



## Vegetarian Buffet

Passed Hors d'Oeuvres

Wild Mushroom Ragout in Phyllo Cup  
Sweet Potato Pancake with Avocado Puree  
Eggplant Crostini with Tomato Salsa  
Brie and Walnut Calzone

Buffet

Spinach and Mesclun Greens with Jicama, Mango, and Red Onion  
with Lemon-Miso Vinaigrette

Penne Pasta Salad with Sun-Dried Tomatoes, Black Olives, and Capers

Strawberry Melon Marsala

Carrot Cashew Curry served over Quinoa Pilaf

Wild Mushroom Lasagna  
with portabello, shiitake, & crimini mushrooms, gorgonzola, and romano  
(a vegan version with tofu is available)

White Beans with Grilled Artichoke Hearts, Haricot Verts, and  
Marinated Tomatoes with a Balsamic Reduction

Country Style Sourdough with Stone Ground Wheat and Cracked Rye  
Sweet Butter

Optional Dessert in Place of Wedding Cake:

Goat Cheese Shortcake  
with Lemon Cream and a Riesling Reduction