



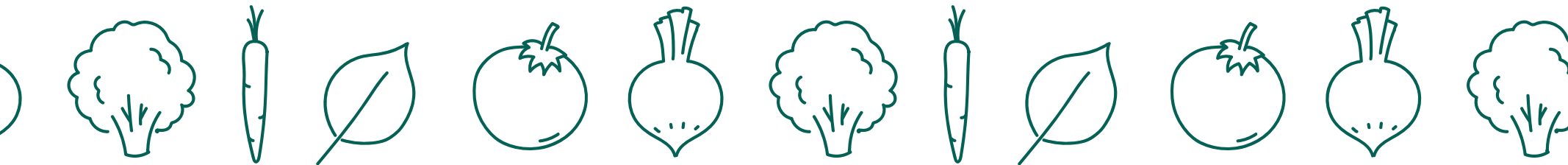
**VEGAN &  
VEGETARIAN**

*Menus*



Red Table Catering believes that every client is one of a kind. That's why we create custom individualized menus for each and every event that we do.

These dishes are a small sampling from our extensive full menu. All items listed below are vegetarian, many of these dishes are vegan and are marked with the following icon.



# STARTERS

✓ **Mixed pickle skewers**

✓ **House-made chili-lime tortilla chips**, corn & cilantro guacamole

✓ **Okra & black bean fritter**, Red Table hot sauce

✓ **Gobi Manchurian**  
Fried cauliflower floret, ginger garlic sauce

**Grilled corn**, crema, cotija, chili powder & lime

✓ **Cremini mushroom**, summer squash and bread crumbs

✓ **Vietnamese summer rolls**, vegetables & smoked tofu with nuoc nam lime dip

**Gruyère gougère**, candied apples & arugula

**Japanese eggplant**, tomato confit, goat cheese mousse

✓ **Saffron arancini**, berry mustard

**Date & goat cheese wonton**, spicy honey dipping sauce

**Cremini mushroom** filled with chevre & chives

✓ **New potato & tomato kebabs**

✓ **Curried peas**, carrots & spicy cilantro salad on papadum

**Roasted cauliflower hand pie**, cheddar crust

**Grilled halloumi, new potato & tomato kebabs**, yogurt mint sauce

**Rainbow beets**, caramelized walnut & lemon cream on an endive leaf

✓ **Tomato cucumber gazpacho**

## CROSTINI

✓ **English peas, fava beans**  
Mint & chervil

✓ **Eggplant**  
Vidalia onion & corn caponata

✓ **Tart apple**  
hazelnut butter

## FLATBREAD

**Goat cheese**  
Thyme & honey

✓ **Shaved potato**  
Caramelized onion & rosemary

**Mixed winter squash**  
Goat cheese & walnuts

## TARTS

**Asparagus & gruyère**

**Caramelized onion**  
Crème fraîche & thyme

**Truffle mac & cheese**





# SALADS

- ✓ **Pumpkin seed and herb salad**  
Chiffonade of kale, parsley, cilantro, mint, hemp seeds, pumpkin seed macadamia parmesan, pumpkin seed lemon dressing

**Mixed baby lettuces**  
Toasted almonds, yogurt mint dressing

**Arugula**  
Cucumber, radish, feta, mint

- ✓ **Heirloom tomatoes**  
Cucumbers, lemon

- ✓ **Mixed baby carrots**  
Paprika, cumin, lemon

- ✓ **Corn & black beans**  
Celery, honey vinaigrette

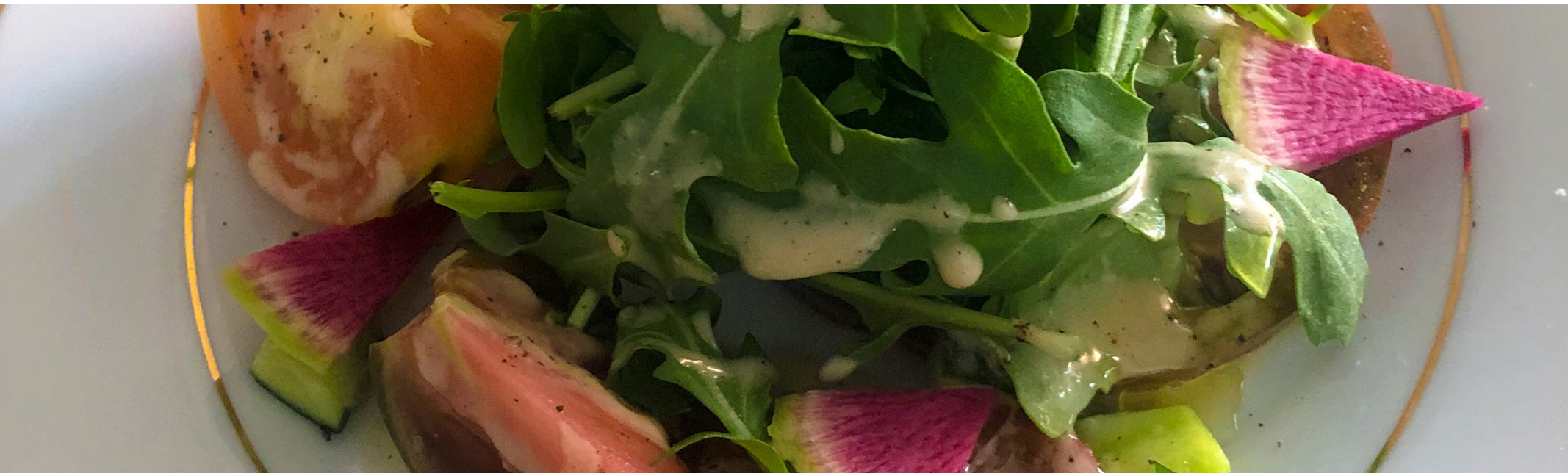
- ✓ **Butter lettuce**  
Orange supremes, avocado, basil, orange vinaigrette

**Chopped salad**  
Sugar snap peas, breakfast radish, cucumber, buttermilk dressing

- ✓ **Mixed lettuce**  
Summer squash, cherry tomato, lemon vinaigrette

**Red oak**  
Roasted pears, chevre, sweet roasted almonds, pear cider reduction

- ✓ **Mixed lettuce**  
Rainbow carrots, shaved beets, cucumber, lemon-ginger vinaigrette



# MAINS

✓ **Spicy Thai lettuce wraps**  
Mango, carrot, cabbage, cashews, basil, mint, cilantro, pea shoots, tamarind sauce, Boston bibb

**Stuffed red pepper**, wild mushrooms, polenta, chiles, red and green salsa, crema

✓ **Sushi rolls**  
Marinated shiitake, avocado, asparagus, red pepper, jicama rice, tamari

✓ **Zucchini and tomato lasagna**  
Sun-dried tomato sauce, pistachio basil pesto, pumpkin seed macadamia ricotta

✓ **Moros y Cristianos**  
Plantain tostones, corn salad, grilled seasonal squash

**Potato & kale curry**, slivered almonds, baked basmati, yogurt mint sauce

✓ **Tostadas**  
Cranberry beans, butternut squash, spicy tomato broth, herbs

**Fresh pasta with pesto**, mixed summer squash, swiss chard, fennel

✓ **Scallion pancake**  
Cold sesame noodle, black vinegar sauce

✓ **Marinated tempeh**  
Beets, pickled carrots, brown rice, black beans, sauerkraut

**Mushroom ragoût**, soft polenta, parmesan cheese, roasted red pepper coulis

✓ **Tortilla wraps**  
Spicy sun-dried tomato filling, corn cilantro guacamole, tomato-lime salsa, cashew sour cream









# SIDES

✓ **Honey braised baby carrots & Hakurei turnips**  
Rosemary

✓ **Sautéed swiss chard & kale**  
Dried currant & garlic

✓ **Maque choux**  
Corn, red pepper, jalapeño, sweet onion

**Mac & cheese**  
Vermont cheddar, bread crumbs

✓ **Summer ratatouille**  
Summer squash, tomato, eggplant, bell pepper,  
sweet onion

✓ **Charred shishito peppers**  
Olive oil, sea salt, lemon

**Grilled corn elote**  
Chipotle crema, cotija, chili powder, lime

✓ **Herb-roasted fingerling potatoes**

**Red cabbage slaw**  
spicy vinaigrette

**Roasted sweet potato wedges**  
scallion, goat cheese, pickled chilis

✓ **Grilled asparagus**  
grapefruit supremes, walnuts, mustard vinaigrette

✓ **Haricots Verts**  
fried shallots, mustard vinaigrette

✓ **Cornbread panzanella**  
Grilled corn, cherry tomatoes, arugula, balsamic  
vinaigrette

✓ **Mandarin orange sweet potato purée**  
Crispy shallots

✓ **Roasted baby Brussels sprouts**  
Spicy caramelized apples

**Grilled radicchio**  
shaved parmesan, balsamic, pine nuts

✓ **Black beans**  
Caramelized onion, Carolina rice

✓ **Tuscan white bean & kale stew**





# DESSERTS

## Chocolate

**Flourless chocolate cake**, caramel sauce, cocoa nib

**Chocolate whiskey cake**, espresso mousse, crunchy rice pearls

**Chocolate jar pie**, salted caramel, coco nibs

## Cakes & Custards

**Lemon panna cotta**, candied almond

**Lemon olive oil cake**, bourbon glaze, mascarpone, candied walnuts

**Mini vanilla bean cupcakes**, candied orange zest buttercream

**Mini Scottish shortbread**, lemon curd, strawberries

**Strawberry compote**, buttermilk biscuit, clotted cream

**Vanilla pot de crème**, strawberries

**Peach buttermilk** upside-down cake

**Mini pavlovas**, berries, whipped cream

**Banana cream pudding**, vanilla wafer

**Gingerbread cake**, spiced pears, syrup

**Maple mascarpone** cheesecake, plum jam

**Coconut cake**, passionfruit curd, dark chocolate ganache

## Vegan Sweets

⑤ **Mallomar**, chocolate coated pecan cookie with vanilla cream

⑤ **Lemon bar**  
Almond coconut crust, tart lemon custard

## Tarts

**Chocolate ganache tart**, pretzel streusel

**Key lime pies**, gingerbread crust

**Rhubarb pie**, whipped cream, lemon zest

**Peach bourbon**, brown sugar cream

**Blueberry & lemon zest**

**Apple calvados**, crème fraîche

**Brown butter s'more bites**

## Petit Four

**Seasonal chocolate truffle**

**Dulce de leche macaron**

Thank you for taking the time to view a sample of our vegan & vegetarian offerings.

Contact us to start planning your perfect menu and we'll take it from there.

**(718) 714-8627**

**redtablecatering.com**

