{gf}$ ) Smoky Marinated Cremini Mushrooms and Peas Spaghetti in a Silky Tofu and Cashew Sauce

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## SIDE DISHES

Confetti Rice Pilaf (v, vg, gf)<br>Roasted Vegetable Couscous (v, vg, gf)<br>Vegetable Medley ( $\mathrm{v}, \mathrm{vg}, \mathrm{gf}$ )<br>Coconut Rice(v, vg)<br>Sesame Soy Potatoes (v, vg)<br>Rosemary Roasted Red Potatoes (v, vg, gf)<br>Roasted Cabbage (v, vg, gf)<br>Herb Roasted Root Vegetables (v, vg, gf)

Creamed Spinach (v, vg, gf)
Vegetable Soup ( $\mathrm{v}, \mathrm{vg}, \mathrm{gf}$ )
Whiskey Glazed Carrots (v, vg)
Roasted Brussels Sprouts (v, vg, gf)
Fiesta Corn ( $\mathrm{v}, \mathrm{vg}, \mathrm{gf}$ )
Spiced Sweet Potato Wedges ( $\mathrm{v}, \mathrm{vg}$, gf)
Charred Cauliflower ( $\mathrm{v}, \mathrm{vg}, \mathrm{gf}$ )
Braised Southern Greens ( $\mathrm{v}, \mathrm{vg}, \mathrm{gf}$ )

## DESSERTS

Vegan Chocolate Cake ( $\mathrm{v}, \mathrm{vg}$ )
with a Rich Chocolate Glaze and Fresh Berries
Almond Fruit Tartelette ( $\mathrm{v}, \mathrm{vg}$ )
Fresh Fruit with a Delicate Crust and Apricot Glaze
Vegan Oreo Mini Trifles (v, vg)
Mini Trifles with Whipped Cream, Chocolate Ganache and Crushed Oreos
Vegan Gluten-Free Brownies (v, vg, gf)
Delicious Chocolate Brownies

