



# Vegetarian Menu



4 separate food stations will be set up, moving from lighter to heavier small plates through dessert as the reception progresses.

## Passed appetizers

Fried artichokes with goat cheese  
Roasted butternut squash with caramelized onion tartlet  
Falafel with Indian spiced sweet potato puree  
Sweet potato roll with cream cheese and mango ginger sauce  
Veggie Sushi Roll: Spinach, carrots, shiitake and cucumber with a sesame soy dressing

## Hot appetizers

Meatless Slider with grilled onions, sweet pickle and tangy mustard  
Fried Macaroni & Cheese Balls  
Vegetarian quesadilla

## Grilled Cheese Station

An assortment of grill cheese including:  
“The Gouda”- Gouda, Caramelized onions, and Peach BBQ Sauce on pumpernickel  
“The Traditional” – Colby Jack & Cheddar on sour dough  
“The Caprese” – Mozzarella, Basil, Pesto, and Balsamic reduction on homemade focaccia  
“The Parisian” – Brie, grilled pears, and fig jam a buttery croissant

## Cold appetizers

Crudit  Platter - Fresh Vegetables with house made herb dip  
Caprese Skewers – Tomato, Fresh Basil, and Mozzarella  
Mediterranean Cucumber Bites – Filled with feta, Kalamata olives, red pepper, red onion, and citrus vinaigrette

## Dessert Station

Gourmet S’mores, Chantilly Crepes, Mini-blueberry pies & apple pies, brownie bites  
2 person cake 8” base/6” top for traditional cake cutting and photos

