SUSTAINABLE LIVING

SUSTAINABLE MENU
MINIMUM OF 10 GUESTS

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: Wild Rice
Roast Sweet Potato Salad: Farro, Arugula, Caramelized Apples, Ginger Vinaigrette
Citrus Fruit & Baby Watercress Salad: Miso Dressing
Mujadara: Lentils, Long Grain Rice, Caramelized Onions
Roast Tofurky & Mushroom Sauce
Rice Noodle al Pomodoro: Smoked Chili Oil
Braised Swiss Chard: Garlic Confit
Crispy Buffalo Cauliflower
Assorted Cupcakes
Sliced Fresh Fruit
Brownies

Sustainable Living Plated ..........105
Choice of One (1) Appetizer, One (1) Entree, One (1) Dessert

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

ENTREE
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
Cheesecake (Vegan): Crème Caramel

Sustainable Living
Passed Hors D’ Oeuvres ..........17
ITEMS AVAILABLE FOR PASSED HORS D’OEUVRES RECEPTIONS
Jackfruit Cake: Apple Chutney
Sundried Tomato & Basil Cake: Pesto Cream
Stuffed Cremini Mushroom Cap: Spinach Hummus
Fresh Bruschetta on French Baguette

Sustainable Living
Reception Station ........................31
CHOICE OF FOUR (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