



CHEF EVI CATERING – VEGAN MENU

Hors D'oeuvres Options:

Thai Spring Rolls w/ Sweet Chili Sauce
Caprese Skewers w/ Truffle Balsamic Glaze
Vegan Dumplings
Cauliflower Wings

Entrée Options:

Truffle Risotto Stuffed Portobello Mushroom
Vegan Pulled Pork Sandwich with Creamy Slaw
Mapo Tofu w/ Vegan Ground Beef over Vermicelli
Vegan BBQ Pulled Pork Taco w/ Grilled Jack Fruit
Lasagnette w/ Vegan Bolognese

Side Options:

Herb Roasted Brussel Sprouts
Baked Mac and Cheese with Truffle Oil
Cashew Cheddar Mashed Potatoes
Kale Caesar Salad
Garlic Spinach
Mustard Greens
Sesame-Soy Green Beans
Lemon Pepper Roasted Broccoli
Spring Salad w/ Roasted Walnuts, Berries and a Truffle Balsamic Vinaigrette
Turmeric Roasted Cauliflower

Dessert Options:

No-bake Lemon Poppy Seed Bites
Vegan 7-Layer Coconutty Fruit Bars
Cacao Coconut Tahini Bites
Vegan Matcha Cheesecake
Dark Chocolate Almond and Goji Berry Bark
Keto Thin Mints w/ Monkfruit Sweetener
Keto Coconut Macaroons