



# CATERING MENU

## ONSITE SERVICE OPTIONS

### APPETIZERS

#### **Assorted Crostini Sampler**

*vegan cheese spreads, assorted hummus toasted ciabatta*

#### **Artisan Grazing Display**

*specialty cheeses assorted dried & fresh fruit nuts olives*

#### **Seasonal Fruit Display**

*assorted seasonal fruit maple glazed vegan yogurt dip*

#### **Assorted Dips Chips & Crostini**

*muhammara, creamy eggplant, pistachio pesto, hummus*

#### **Maple Chipotle Chickpea Wingz**

*mango chutney dipping sauce*

### MAIN & SIDES

#### **Chickpea Frittata**

*"feta" red pepper olive topped with collard slaw*

#### **Veggie Creole**

*assorted seasonal veggies tomato creole sauce*

#### **Coconut Curry**

*chickpea croquette eggplant sweet potatoes harissa*

#### **Creamy Cajun Penne Pasta**

*cajun spice cashew cream oyster mushrooms spinach*

#### **Red Beans & Rice**

*slow cooked creole red beans basmati rice*

#### **Herb Roasted Cipollini Onions**

*fresh herb marinated paprika oil drizzle*

#### **Braised Mixed Greens**

*maple braised collards and kale*

### SOUPS & SALADS

#### **Sweet Potato Leek Bisque**

*creamed NC sweet potatoes & leeks pepper oil*

#### **Roasted Red Pepper Tomato Bisque**

*roasted pepper summer tomatoes thyme oil*

#### **Red Kale & Spicy Tahini Chickpea Salad**

*massaged kale lemon tahini dressing*

#### **"Ricotta" Beet & Walnut Salad**

*almond ricotta roasted beets creamy horseradish dressing*

#### **Maple Pecan Arugula Salad**

*white balsamic maple vinaigrette*

### DESSERT

#### **Chocolate Brioche Bread Pudding**

*amaretto caramel glaze*

#### **Maple Glazed Apple Plum Tartlett**

*vanilla bean gelato*

#### **Vanilla Poundcake with Apple Compote**

*cinnamon creme fraise*

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