SUSTAINABLE LIVING

SUSTAINABLE MENU

Minimum of 10 guests
Include Rolls & Sweet Butter

Inspired by work with the Earth Institute, Columbia | Event Management is excited to offer
the following sustainable menu items. This menu has been curated to feature only local fare
and is frequently updated so it reflects the most sustainable dishes we can provide.

Sustainable Living Buffet | 80
Creamy Coconut & Turmeric Soup with Wild Rice
Roast Sweet Potato Salad
with Farro, Arugula, Caramelized Apples, Ginger Vinaigrette
Citrus Fruit and Baby Watercress Salad with Miso Dressing
Mujadara (Lentils, Long Grain Rice and Caramelized Onions
Roast Tofurkey in Mushroom Sauce
Rice Noodle al Pomodoro with Smoked Chili Oil
Braised Swiss Chard with Garlic Confit
Crispy Buffalo Cauliflower
Assorted Cupcakes
Sliced Fresh Fruit

Sustainable Living Plated | 105
Choose (1) Appetizer, (1) Entrée, & (1) Dessert:

Appetizer:
Potato Leek Soup
Pumpkin Seeds
Butter Lettuce Salad
Fried Avocados, Caramelized Figs, Castor Sugar Mushroom,
Blood Orange Citrus

Entrée:
Potato Gnocchi
Herbed Coconut Cream, Crispy Shallots
Zucchini Scaled Bronzini
Polenta Souffle, Hakurei Turnips, Tomato & Sweet Garlic Chutney,
Parsley Oil

Dessert:
Lavender Crème Brûlée
Seasonal Berries
Vegan Cheesecake
Crème Caramel

Sustainable Living Passed Hors D’Oeuvres | 17
Items also available for 1 & 2 Hour Passed Hors D’Oeuvres
Jackfruit Cake
Apple Chutney
Sundried Tomato & Basil Cake
Pesto Cream
Stuffed Cremini Mushroom Cap
Spinach Hummus
Fresh Bruschetta on French Baguette

Sustainable Living Dessert Station | 22
Chocolate Mousse Parfait
Vegan Cheesecake
Fruit Cocktail
Vegan Cupcake

Sustainable Living Reception Station | 31
Choice of (4) Items:
Arugula, Apple, Cucumber & Crispy Farro Salad
Piquante Peppers Salad
Caramelized Onions & Green Tomatoes
Wild Cod Tikka Masala
Naan Bread
Pan-Fried Sesame & Roast Garlic Tofu
Buffalo Cauliflower
Chickpea Pancake
Braised Kale & Fennel
Miso Creamy Polenta
Roasted Vegetables
Crispy Farro
Pickled Onion, Broccoli Florets & Herbs