



Timothy S. Hopkins Catering

Vegetarian and Vegan Menu

PASSED HORS D'OEUVRES

Spring Pea and Ricotta Toast with Lemon Flake Salt

Curried Vegetable Triangles

Sweet Plantain Cups with Mango Salsa and Chili Lime Sprinkle-V

Pan-Seared Vegetable Potstickers with Sweet Chili

Belgian Endive Stuffed with a Diced Red Beet Salad with Balsamic-V

Deviled Eggs with Avocado

Falafel with Lemon Tahini

Blistered Shishito Peppers with Lemon Aioli

Fried Plantains with Spicy Vegan Aioli-V

Pizzetta with Hummus, Zucchini, and Lemon Tahini-V

Marini Farm Tomato and Valley View Farm Goat Cheese Pizzettas

Wild Mushroom and Gruyere Pizzettas

Handmade Veggie Samosas-V

Grilled Toast with Moroccan Carrot and Pistachio Spread-V

Grilled Toast with Roasted Beet and Pomegranate Spread-V

Latkes

Sweet Potato and Traditional Potato

Choices of:

Applesauce and Sour Cream

Zucchini and Lemon Creme Fraiche

Celery Root with Fennel Powder

ENTREES

Mediterranean Phyllo with Farro Zucchini, Kalamata Olives, Roasted Tomatoes and Basil-**V**

Asian Stir Fry with Lo Mein or Udon Noodles and Candied Ginger Soy

Ancient Grain Bowl with Red Quinoa, Farro, Barley, Roasted Butternut Squash, Sage and Dried Cranberries

Summer Vegetarian Lasagna with Herb Pesto-Vegetarian and **V**

Spiralized Zucchini Noodles Tossed with Basil, Heirloom Tomato, Garlic, and Extra Virgin Olive Oil-**V**

SALADS

Kale Caesar Salad with Sourdough Croutons

Asian Bibb Salad with Carrot Ginger Dressing, Edamame, Pickled Onions, and Black Sesame Seeds-**V**

Shaved Brussel Sprouts, Kale, Radicchio with Sunflower Seeds, Dried Cranberries and Poppy Seed Dressing-**V**

Baby Spinach, Purple Potatoes, Grape Tomatoes, and Dijon Vinaigrette

Spiralized Vegetable Salad with Zucchini, Carrots, cChickpeas and Lemon Tahini Vinaigrette-**V**

GRAINS

Farro with Cucumber, Honeydew Melon, and Feta-V

Tri Colored Quinoa, Asparagus Tips, Roasted Sweet 100 Tomatoes-V

Farro and Cauliflower Rice with Dandelion Greens, Lemon, and Extra Virgin Olive Oil-V