

Latin Inspired:

Appetizer Station

Roasted Vegetable Salad
 Toasted Pepitas
 Honey-Lime Vinaigrette

Avocado Tartine
 Charred Green Garlic
 Roasted Poblano

Empanada Station

Classic Empanadas
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Trio of Dipping Sauces:
 Mojo-Garlic
 Chimichurri
 Salsa Roja

Crispy Plantains
 Tostones-Style

B-Y-O-B-B Station

Build-Your-Own-Burrito-Bowl!

Choose Your Protein:
 Tofu
 Black Beans
 Pinto Beans

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 Seasoned Brown Rice

The Toppings:
 Shredded Lettuce
 Shredded Jack Cheese
 Guacamole
 Pico De Gallo
 Green Onions
 Cilantro
 Sour Cream
 Assorted Hot Sauce

Served with Flour Tortillas & Corn
 Tortilla Chips

Mediterranean Inspired:

Appetizer Station

Vegetable Crudit  Platter
 Seasonal Vegetables
 Creamy Hummus

Mediterranean Platter
 Hummus, Tabbouleh, Baba
 Ghanoush, Grape Leaves

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 Pita Bread Triangles

Mediterranean Skewers
 Olives, Artichokes, Feta, Tomato

Sides Station

Couscous Salad
 Israeli Couscous
 Dried Cherries, Toasted Pecans

Grilled Vegetable Platter
 Seasonal Assortment
 Crumbled Goat Cheese
 Balsamic Drizzle

Grain Salad
 Quinoa, Lentil, and Farro
 Roasted Peppers, Cucumber, Feta
 Lemon-Mint Vinaigrette

Mains Station

Mujaddara
 Stewed Lentils
 Caramelized Onions, Vermicelli

Baked Falafel
 Served with Tahini Sauce

Veggie Kabobs
 Pickled Turnips, Eggplant,
 Zucchini, Peppers, Red Onion

Comfort Classic:

Appetizer Station

Vegetable Crudit  Platter
 Seasonal Vegetables
 Buttermilk Ranch

Imported Cheese Display
 Chef's Cheese Selection
 Grape Clusters, Marcona Almonds
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 Served with Artisanal Crackers &
 French Baguette

Sides Station

Vegetable Napoleon
 Tomato Coulis Sauce

Grilled Vegetable Platter
 Seasonal Assortment
 Crumbled Goat Cheese
 Balsamic Drizzle

Twice Baked Potato Cups
 Blue Cheese
 Crispy Onions

Mains Station

Mac & Cheese Hot Pots
 Roasted Butternut Squash
 Swiss Chard

Veggie Slider
 House-Made Vegetable Patty
 Arugula, Garlic Aioli, Slider Bun

Portobello Steaks
 Spinach & Feta Filling