

Mixed Plate Catering and Personal Chef Services

Hors d'oeuvres

Wild Mushroom Strudel

Chanterelle, Shiitake, Oyster & Crimini Mushrooms, Shallot, Fresh Herbs, Phyllo Pastry.

Veggie Egg Rolls

Carrot, Water Chestnuts, Scallions, Chinese Cabbage, Sweet & Spicy Apricot Dipping Sauce.

Stuffed Grape Leaves

Rice, Raisins, Tomato, Fresh Herbs, Tahini Sauce and Lemon Wedges.

Crudite Platter

Assorted Vegetables with choice of dip(s). Choose from Roasted Red Pepper Dip, Tahini Sauce or Hummus.

Veggie Sushi Platter

Assorted Sushi Rolls with Wasabi, Soy Sauce & Homemade Pickled Ginger served on a lacquered tray. Maki rolls and hand rolls available. Sushi bar with made-to-order sushi also available for parties.

Mini Baked Chimichangas

Black Beans, Olives, Green Chilies, Carrot, Pickled Cabbage, Salsa & Guacamole for dipping.

Persian "Meatballs"

Rice, Yellow Split Peas, Vegan Veggie Crumbles, Scallions, Fresh Herbs & Spices, Tomato Sauce.

Falafel

Pan-fried Herbed Chickpea Fritters, Tahini Sauce, Pickled Turnips.

Papadum Basket

Crispy Indian Lentil Flatbreads, Trio of Chutneys: Coconut, Tomato & Tamarind.

Salads

Japanese Noodle Salad

Roasted Japanese Eggplant, Asparagus, Edamame, Carrots, Scallions, Cilantro, Soba Noodles, Sesame-soy dressing. May substitute Green Tea Soba Noodles (Cha Soba).

Boston Lettuce Salad with Avocado and Mandarin Oranges

Slivered Almonds, Chopped Celery, Celery Leaves, Tarragon Vinaigrette.

Vegan Niçoise Salad

Romaine Lettuce, Redskin Potatoes, Haricots Verts, Julienne Carrot, Artichoke Hearts, Tomatoes, Niçoise Olives, Garbanzo Beans, Mustard Vinaigrette.

Fruit Salad

Melons, Grapes, Oranges, Peaches, Kiwi, Bananas and Berries, Lime Juice, Fresh Mint. Fresh Figs when in season.

Chopped Summer Vegetable Salad

Fresh Corn, Green Beans, Grape Tomatoes, Bell Peppers, Edamame, Red Onion, Classic Vinaigrette.

Greek Salad

Romaine Lettuce tossed with Sliced Pickled Beets, Sliced Pepperoncini, Red Onion, Tomato, Cucumbers, Olives, Garbanzo Beans, homemade Greek Dressing.

Fattoush

Romaine, Parsley, Mint, Tomato, Cucumber, Red Onion, Lebanese Vinaigrette, Sumac, Toasted Pita.

Spring Green Salad

Tender Baby Lettuces, Toasted Pecans, Dried Cherries, Honey Balsamic Vinaigrette.

Asian Chopped Veggie Salad

Napa Cabbage, Carrot, Fennel, Red Onion, fresh Herbs, Thai Sweet Chili Dressing.

Indian Fruit Salad with Pistachio Nuts

Papaya, Kiwi, Pistachio Nuts, Red Onion, Lime & Orange Juices, Chaat Masala, fresh Chili Peppers, fresh Mint.

Raw Kale Salad

Curly Kale, Dried Cranberries, Toasted Walnuts, Honey Poppy Seed Vinaigrette.

Kale and Berries Salad

Thinly Sliced Kale ribbons, Strawberries, Raspberries, Blackberries, Pecans, Balsamic Reduction.

Italian Potato Salad

Olive Oil, White Balsamic Vinegar, Sun-dried Tomato, Scallions, Parsley.

Sweet and Sour Coleslaw

Green Cabbage, Carrot, Bell Pepper, Mustard Seed Vinaigrette.

Tabouli with Chickpeas

Parsley, Bulgur Wheat, Tomato, Chick Peas, Lemon, Garlic, Mint, Scallion, Pita Bread.

Entrées

Vegan Spinach Pie

Spinach, Swiss Chard, Onion, Tofu, Lemon, Kalamata Olives, Phyllo Pastry.

Asian Ravioli

Veggie and Tofu filling, Curry Coconut-Milk Sauce.

Penne Rigate with Pesto

Vegan Basil Pesto, Slivered Sun-dried Tomatoes, Oven-roasted Asparagus.

Dry Curry Noodles

Rice Noodles, Onion, Mushroom, Scallion, Carrot, Red Bell Pepper, Sesame, Madras Curry Powder.

Persian Turnovers

Vegetables and Dried Fruits, Cumin, Cinnamon, Honey, Lemon, Phyllo Pastry, Spiced Tomato Sauce.

Stuffed Cabbage Rolls

Rice, Vegan Veggie Crumbles, Fresh Herbs, Onion, Sweet and Sour Tomato Sauce.

Roasted Stuffed Portobello Mushrooms

Brown & Wild Rice, Onion, Golden Raisins, Sesame and Sunflower Seeds, Tahini Sauce Drizzle.

Indian Entrees:

- Potato Masala: New Potatoes, Sliced Green Chilies, Spices, Cilantro, Lemon Wedge garnish.
- Choley Pindi: Chick Peas, Onion, Tomatoes, Cumin, Chaat Masala.
- Vegan Saag "Paneer": Spinach, Onion, Tofu, Garam Masala.
- Aloo Matar: Potatoes, Peas, Curry Leaves, Spices, Grated Tomato.

Sides

Potato-Leek Gratin

Leeks, Yukon Gold Potatoes, Thyme, Garlic.

Wild and Brown Rice Pilaf with Tahini Sauce

Wild and Brown Rice, Sunflower, Pumpkin and Sesame Seeds, Golden Raisins. Served with Tahini Sauce on the side.

Moroccan Sweet Potato Wedges

Roasted with Olive Oil and Ras al Hanout spice blend.

Herb Roasted Redskins

Redskin Potato wedges, fresh Thyme & Rosemary, Olive Oil, Garlic.

Oven Roasted Haricots Vert

Olive Oil, Garlic, Kosher Salt and Pepper.

Oven-Roasted Asparagus.

Olive Oil, Garlic, Kosher Salt and Pepper.

Oven-Roasted Carrots and Parsnips

Olive Oil, Hickory Maple Salt.

Oven-Roasted Vegetable Medley

Carrots, Zucchini, Onions, Bell Peppers, Parsnips, Eggplant, Asparagus, fresh Herbs, Olive Oil.

Couscous with Grilled Vegetables

Couscous, Balsamic Vinegar Marinated and Roasted Vegetables, Fresh Herbs.

Desserts

Chocolate Layer Cake or Cupcakes with Coconut Frosting

Chocolate Pudding

Lemon Mousse

Blackberry Crisp

Basmati Rice Pudding