



## *Vegetarian Reception*

Sample Menu Estimated at \$18.95 Per Guest

### *Grazing by the Bar*

Roasted Eggplant Torte  
with Baked Herbed Pita Chips

Whitebean Hummus Platter  
with Fresh Vegetable Crudite

### *Dinner Buffet*

Organic Baby Spinach Salad  
with Sugared Pecans, Fresh Mangos, Bleu Cheese, Balsamic Vinaigrette

Mediterranean Penne Pasta  
Asparagus, Capers, Artichoke Hearts with Fresh Basil Pesto  
and Shaved Parmesan Cheese

Grilled Portabella Mushrooms and Roasted Red Peppers

Tuscan Cous Cous  
Toasted Walnuts, Scallions, Dried Cranberries and Apricots

Feta Spanikopita with Yogurt Sauce

European Cheeses Selection with French Brie en Croute  
Assorted Lavoshe, Croustades and Wafers

Fresh Baked Yeast and Crusty French Rolls  
with Creamy Herb Butter

### *Dessert*

Chocolate Mousse Napoleon  
Silver Bowls of Fresh Summer Berries  
With Chocolate Fudge Sauce