

## VEGETARIAN SELECTIONS

## Ricotta Ravioli ~ D VGTN

$\$ 15.00$ / per person
Handmade ricotta ravioli / roasted red bell pepper cream sauce / fresh Parmesan cheese.

## Vegetable Terrine ~ D VGTN

\$14.95 / per person
Assorted fresh vegetables / flaky puff pastry / fresh mushroom sauce. Served with oven roasted garlic mashed potatoes.

Vegetable Lasagna ~ D VGTN
\$14.00 / per person
Lasagna noodles / Italian sauces / zucchini / mushrooms / spinach / Italian cheeses.
(sold in servings of 9 or 21)
Grilled Vegetable Kabobs ~ V
$\$ 13.00$ / per person
Seasonal fresh vegetables / red pepper couscous.
Eggplant Parmesan ~ D VGTN
\$14.00 / per person
Layers of tender eggplant / Italian cheeses / Marinara sauce.

## Mushroom Ravioli ~ D VGTN

$\$ 16.00$ / per person
Fresh garlic cream sauce.

## Sweet Corn Cakes ~ V

$\$ 14.00$ / per person
Italian tomatoes / white beans / summer squash / sweet corn \& squash cakes / garlic herb tomato concassé.

## Vegetable Tofu Kabobs ~ V

\$14.00 / per person
Grilled green \& yellow zucchini / red \& yellow bell peppers / tofu / tomato concassé / red pepper couscous.

Grilled Vegetable Napoleon ~ V
\$18.00 / per person
Portobello mushroom / green \& yellow zucchini / red \& yellow bell peppers / eggplant / polenta / tomato, garlic \& herb concasse.

Roasted Beet Stack ~ D VGTN
\$16.00 / per person
Oven roasted beets / goat cheese mousse / balsamic glaze.
V : Vegan ~ VGTN : Vegetarian ~ GF Gluten Free ~D: Contains Dairy ~ N : Contains Nuts ~ SOY: Contains Soy

Vegetarian entrees include salad \& bread basket array with butter balls.

