



www.CateringByAndrea.com

Tel. (310) 702-1862

VEGAN MENU

Salads: Half \$8 Full \$12

Fall Salad: Oxnard Apples, Dried Cranberries, Pomegranates, & Candied Pecans. Served with Orange Champagne Vinaigrette

BLTA Salad: Little Gems, Vegan Bacon, Tomato, Hearts Of Palm, & Avocado. Served with Lemon Tarragon Dressing

Chopped Brussels Sprouts & Kale Salad, Accompanied with Quinoa, Butternut Squash, Plump California Raisins, & Pumpkin Seeds. Served with Balsamic Vinaigrette

Mediterranean Salad: Kalamata Olives, Hearts of Palm, Artichoke Hearts, Tri Colored Peppers, Cucumbers, & Tomatoes. Served with Fig Infused Vinaigrette

Asian Slaw Salad: Cashews, Wonton Skins, Shredded Carrots, & Mandarin Oranges. Served with Sesame Ginger Vinaigrette

Tex Mex: Organic Greens, Slivered Beets, Jicama, Golden Corn Kernels, Avocado, & Pepitas. Served With Orange Champagne Vinaigrette

Vegan Main Course: \$10/PP

Avocado Roll

Chicken Tenders

Oven Roasted Turkey

Mandarin Orange Chicken

Breaded Chicken Cutlet Sliders

Impossible Burger

Sausage With Sautéed Peppers & Onions

Tofu Spring Rolls With Peanut Sauce

Meatballs Marinara

Fish

Sides: \$5/PP

Angel Hair Garlic Pasta

Harvest Quinoa with Apples, Butternut Squash & Pumpkin Seeds

Brown Rice With Sautéed Onions & Mushrooms

Havana Black Beans & Rice

Maple Mashed Sweet Potatoes (Marshmallow Topping Optional)

Roasted Fingerlings or Sweet Potatoes

Veggies: \$5/PP

Roasted Asparagus

Brown Sugar Roasted Butternut Squash

Roasted Brussels Sprouts

Assorted Roasted Veggies: Broccoli, Cauliflower, and Brussels Sprouts

Roasted Fall Veggies: Butternut Squash, Brussels Sprouts, and Fennel

Crispy Roasted String Beans with Slivered Almonds

Sautéed Garlic Spinach

Dessert: \$3-\$6

Homemade Assorted Cookies

Cupcakes

Brownies

Doughnuts