

Catering
by  Andrea
www.cateringbyandreala.com
(310) 702-1862

Vegetarian Menu

Salads: \$7/PP

Tofu, Pecans, & Peaches: Accompanied with golden corn kernels, roasted peppers, and cherry tomatoes, served with homemade balsamic dressing.

Spring Greens with Grilled Veggies: Grilled broccoli, eggplant, and red peppers, served with orange champagne vinaigrette.

Butter Lettuce with slivered beets, Pine Nuts, California Raisins, tri colored roasted peppers, cherry tomatoes, and golden corn kernels. Served with Homemade Grapefruit Infused Balsamic Vinaigrette

Chinese Tofu: Accompanied with fresh ginger, Mandarin oranges, slivered almonds, corn, and tomato, served with Goddess dressing.

Soy Taco Salad: Ground soy with green onion accompanied with corn, black beans, roasted peppers, corn chips, and salsa, served with homemade balsamic dressing.

Pasta: \$7/PP

Pasta Veggie Melt: with Grilled Broccoli, Cauliflower, Zucchini, & Sautéed Onions. Topped with melted Munster Cheese

Pesto Gnocchi & Veggies: Eggplant, Portobello mushrooms, asparagus, sun-dried tomato, & Pine Nuts.

Pasta Marinara and Soy Meatballs: Served with fresh Parmesan.

Main Course: \$7/PP

Vegetarian Chicken Cutlets & Roasted Veggies, over brown rice with sautéed onions Accompanied with a creamy soy sauce

Vegan Orange Chicken Accompanied with roasted crispy broccoli and brown rice & onions

Vegan Chicken or Beef Stir Fry: Accompanied with broccoli, asparagus, mushrooms, and green onion over brown rice. Served with Creamy Soy Sauce

Tofu Veggie Melt: Roasted Broccoli, cauliflower, mushrooms, and onions over sautéed brown rice covered with melted Soy or Munster cheese

Tandoori or Curry Tofu & Veggies over Rice: Combination of cauliflower, broccoli, asparagus, and sweet onion over basmati rice.

Pesto Veggies: Grilled eggplant, broccoli, red pepper, sweet onion, and tomato covered in pesto and melted Munster cheese over Angel Hair Pasta

Vegetarian Meatball Sub: Topped with Melted Provolone & Marinara

Veggie Burger: Topped with Melted Swiss, Dill Pickle Chips, Arugula, Heirloom Tomato, and Sautéed Onions

Vegetarian Sausage Platter, served with Ketchup, Honey Mustard, and Sauerkraut

Vegetarian Chili: Served with Blueberry Corn Bread

Sides: \$4/PP

Quinoa with Tofu, Pine Nuts, Roasted Squash, Zucchini, Corn, & Cilantro
Curried Cous Cous with Pine Nuts, Cilantro, and Dried Cranberries
Roasted Fingerling Potatoes
Garlic Mashed Potatoes
Mashed Maple Sweet Potatoes
Havana Black Beans and Rice
Wild Mushroom Rice Pilaf
Brown Rice with Sautéed Leeks

Veggies: \$5/PP

Garlic, Asian, or Curry Roasted Seasonal Veggies
Roasted Eggplant and Zucchini
Roasted Chickpeas, Tomatoes, and Cauliflower
Succotash with Edamame, Golden Corn Kernels, and Tri Colored
Roasted Asparagus with Lemon Butter
Haricot Verts with Candied Pecans
Sautéed Garlic Spinach
Vegan Creamed Spinach with Onions and Artichokes
Edamame

Dessert: \$4-6/PP

Chocolate Chip Cookies
Ghirardelli Triple Chocolate Brownies
Premium Flourless Chocolate Cake
Assorted Mini Cupcakes or Whoopie Pies: Red Velvet & Devil's Food
Assorted Dark Chocolate Dipped Fruit Platter
Seasonal Fruit Platter