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..............57

- **Heirloom Tomato & Burrata Salad (D, V):**
  - Basil Pesto, Sundried Tomato, Grilled Ciabatta
- **Pasnip 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 Plated Dinner ..............93

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)

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### 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 Station.................. 25

- **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