

# VEGETARIAN "GREEN" BUFFET

## APPETIZERS

### **Harvest Display**

Assorted Maine Artisan cheeses garnished with an array of fresh seasonal fruits, crispy vegetable sticks and florets.

Served with dips and a variety of crackers

**Harvest served with every meal**

**Passed appetizers choose 4 from the list below**

### **Goat Cheese Torta**

With sundried tomato, pesto and toasted almonds, grilled sour dough wedges and crackers

### **Asian Taco**

### **Spinach Mushroom Caps**

Stuffed with spinach, feta cheese and spices

### **Bruschetta**

Thick pizza like bread with sundried tomato sauce and cheese (with a choice of topping)  
cut into triangles.

### **Black Bean Cakes**

With mango avocado salsa

### **Eggplant Croistini**

With tomato salsa

### **Falafel**

With garlic tahini sauce

## SALADS

**Choose 3 from salads**

### **Tortellini Salad**

Mixed with grilled roma tomatoes, asparagus, cremini mushrooms and tossed in a creamy garlic dressing

### **Tabbouleh Salad**

### **Garden Spring Mix**

With Jicama, Mango, dried cranberries and red onion with lemon miso vinaigrette

### **Cucumber Salad**

With tomato, red onion and feta

### **Watermelon Salad**

### **Spinach Salad**

Fresh spinach, hard cooked egg, emmentia, almond and mushrooms, tossed with white wine Dijon dressing

## **VEGETABLE**

**Choose 2 vegetables**

### **Grilled Marinated Vegetable**

#### **Cabbage**

Cabbage cheese strudel topped with garden vegetable salsa

#### **White Beans**

With grilled artichoke hearts, haricot verts and marinated tomatoes laced with a balsamic reduction

## **ENTRÉE**

**Choose 2 entrée's**

### **Apple and Potato Pancakes**

With green onions and sour cream

### **Wild Mushroom Lasagna**

With portobello, crimini, enoki, chanterelle, fresh basil and gorgonzola, with parmesan-mornay sauce

### **Eggplant Roulades**

With roasted tomato sauce

### **Crepes**

With sautéed onion, spinach, basil, gouda and parmesan, with a tomato cream sauce

## **FRESH BAKED BREADS OR ROLLS**

## **COFFEE AND TEA**

**Price per person for buffet 32.50**

**We can supply other options upon request!**