

VEGETARIAN



ORGANIC



NATURAL



GLUTTEN-FREE



VEGAN



SELECTIONS



MENUS PRICES ARE PER GUEST UNLESS NOTED.

SERVED ON DISPOSABLE TRAYS UNLESS YOU ASK FOR WICKER OR SILVER

NATURAL RECEPTIONS

The following menus fit an organic, vegan or vegetarian menu. If you wish to add organic meats to your menu, we provide a variety of fresh seafood, grass-fed beef, pork and free-range poultry. Select buffet, passed, plated or station meals.

Reception Menu

Spinach and Herb Stuffed Crimini Mushrooms
Fresh Roma Tomato-purple Basil Soup
Crisp Romaine, Shredded Red Cabbage, Carrots, Zucchini with Creamy Garlic Pinenut Herb Dressing
Creamy Savory Polenta with Portobello Mushroom Gravy
Orzo Pasta with Tender Peas and Lemon-herb Sauce
Asparagus with Citrus Cream Sauce and Cashews
Basmati and Wild Rice with Dried Fruits and Slivered Almonds

MENUS CREATED BY THE
 TALENTED CHEFS AT



734-699-8100

SERVING ALL OF METRO DETROIT

Hors d'oeuvres – small bite sized nibbles

Avocado-mango Spring Rolls, Hoisin and Chili-vinegar Dips
 Belgian Endive stuffed with Roasted Corn, Black Bean Salsa
 Black Bean and Roasted Corn Empanadas
 Bruschetta – Roma, Onion, Garlic in Olive Oil on Garlic Crostini
 Carrot and Spinach Pate with Toasted Crostini
 Chilled Cucumber Soup Shooters
 Crispy Vegetable Dumplings with Soy Ginger Dipping Sauce
 French Fries and Wasabe Ketchup in Wonton Cone
 Pizzette Caramelized Onions, Artichoke, Olive, Roast Pepper
 Mushrooms Stuffed with Vegetable Pate
 Spinach Stuffed Crimini Mushrooms
 Vegetable Crudités, Tahini, Spicy Peanut Or Garden Herb Dip
 Vegetable Dim Sum
 Vegetable Spring Rolls with Sesame-Eggplant Or Soy Dip
 Wild Mushroom Risotto Cakes
 Fresh Fruit with Dip
 Greek Style Dolmades
 Patty Pan Squash
 Gazpacho Shooters
 Hearts Of Palm canapés
 Roasted Corn Fritters

Appetizers – Pre Entrée Fare

Field Mushroom Miso Soup
 Fresh Roma Tomato Purple Basil Soup
 Grilled Summer Vegetables
 Assorted Breads, Olive Oil, Balsamic Vinegar Dipping Sauce
 Home-style Potato Salad
 Roast Veggie Pasta Salad
 Tuscan White Bean Dip
 Hummus
 Classic Caesar Salad
 Mixed Field Greens with Pears, Raisins, Grapes, Mandarin
 Oranges and Toasted Pine Nuts with Raspberry Vinaigrette
 Crisp Romaine with Shredded Red Cabbage, Carrots and
 Zucchini with A Creamy Garlic Pine Nut Herb Dressing
 Fresh Vegetable Slaw and Torn Greens with Peanuty Miso
 Salad Dressing
 Greek Salad with Calamatta, Beets and Vinaigrette

Dinner/Luncheon

Asparagus with Citrus Cream Sauce and Cashews
 Autumn Roasted Vegetables with Apricot Ginger Drizzle
 Barbecued Seitan Sandwiches
 Basmati and Wild Rice with Dried Fruits and Slivered Almonds
 Basmati and Wild Rice, Scallions, Cashews and Tamari-
 Marinated Tempeh
 Brown Rice, Basmati Salad with Red Onion and Pea Pods
 Creamy Savory Polenta with Portobello Mushroom Gravy
 Dolmas – Stuffed Grape Leaves
 Eggplant Roulade
 Eggplant Stuffed with Herbs, Onions and Sweet Bell Peppers
 Eggplant & Summer Squash Napoleons with Basil Marinara
 Farfalle with Pistachios and Sun Dried Tomatoes in Roast
 Red Pepper Sauce
 Green Beans Amandine
 Grilled Portobello Mushroom Sandwiches
 Grilled Vegetable Paella with Artichoke Hearts and Black Kale
 Haricot Vert in Champaign Vinaigrette
 Marinated Tofu Kabob, Roast Tomato, Mushroom, Eggplant
 Orzo Pasta with Tender Peas and Lemon-herb Sauce
 Portabella Lasagna with Soy Cheese
 Portobello Penne with Champagne Sauce
 Potato Gnocchi with Leeks, Wild Mushrooms, Roast Tomato
 with Cashew Cheese Sauce
 Rice Noodles with Curried Tofu and Veggies
 Rigatoni Sautéed with Olive Oil, Garlic and Spinach
 Roasted Almond Squash with Toasted Walnuts
 Saffron Rice
 Soy Marinated Baby Vegetable Medley
 Spanakopita – Spinach Phyllo Pockets
 Steamed Veggies tossed in Italian herbs, roast Garlic, Olive Oil
 Stir-fry Shredded Bok Choi, Carrots, Fennel, Red Peppers and
 Portabella Mushrooms
 Stuffed Grape Leaves
 Stuffed Portobellos with Spinach and Tofu Ricotta
 Five Bean Chili with TVP