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**CHEF EVI CATERING – KOSHER**

**Hors D’oeuvres:**

Thai Spring Rolls w/ Sweet Chili Sauce

Buffalo Devilled Eggs with Celery Garnish

Cauliflower Wings

Teriyaki Chicken Skewers

Turkey Meatballs

Mustard Greens over Crisp Polenta

**Entrees:**

Sea Bass in Creamy Dijon Sauce

Herb Crusted Lamb Chops

Thanksgiving Turkey

Southern Fried Chicken

Soy Maple Glazed Salmon

Turmeric Roasted Chicken

Pork/Veggie Rice Balls

Assorted Sushi (ask for availability)

Mapo Tofu w/ Ground Pork

Canard A L’Orange

Carne Asada Tacos w/ Creamy Cilantro/Lime/Avocado Sauce

Vegetarian BBQ Jackfruit/Pulled Pork Tacos w/ Creamy Slaw

Carne Asada, Grilled Chicken w/ Rice and Beans

**Sides/Salads:**

Herb Roasted Brussel Sprouts - Vegan

Sesame-Soy Green beans - Vegan

Lemon Pepper Roasted Broccoli - Vegan

Spring Salad w/ Roasted Walnuts, Berries and a Truffle Balsamic Vinaigrette­

Warm Spinach Salad w/ Shallots, Crumbled Gorgonzola and Ginger Vinaigrette

Warm Brussels Sprout Salad w/ Almonds, Cranberries and Champagne Dressing

Kale Caesar Salad – Vegan

Italian Pasta Salad – Vegetarian (protein optional)

**Desserts:**

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