

Tastee Vegan's

Wedding

Menus and Packages



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Worldly Bites Hors d'oeuvres Menu

American

Beer Battered Fake Chicken Drum Sticks
Seasonal Vegetable Mini Quiches
Mac and Cheese Shot
Tofu Fried Nuggets with agave mustard sauce
Barbeque Seitan Kebabs
Herb Potato Wedges

Middle Eastern

Dolmas filled with Wild Rice* with tzatziki sauce
Fruit Salad Cups with Mint Wine Syrup *
Quinoa Tabbouleh Salad Shot*
Thyme and Eggplant Caviar Pitatinis
Falafel with tahini sauce*

Asian

Thai Tempeh Skewers*
Vegetable Samosas with mango tamarind chutney
Tofu Satay Mini Kebabs**
Spring Rolls with peach dipping sauce
Malaysian Tempeh Cakes**
Mixed Vegetable Pakoras*

Latin

Empanadas Chilenas with smoked paprika aoli
Corn Cakes with mixed bean salsa*
Quesadillas with chipotle sauce
Platano Wafer with Avocado Sauce

African

Roasted Harissa Chickpea and Cauliflower Cups
Almond Stuffed Dates *
Black Eye Pea Fritters with Hot Pepper Relish **

European

Mushroom and Potato Perogies with dill sauce
Siberian Dumplings with smokey creamy sauce
Basil and Pinenut Seitan
Stuffed Mushrooms **
Caponata Bruschettas



Buffet Menu

Salad

Baby Spinach Fall Salad with Mustard Vinaigrette*
Mixed Green Salad with a Ginger Carrot Dressing*
Kale and Fennel Salad with a Citrus Dressing*
Arugula, Chickpea and Tomatoes with Balsamic Vinaigrette*
Baby Romaine Lettuce and Artichoke Hearts with an Italian Dressing*

Entrees

Seasonal Vegetable Lasagna**
Kale and Spinach Stuffed Shells
Baked Gnocchi with Creamy Pumpkin Sauce
Gnocchi in Pesto
Three Bean Chili*
Spanish Black Beans *
Italian Chickpeas Stew*
French Lentil Stew*
Orange Tofu**
Sesame Tofu**
Mustard and Thyme Tempeh**
Chipotle Maple Glazed Tempeh**
Mushroom Seitan or “Chicken” Bourguignon
Seitan or “Chicken” Piccata
Panko Encrusted “Chicken” Drum sticks

Sides Vegetables

Quinoa and Cashew Pilaf*
Vegetable Paella *
Brown Rice and Almonds Pilaf*
Mac and Cashew Cheese**
Herb Roasted Potatoes*
Garlic Broccoli*
Lemony Haricot Vert*
Paprika Roasted Root Vegetables*
Brussels Sprouts* (seasonal)
Kabocho Squash* (seasonal)
Garlic Mashed Potatoes*
Grilled Asparagus* (seasonal)

*Gluten-free

** Can be made gluten-free upon request



Our Wedding Packages

Silver Wedding	Gold Wedding	Platinum
<p>Starting at \$49.95 per person 50 person minimum</p>	<p>Starting at \$65.95 per person 50 person minimum</p>	<p>Starting at \$75.95 per person 50 person minimum</p>
	<p>Cocktail Hour 4 options of Hors d'oeuvres</p>	<p>Cocktail Hour 7 options of Hors d'oeuvres</p>
<p>Buffet 2 salads 3 entrees 3 sides Italian bread with extra virgin olive oil</p>	<p>Buffet 2 salads 3 entrees 3 sides Italian bread with extra virgin olive oil</p>	<p>Buffet 2 salads 3 entrees 3 sides Italian bread with extra virgin olive oil</p>
<p>Gourmet Coffee and Gourmet Tea</p>	<p>Gourmet Coffee and Gourmet Tea</p>	<p>Gourmet Coffee and Gourmet Tea</p>
<p>Staff Chef Sous Chef Kitchen Assistants 1 waiter per 20 guests for 4 hours</p>	<p>Staff Chef Sous Chef Kitchen Assistants 1 waiter per 20 guests for 4 hours</p>	<p>Staff Chef Sous Chef Kitchen Assistants 1 waiter per 20 guests for 4 hours</p>
<p>Extra: After 4 hours, \$35 per waiter per hour (gratuity included) Rentals from Party Rental (partyrentalltd.com)</p>	<p>Extra: After 4 hours, \$35 per waiter per hour (gratuity included) Rentals from Party Rental (partyrentalltd.com)</p>	<p>Extra: After 4 hours, \$35 per waiter per hour (gratuity included) Rentals from Party Rental (partyrentalltd.com)</p>

