

Vegan Entrees



Cassoulet (GF)
Rich, slow cooked cassoulet consisting of cannellini beans, tomato, mushrooms, carrots, and cipollini

Barley and Chickpeas Plate
Toasted barley and chickpeas, shaved fennel, slivered peppadews, and arugula with a green goddess dressing and shaved Easter egg radishes and pea shoots

Eggplant Caponata (GF)
Mini eggplant stuffed with tomatoes, olives, celery, carrots, red peppers and pine nuts topped with an agrodolce sauce

Hen of the Woods Piccata
Hen of the woods mushrooms with Brussels sprout slaw, black pepper and vanilla roasted baby carrots

Falafel (GF)
Falafel and fragrant roasted beets served with black garlic braised kale, sorghum and lemon braised sweet potatoes topped with balsamic glaze

Mushroom Ragu (GF)
Roasted spaghetti squash served with mushrooms and tomato ragu

Mushroom Scallops (GF)
Roasted sunchokes, mushrooms, coriander braised lentils, with miso yuzu butter

Stuffed Red Pepper (GF)
Red pepper stuffed with lentils, braised kale, cashews and quinoa, topped with cashew “cream” sauce

Roasted Tofu (GF)
Garlic rubbed, roasted tofu served with fava beans, roasted spring onions, and fingerling potatoes with a red pesto sauce

Spinach and Artichoke Ravioli
With vegan brown butter and lemon sauce



Simply Fresh Events

Vegetarian Entrees



Acorn Squash (GF)

Acorn squash stuffed with kale and quinoa balsamic reduction

Avocado Toast

Toasted brioche topped with diced avocados, tomatoes, herbs and banuyls vinaigrette served with crispy shallots and chilled asparagus

Bucatini Pasta

Bucatini with Parmesan, and brown butter roasted delicata squash

Butternut Squash Ravioli

Butternut squash ravioli with Parmesan cream sauce

Cauliflower Steak (GF)

Marinated and grilled celeriac and cauliflower served with carrot and ginger puree and roasted baby carrots over red wine and dijon lentils with a toasted walnut and caper sauce

Tofu Napoleon

Fried green tomato and tofu Napoleon stack with pesto and plum tomato relish

Stuffed Eggplant

Eggplant stuffed with marinated chickpea, tomato and onion relish

Hearts of Palm

Sweet English peas, hearts of palm, and ancient grain risotto

Butternut Squash (GF)

Carrots, parsnips, kale, butternut squash roasted with fresh thyme, oregano, garlic, and Parmesan mixed with a nut-less romesco sauce and topped with a burnt honey sauce

Glazed Tofu (GF)

Honey and soy glazed grilled tofu served with Korean sticky mushrooms, kimchi, broccoli, and baby bok choy over jasmine rice with a gochujang sauce

Glazed Eggplant (GF)

Miso glazed Japanese eggplant garnished with fresh Thai basil and crispy garlic

Mushroom Croquette

Wild mushroom and onion croquette with cashew "cream" sauce

Orecchiette

Orecchiette pasta, asparagus, English peas, and fava beans tossed with seasonal ramp pesto

Vegetable Tower

Roasted butternut squash, red onion, and eggplant tower with balsamic reduction

Stuffed Manicotti

Manicotti stuffed with roasted acorn squash mixed with ricotta and sage and tossed in a honey kissed tomato sauce with fresh mozzarella

Stuffed Zucchini

Grilled zucchini stuffed with lentils, and quinoa served with Parmesan polenta, asparagus, and chimichurri sauce

Summer Ratatouille (GF)

Summer ratatouille with eggplant, summer squash, tomato, onion, zucchini with olive oil and fresh basil

Trumpet Mushrooms (GF)

Roasted royal trumpet mushrooms, sauce vierge, baby beet, roasted fingerlings, and chevre tartine