

Vegetarian Menu—\$22.00/person

Starters (Pick two)

Caprese skewers with fresh mozzarella, fresh basil and grape tomatoes, drizzled with a balsamic glaze, gf, v

Green Chili Tarts with eggs, green chilis, cheese and spices baked inside a phyllo shell, v

Crostini with honey ricotta cheese, pears and a drizzle of honey, v

Stuffed mushrooms with cream cheese, Parmesan, mushrooms, onions and spices in button mushrooms, gf, v

Spanakopita with spinach, cream cheese, onions and spices wrapped in phyllo dough and baked, v

Salad (Pick two)

Caesar with Romaine lettuce, Parmesan cheese, croutons and a Caesar dressing, v

Grilled fruit salad with mixed greens, grilled asparagus, grilled peaches, grilled pineapple and blueberries, served with a raspberry vinaigrette, gf, v

Greek salad with mixed greens, Kalamata olives, cucumbers, tomatoes, pepperoncini and feta dressing, gf, v

Greek chickpea salad with feta, cucumber, tomatoes and onions, gf, v

Main Dishes (Pick two)

Cheese tortellini with a roasted red pepper pesto, v

Enchiladas with cheese and your choice of red or green sauce, gf, v

Vegetable quiche with eggs, in season vegetables and cheese baked in a pastry shell, v

Vegetarian Shepherd's pie with sauteed mushrooms and a mix of vegetables, topped with mashed potatoes, v

Inclusions

Dinner rolls with butter will be included along with all of the condiments needed to serve each dish. Disposable ware is included in the pricing.

Exclusions

Brewed iced tea and/or lemonade is available for \$1.50/person additional charge

A \$40 delivery and set-up fee will be charged for drop-off services, within 15 miles. Service is available at \$25 per hour per server. 15% gratuity will be added to events with servers. Sales tax will be collected at a rate of 7.9%.