SUSTAINABLE LIVING

SUSTAINABLE MENU 🌱
Minimum of 25 guests | Attendant Required

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 | 51
Heirloom Tomato & Burrata Salad
Basil Pesto and Grilled Ciabatta
Watermelon and Cucumber Gazpacho
Pickled Mustard Seed and Crumbled Feta
Maple Soy Glazed Tofu
Kimchi, Toasted Sesame Seeds, Daikon Radish, Jasmine Rice
Coconut Chickpea Curry
Cauliflower and Black Rice
Vegan Chocolate Mousse
Fresh Raspberries and Cocoa Powder
Pomegranate & Grapefruit Salad

Sustainable Living Plated Dinner | 85
Choose (1) Appetizer, (1) Entrée, & (1) Dessert:

Appetizer:
Wedge Salad
Heirloom Cherry Tomatoes, Hard Boiled Eggs, Chives, Red Onion, Bacon (opt)
Grilled Peaches & Arugula Salad
Blackberries, Crumbled Goat Cheese, Balsamic Vinegar Dressing
Butternut Squash Risotto
Sage

Entrée:
Line Caught Halibut
Pea Puree, Shimeji Mushrooms, Beurre Blanc
Pan Roasted Atlantic Cod
Roasted Cauliflower, Brussel Sprout Leaves
King Oyster Mushrooms
Pea Puree, Soy Flour Bacon Bits, Forbidden Rice

Dessert:
Vegan Chocolate Mousse
Raspberries
Seasonal Fruit Tart

Sustainable Living Passed Hors D’ Oeuvres
Available as part of the 1 & 2 Hour Passed Hors D’ Oeuvres Menu
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 | 23
Piquante Peppers Salad
Caramelized Onions & Green Tomatoes
Wild Cod Tikka Masala
Naan Bread
Pa-Fried Sesame & Roast Garlic Tofu
Buffalo Cauliflower
Miso Creamy Polenta
Roasted Vegetables