



## Vegetarian Reception Menu

***Choose two from the following butlered hors d'oeuvres...***

Greek Olive & Cheddar  
Phyllo Cups

Mushroom & Madeira  
Phyllo Cups

Mediterranean ~or~ Artichoke  
~or~ Roasted Red Pepper Pesto  
Palmiers

Olivada & Montrachet Mini Pizzas

Trio of Savory Cheese  
Artichoke Bottoms

Plum Tomato & Fontina  
Bruschetta

Tomato-Pesto Tartlets

***Choose two from the following tabled hors d'oeuvres...***

Warm Artichoke & Green Chilies  
Dip with Corn Chips

Red Pepper ~or~ Middle Eastern  
Hummus with Pita Chips

Sun-Dried Tomato Hummus  
with Fresh Crudités

Blue Cheese Gâteau  
with Fresh Apple Slices

Four Pepper Salsa  
with Tortilla Chips

Puff Pastry Brie filled with  
Wild Mushrooms  
sided by Baguette Slices

Amaretto-Mango Brie  
with Gourmet Crackers

***Choose two from the following main courses...***

Garden Medley of Vegetables &  
Buffalo Mozzarella Strudel

Baked Polenta with  
Sicilian Pepperonato & Olives

Welsh Rarebit on  
Thick Country-Style Bread

Butternut Squash & Egg Noodles  
with Coconut, Lime and  
Cilantro Sauce

Broccoli & Mushroom  
Egg Noodle Bake

Cauliflower Marranca  
(cauliflower, mushrooms and millet)

Eggplant, Spinach &  
Ricotta Bake with Marinara

Tomato & Vidalia Onion Tart

Mushroom Moussaka with  
Béchamel Sauce

Scheherazade Casserole  
(bulgur, soybeans, vegetables,  
tomatoes and feta cheese)

Whole Grain Penne with  
Gorgonzola and Toasted Walnut  
Cream Sauce

Whole Grain Penne with  
Red, Green and Banana Peppers  
& Feta

Whole Grain Penne with  
Spinach & Feta

Cheese Tortellini with  
Pomodoro ~or~ Puttanesca  
Sauces

***Choose two from the following side dishes...***

Cheese Potato Cakes with  
Applesauce

Baby Green Beans with Balsamic  
& Roasted Red Peppers

Roasted Asparagus

Couscous Salad with  
Sun-Dried Tomato Vinaigrette

Hearts of Palm & Artichoke Salad  
with Mint Vinaigrette

Toasted Barley Salad with Corn &  
Grilled Portobello Mushrooms

New Potatoes with Peas & Mint

Mixed Field Greens with either  
Crumbled Blue Cheese &  
Tomato-Basil Vinaigrette

~ or ~

Raspberries & Toasted Walnuts  
with Raspberry Vinaigrette  
(in season only)

~ or ~

Pear & Spiced Pecans with  
Dijon Vinaigrette

***Menu Includes...***

Crusty hearth baked breads,  
rolls and whipped herb butter,  
appropriate chafing dishes &  
serving platters and utensils;  
white ~or~ ivory buffet linens,  
platinum banded white china &  
stainless flatware

Twenty-five guest minimum

*Please note the following:*  
for parties with fewer than  
twenty-four guests,  
please add \$4.00 per guest