Eat Your Heart Out VEGETARIAN OPTIONS

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Appetizers

Cheese and Fruit Platter Caramelized Onion with Bursting Cherry Tomatoes and Thyme Mini Tarts

Main & Side Courses

Platter of Roasted Vegetables: Zucchini, Red Bell Pepper, Yellow Bell Pepper, Fennel, Red Onion and Asparagus

Herb Crusted Cauliflower Steaks with Haricots Verts White Beans Summer Summer Cherry Tomatoes

Vegetable Tian Onions, Tomatoes, Potatoes, Zucchini All thinly sliced and roasted with herbs and topped with gruyere cheese

Summer Quinoa Salad with Garbanzo Beans, chopped Cucumber, Red Pepper and Red Onion, topped with lots of chopped Fresh Parsley and a Lemon Vinaigrette

Heirloom Tomato Capresse Salad Fresh Mozzarella, julienned Basil with a Balsamic Reduction

Golden & Crimson Roasted Beet Salad topped with crumbled Feta Cheese with a Citrus Vinaigrette

Mixed Greens or Arugula Salad with Summer Nectarines, Strawberries, and Dried Cranberries, topped with Caramelized Pecans with a Champagne Vinaigrette

Dessert

Individual Masserated Mixed Berries Parfaits with Vanilla Ice Cream, Raspberry Sorbet and a dollop of Fresh Whip Cream