VEGAN MENU

MENU BY: **CHEF PERY SORIA**

APPETIZERS

MINI VEGGIEBURGER
WITH LENTILS, QUINOA AND
OATMEAL AND ORGANIC SALAD.

SWEET POTATO TOSTADA
WITH BEETS, MANGO, MINT
AND AVOCADO TARTARE.

HUMMUS QUESADILLAS
WITH SPINACH MUSHROOMS
AND OLIVES.

VEGAN THAI ROLLS

SALADS

QUINOA SALAD
WITH GRILLED ZUCCHINI, ALMONDS,
POMEGRANATE AND AVOCADO.

ROOT BEET SALAD
WITH ARUGULA, MANGO, PECANS,
STRAWBERRIES, CUCUMBERS,
CHERRY TOMATOES AND
A BALSAMIC DRESSING.

COUSCOUS SALAD
WITH KALE AND GRILLED
VEGETABLES.

MAIN COURSE

AVAILABLE FOR CHARTERS **6 HOURS OR LONGER**

WILD RICE
WITH GARBANZO BEANS, MANGO,
CARROTS, GINGER AND CURRY SAUCE.

PORTOBELLO STEAK
WITH ROSEMARY POTATOES
AND PINK PEPPER SAUCE.

VEGAN BURRITOS
WITH GUACAMOLE.

DESSERT

AVAILABLE FOR CHARTERS **8 HOURS OR LONGER**

BANANA PIE

STRAWBERRY MILKSHAKE

VEGAN CHOCOLATE BROWNIES