

Vegan Dinner Buffet

\$25 per person plus CT sales tax and 20% gratuity
Hourly server fee added plus travel fee for outside catering

Garden Vegetable Salad with Balsamic Vinaigrette
Fresh Baked Adadama Rolls and Muffins with Hummus and Whipped Spread

Side Dishes (Choice of 2) \$3 per extra side

Fresh Fruit
Roasted Rosemary Red Potatoes
Caribbean Sweet Potato, Sweet Corn & Cucumber Salad
Savory Chick Pea Salad
Roasted Sweet Potato & Black Bean Salad with Lime and Cilantro
Vegetable Pasta Salad
Jasmine Rice
Barley, Sweet Corn and Roasted Red Pepper Salad
Red Cabbage & Beet Slaw
French Lentil, Carrot & Walnut Salad
Roasted Summer Vegetable Medley
Seasonal Vegetable

Entrees (Choice of 3) \$4 per extra side

Roasted Tomato Lasagna with Tofu, White Bean & Cashew Ricotta
Tempeh, Sundried Tomato & Wild Mushroom Marsala
Cabbage Rolls filled with Spiced Sweet Potatoes, Raisins and Wild Rice
topped with Savory Coconut Sauce
Vegan Raviolis with Tomato Vegetable Ragout
Sheppard's Pie Casserole
Grilled Eggplant Crepes filled with White Bean Ricotta over Marinara
Moroccan Rubbed Roasted Tofu & Grape Tomato Kabobs
Vegan Chili with Bulgur
Thai Tofu Peanut & Coconut Sauté with Broccoli
Mexican Tamale Casserole baked with Cornbread
Caribbean Vegetable Rundown (Eggplant, Sweet Potatoes, Cabbage & Coconut Milk)

Desserts (Choice of 1) \$3 per extra dessert

Berry Crisp
Chocolate Mocha Torte
Pineapple Carrot Spice Cake
Assorted Fruit Pies

Monet's Table Catering & Marketplace