



***Vegetarian Passed
Hors d'oeuvres***

Shredded Zucchini and Feta Pancakes Topped with Yogurt-Dill Sauce
Local Butternut Squash, Ricotta and Sage Macaroni and Cheese Bites
Artisanal Chevre and Caramelized Leek Tartlets with Cranberry Coulis
Grilled Vermont Cheddar and Vine Ripened Tomato Triangles
Asian Vegetable Spring Rolls with a Mildly Spicy Kimchee Sauce
Parmesan Frico Baskets Filled with a Sicilian Eggplant Caponata
Kale Caesar Chopped Salad Served in Parmesan Frico Baskets
Parisian Bistro Style Devilled Eggs, Sea Salt, Herbs de Provence
Watermelon and Greek Feta Skewers with a Drizzle of Balsamic
Sweet Corn Fritters with Sour Cream and a Dab of Red Pepper Jelly
Fennel, Tomato and Black Olive Pissaladière Puff Pastry Squares

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Truffled Wild Mushrooms and Fresh Thyme on Arborio Risotto Cakes
Autumn Market Vegetable Quesadillas with Sage and Vegan Cheese
Golden Corn Polenta Fries Lightly Drizzled with a Romesco Sauce
Black Bean and Quinoa Veggie Burger Sliders with Avocado Relish
Seitan "Osso Buco" Served in Potato Cups with Crispy Leek Garnish
Colorful Vegetable and Spiced Tofu Mini Tacos with Mango Salsa
Vietnamese Rice Paper Rolls with Soba Noodles and Nuoc Cham
Golden and Purple Beet Tartare with Cashew Cheese in Endive Spears
Homemade Falafel on Flatbreads with Vegan Cucumber Tzatziki
Cauliflower "Fritto Misto" Drizzled with a Lemon-Parsley Pesto
Mesquite Grilled Maple-Mustard Brussels Sprouts Brochettes
Velvety Black Bean Soup Shooters Served in Demi Tasse Cups
Sweet Potato Canapes with Cashew Cream and Pomegranate
Vine Ripened Cherry Tomatoes Filled with Late Summer Corn Salad
White Bean and Sundried Tomato Bruschetta with Fresh Rosemary
Little Gem Lettuce Cups with Mango, Tofu, Spicy Peanut Sauce



For additional information please email info@dianegordoncatering.com

Sustainable Menu



Mezze Station

Crudite of Raw and Lightly Blanched Colorful Vegetables Served with Homemade Hummus (Vegan)

Our Signature Hand Cut Guacamole with Home Fried Corn Tortilla Chips (Vegan)

Baked Cauliflower Strata with Turmeric and Sesame Seeds (Vegetarian)

Savarin of Heirloom Carrots with Apples and Nutmeg (Vegetarian)

Greek Dips - Eggplant Melitzanosalata (Vegan), Artichoke and Lemon (Vegan), Red Pepper and Feta Htipiti (Vegetarian); Beet Tzatziki (Vegetarian); Saffron Aioli (Vegetarian); Green Goddess (Vegetarian); Carrot Hummus (Vegan) – served with pita crisps and vegan crackers

Vegan Appetizers

Classic Tabbouleh with Tomato, Persian Cucumber and Parsley
Moroccan Couscous with Diced Market Vegetables, Exotic Spices
Buckwheat Soba Noodles with Mirin-Ginger Sauce and Scallions
Tuscan White Beans with Aubergine and Truffled Wild Mushrooms
French Green Lentils de Puy with Carrots, Celery, Walnut Dressing
Roasted Purple, Chioggia and Golden Beets with Minced Parsley
Cauliflower Florets with Date-Tahini Dressing and Sesame Seeds
Spaghetti Squash Aglio e Olio, Crispy Sage and Garlic Breadcrumbs
Organic Golden Quinoa with Sundried Tomatoes and Fresh Corn



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