

VEGETARIAN FARE

- Thai pineapple fried rice \$4.25
- Stuffed Portobello Mushrooms
 - Organic herb w/ toasted pine nuts \$4.25
 - Classic herb stuffing with gorgonzola \$4.50
- Risotto w/ steamed asparagus & fresh shaved ginger \$4.00
- Stir fry w/ tempeh & vegetables in a curry peanut sauce \$4.00
- Wild rice blend w/ garbanzo beans, currants, button mushrooms, green onion, peas & spices \$4.50
 - Vegetable Shepherd's Pie
carrots, peas, pearl onions, tempeh, creamy sauce,
topped w/ mashed potatoes & fresh parsley \$4.50
- Florentine ravioli w/ herb butter sauce & shaved parmesan garnish \$4.50
- Mushroom ravioli w/ herb butter sauce & shaved parmesan garnish \$4.50
 - Wild mushroom ravioli w/ sauteed pears, onions, garlic,
raisins & toasted hazelnuts \$4.75
 - High Pasta
wilted spinach, tomatoes, roasted garlic, browned butter,
shaved parmesan w/ toasted hazelnut garnish \$4.75
(vegan prepared with olive oil & no cheese)
 - Eggplant parmesan hand breaded, w/ three cheeses &
homemade marinara sauce \$4.75
 - Vegetable lasagna zucchini, onion, bell peppers, garlic &
three cheeses \$ 4.95
 - Vegetable enchiladas green chilis, onion, seasoned black beans,
cilantro, two cheeses, garnished w/ green onion & sour cream \$4.95
 - Vegetable jambalaya carrots, celery, red, yellow, & green peppers,
black eyed peas, tomatoes with rice \$4.75

VEGETARIAN DINNER

APPETIZERS:

- Pesto cream cheese piped on seasoned roasted red potatoes w/ caper garnish
- Sweet & savory tartlets brie, roasted garlic & fig jam

BUFFET:

- Thai pineapple fried rice
 - Stuffed portobello mushrooms
 - Strawberry poppy seed salad
 - Roasted beet salad
 - Steamed broccoli parmesan
- \$21