

Vegetarian Entree Options

Manicotti stuffed with Tofu
with sautéed zucchini, mushrooms, onions & peppers

Summer Squash in Phyllo
*grated yellow and zucchini squashes baked in flaky phyllo pastry
with asiago & ricotta cheeses*

Forest Mushroom Strudel
with herbs & shallots, white wine reduction

Eggplant Lasagna with Garlic Béchamel
*spinach lasagna layered with marinated & grilled eggplant,
sliced roasted tomatoes and peppers with parmesan cheese and garlic béchamel
sauce*

Risotto Timbale
*with white truffles, pine nuts and fresh thyme, porcini mushroom sauce & grated
asiago cheese*

Marinated & Grilled Portabella Mushrooms
stuffed with herbed goat cheese

Butternut Squash Ravioli
with sage butter, toasted pecans & parmesan

Smoked Tofu in Curry - Coconut Sauce
served on a bed of jasmine rice

Herbed Polenta Torta
*layered with spinach, mushrooms & ricotta, zucchini, yellow squash & artichoke
hearts topped with fresh grated parmesan cheese*

Roasted & Stuffed Portabella Mushroom
with goat cheese, leeks and bell peppers, sun-dried tomatoes and tarragon

Portabella Mushroom Napoleon
*filled with roasted vegetables & chevre with sauce of roasted tomato coulis & fresh
herbs*

Roasted Vegetable "Enchiladas"
with a roasted pepper coulis

Penne Pasta or Cheese Tortellini
*choice of pesto sauce, tomato basil fresca or porcini mushroom sauce
with fresh grated parmesan & asiago cheeses and cracked red pepper*