



# SAMPLE CATERING MENU

## BREAKFAST & BRUNCH

### SMALL BITES

**Assorted Parfaits**  
*hazelnut, raspberry, mixed berry*

**Seasonal Fruit Display**  
*maple glazed vegan yogurt dip*

**Assorted Muffins, Scones & Biscuits**  
*apple crumb, sweet potato, lemon cream*

### SOUPS & SALADS

**Sweet Potato Leek Bisque**  
*creamed NC sweet potatoes & leeks pepper oil*

**Arugula & Spicy Tahini Chickpea Salad**  
*arugula lemon tahini dressing*

**"Ricotta" Beet & Walnut Salad**  
*creamy horseradish dressing*

### MAIN & SIDES

**Assorted Frittatas (Vegan & Vegetarian)**  
*seasonal fillings topped with microgreens*

**Falafel Waffles**  
*assorted toppings*

**Mixed Potato Hash**  
*mixed sweet potatoes harissa*

**Herb Roasted Cipollini Onions**  
*fresh herb marinated paprika oil drizzle*

**Creamy Creole Grits**  
*crispy shiitake mushrooms braised collards*

### DESSERT

**Hazelnut Cacao Parfaits**  
*cashew cream raspberry and mint*

**Vegan Lemon Poundcake**  
*fruit compote*

### CONTACT

**Chef Amelia Irene Steed**  
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Amelia Irene Catering experiences can be curated to your specific dietary needs.  
Custom menus available upon request