

Please note: this is a sample menu.
Menus change with seasonal availability and my inspiration. All menus are customized according to your taste and dietary needs.



HORNBIVORES

SNACKS, DIPS & SALADS

Roasted beets, butternut squash, and pomegranate salad over arugula with meyer lemon vinaigrette
Roasted cauliflower and chickpea salad with tahini dressing
White bean hummus with lemon and garlic & crispy pita chips
Chunky guacamole
Roasted chickpeas: sweet or spicy
Kale chips with Maldon sea salt
Sweet potatoes samosas
Crispy spring rolls with chili dipping sauce
Gluten free crackers with turmeric and sea salt

SOUPS & ENTREES

French onion soup with crispy croutons and gruyere
Traditional miso soup
Three bean vegetarian chili with quinoa
Lentil shepherd's pie with crispy cauliflower topping and caramelized shallots
Root vegetable pot pie
Chickpea & sweet potato Indian curry in spiced coconut broth with a side of jasmine rice
Eggplant parmesan
Quinoa tabbouleh with parsley, mint & lemon juice
Stuffed poblano peppers with black beans and roasted corn in spicy tomato sauce with Jack cheese
Roasted spaghetti squash noodles with tomato confit, garbanzo beans, shiitake mushrooms, and basil oil
White bean cakes with caramelized onions and parsley
Millet and sweet potato cakes
Traditional latkes served with homemade apple sauce
Gluten free vegetarian lasagna (made with seasonal vegetables)
Lentil croquettes with homemade roasted pepper dipping sauce
Miso-creamed chard with crispy tofu and assorted mushrooms
Gluten free cauliflower crust pizza with homemade tomato sauce and seasonal vegetables
Spinach gratin with gruyere and crispy almond topping
Green vegetable curry with string beans, red bell peppers, yams and thai basil