



VEGAN MENU

\$125 per person

Appetizer Selection – Choice of five

Roasted Red Pepper Humus served in a Cucumber Cup topped with "Feta"

Tomato Bruschetta on a Garlic Crostini

Nashville Hot Cauliflower Bites with a Ranch Drizzle

Cranberry Apple "Goat Cheese" Crostini

Sweet Potato Rounds topped with Maple "Cream Cheese" & Pecans

Vegan Spring Roll with a Peanut Sauce

Philly "Cheese Steak" Spring Rolls with a Spicy Ketchup

"Sausage" & Spinach Stuffed Mushrooms

Sriracha Honey Glazed Brussel Sprout Skewers

Avocado Toast topped with Roasted Cherry Tomatoes & "Feta Crumbles"

Teriyaki "Meatballs"

Corn Fritters with a Pepper Jelly Drizzle

Spinach Artichoke Tarts

Plated Dinner Options

Salad Options



Roasted Beet Salad, Autumn Harvest Greens, “Feta Crumbles”, Toasted Hazelnuts
with a Champagne Vinaigrette

Mixed Autumn Harvest Greens, Apples, Dried Cranberries, Glazed Walnuts with a
Cider Vinaigrette

Garden Salad with a Balsamic

Kale Avocado Caesar Salad – Chopped Romaine, Shaved “Parmesan”, Cashews
with an Avocado Caesar Dressing

Assortment of Artisan Dinner Rolls

Entrée Selections (choice of three)

Roasted Portobello Steaks served over a Potato Puree & Green Beans
topped with a Chimichurri Sauce or a Cabernet Sauce

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Mushroom Ravioli, Roasted Root Vegetables with a Butternut Squash
Puree

*

Roasted Acorn Squash Bowl filled with Wild Grain Rice, Quinoa, Roasted
Vegetables, Dried Cranberries and Walnuts topped with a Balsamic
Reduction

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Sweet Potato Gnocchi with Field Roasted Apple Sage "Sausage"
Roasted Brussel Sprouts with a Marsala Sauce

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Fig & Honey Glazed Norwegian Salmon, Roasted Red Bliss Potatoes
with a Season Vegetable Medley

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Turmeric Marinated Cauliflower Steak served with Falafels, Humus,
Tomato Cucumber Salad

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Chef \$300

Servers 6@\$175

Bartenders 2@ \$200

There will be a 20% Event Fee added to the final bill and 6% Pa. Sales
Tax



The Fancy Fig

Catering & Cafe