

*A Vegetarian  
Birthday Celebration*

*September*

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*Serving 16 guests*

*HORS D'OEUVRES*

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*Mushroom Crostini  
Artichokes with Romesca*

*DINNER*

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*Creamy Cold Carrot Ginger Soup  
Garnished with Daikon & Chevre*

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*Thai Peanut Pesto Stuffed Rice-Tempeh Croquettes  
Roasted Mango & Basil Sauce*

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*Crispy Asian Brussels Sprouts*

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*Dessert provided by client*

*Food Prep and clean-up + cost of the groceries \$650  
Client preferred to reheat and serve*