

Vegan & Gluten Free Menu

Passed

Endives with Lemon Artichokes, Garlic & Olive Tapenade

Sunflower Oil Fried Brussels Sprouts with Toasted Almonds & Champagne Oranges

Pineapple, Honeydew & Jicama Skewers with Lime Honey Vinaigrette

Heirloom Cherry Tomatoes soaked in Basil Balsamic, roasted & spread on grilled gluten free sourdough

Calabacitas Stuffed Piquillo Peppers with Fresh Cilantro

Crispy Fried Eggplant with Marinara & Arugula

Latin Tacos

Crispy Corn Shell / Grilled Corn Shell

Calabacitas / Cumin Grilled Tofu / Sweet Potato Black Beans

Grilled Pineapple Salsa / Tomatillo Guacamole

Mexican Fried Rice / Mashed Pintos Poblano

Italian

Herbed Polenta with 5 Hour Marinara

Watercress, Arugula & Baby Spinach Salad with Organic Roma Tomato Wedges and Balsamic Dijon Dressing

Lentil & Brown Rice Meatballs with Elliot's Signature Pesto

Grilled Vegetable Lasagna with Marinara

Modern American

Spinach & Artichoke Stuffed Portobello Caps

Butternut Squash & Wilted Kale tossed with Chili Flakes & Red Wine Vinaigrette

Mashed Yukon Gold Potatoes with Roasted Garlic Oil Puree & Cauliflower

Maple Soaked Tofu seared on a Hot Skillet

Middle Eastern

Indian Sweet Potato Masala

Peanut Tofu Satay

Lentil & Cauliflower Madras Curry

Cashew, Kale & Baby Carrot Medley

