

SUSTAINABLE LIVING

SUSTAINABLE MENU

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 Buffet60

MINIMUM OF 20 GUESTS

Heirloom Tomato & Burrata Salad (D, V):

Basil Pesto, Sundried Tomato, Grilled Ciabatta

Parsnip Soup (VN, GF): Crispy Artichoke

Maple Soy Glazed Tofu (VN, GF): Kimchi, Toasted Sesame Seeds, Daikon Radish, Jasmine Rice

Coconut Chickpea Curry (VN, GF): Cauliflower and Black Rice

Citrus Salad (VN, GF): Grapefruit, Orange, Pineapple

Sustainable Living Passed Hors D' Oeuvres

Available as options on Passed Receptions Menu

Roasted Red Beet Hummus (VN, GF): Asparagus

Sundried Tomato & Basil Crostini (D, V): Pesto Cream

Cremini Mushroom (VN, GF): Spinach

Roma Tomato Bruschetta on French Baguette (VN)

Sustainable Living Reception Station26

Choice of Three (3) Items:

Green Tomatoes Salad (VN, GF): Piquante Peppers, Caramelized Onions, Arugula

Wild Cod Tikka Masala (D): Naan Bread

Pan-Fried Sesame Tofu (VN)

Buffalo Cauliflower (VN, GF)

Miso Creamy Polenta (VN): Roasted Vegetables

Sustainable Living Plated Dinner 98

Choice of One (1) Appetizer, One (1) Entree, One (1) Dessert

APPETIZER:

Roasted Root Vegetable Salad (VN, GF)

Grilled Pears & Arugula Salad (D, V, GF): Cranberries, Crumbled Goat Cheese, Balsamic Vinaigrette

ENTRÉE:

Line Caught Halibut (D, V, GF): Butternut Squash, Shimeji Mushrooms, Beurre Blanc

Pan Roasted Atlantic Cod (D, V, GF): Roasted Cauliflower Puree, Brussels Sprout Leaves

King Trumpet Mushrooms (VN): Pea Puree, Soy Flour Bacon Bits, Forbidden Rice

DESSERT:

Vegan Chocolate Mousse (VN): Raspberries

Seasonal Fruit Tart (VN)

