

# Fresh from the Garden

VEGETARIAN PLATED SERVICE

## Passed Hors D'oeuvres

Vegetable and Herb Summer Rolls with Hoisin-Lime Dip

Sweet Corn Tamale Trifles

Fruit & Cheese Mini Skewers Brie and Pineapple Cheddar and Strawberry Emmanthal and Cantaloupe

Minute Potato Pancakes Apple and braised red cabbage with sour cream and sliced dates

Assorted Vegetable Maki Rolls With Wasabi-Soy Dip

Roasted Pepper Hummus Tart With Feta and Pistachio

## Dinner Service

### *First Course*

Five Spice Scented Ruby Beet and Goat Cheese Timbale Baby Arugula,  
Ginger-Orange Balsamic Reduction Garlic Foccaccia Tuille

### *Main Course*

Wild Mushroom and White Corn Roulade Wilted Spinach, Avocado, Tomato, Feta  
Shaved Sweet Potato Chips Ancho-Lime Cream, Cilantro Oil

## Dessert

### Dessert Flight

Chocolate pots de crème Vanilla panna cotta with raspberry chardonnay

Mango yogurt smooth

Sweet & spicy peanut brittle

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