



# Vegan Menu

*\*Example Menu From the Gracie Mansion Caribbean Heritage Month Celebration 2022\**

*(Please inform our staff if anyone in your party has a food allergy)*

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## SALAD

**Mixed Green Salad with Vinaigrette**

**Roasted Vegetables & Potatoes Infused with Garlic & Coconut Oil**

**Boiled Green Bananas & Cassava Salad**

*(Peas and Carrots, Vegan Mayonnaise, Onions and Peppers)*

**Vegan Rasta Pasta**

**Vegan Curry Channa Served With Rice**

**Lentil Soup with Dried Shitake Mushrooms**

**Cornmeal Cou Cou with Okra Served with Vegetable Stew**

**Fried Sweet Plantains**

**Jerk Tofu Skewers with Mango Glaze**

## DESSERT

**Fresh Tropical Fruit Platter**

**Bread Pudding with Rum Syrup**





# Vegan Cocktail Party



**\*Example Menu From the Gracie Mansion Caribbean Heritage Month Celebration 2022\***

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## MENU

**Mini Sweet Plantains Stuffed with Plant Base Picadillo**

**Jerk Tofu Skewers with Mango Glaze**

**Grilled Vegetables Burrito with Fresh Salsa**

**Baby Portabella Mushrooms**

*(Stuffed with Plant Base Sausages and Dried Fruits)*

**Mini Vegan Quiche**

*(Vegan Cheese, Vegetables and Almond Milk)*

**Mini Samosas with Plant Base Meat**

*(Served with a Jalapeño Mustard Dipping Sauce)*

**Cornmeal Cou Cou with Okra Served with Vegetable Stew**

## DESSERT

**Fresh Fruit Salad with Oat Milk Honey Sauce**







# Vegan Cocktail Entrees



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## MENU

**Meatless Guava BBQ Ribs-Vegan**

**Mini Sweet Plantain Stuffed with Eggplants**

**Vegan Moroccan Vegetable Tahini**

*(Chickpeas, Potatoes, Celery, Assorted Vegetables)*

**Tofu Primavera**

*(Sliced tofu, grilled with fresh herbs, tossed with green onion and cilantro)*

**Tofu Veracruz Style Sauce**

*(Light colorful sauce made with tomatoes, capes and olives)*

**Vegan Chili Mexican Style**

*(Variety of vegetables, a rich tomato base and just the right amount of beans with fresh herbs)*

**Vegan Polenta and Mushroom Casserole**

**Grilled Portobello Steaks Served with Chimichurri Sauce**

**Plant Based Salisbury Steak with Mushroom Gravy**

**BBQ Meatless Vegetables on a Corn Arepa**

**Sweet Plantain Pastelon Stuffed with Plant Based Meat**

## Appetizers

**Vegan Meatballs Lollipops with Sundried Tomatoes Dipping**


**Meatless Picadillo on a Plantain Cup Topped w/ Green Olives**

**Watermelon Radish Tacos on a Turnip Shell**

**Lentil Empanadas**

**Vegan "Sancocho" Shots**

*(traditional Dominican style root stew with vegan sausage and vegan soy protein)*







# SALAD MENU

## **Citrus Jicama Slaw**

Matchsticks of jicama and golden pineapple, cilantro, orange and lime dressing

## **Tuscany Grilled Vegetables**

Zucchini, colorful peppers, onion, eggplant, fennel, and yellow squash with basil garlic olive oil

## **Baby Spinach Salad**

Served with toasted pecans, gorgonzola cheese and sliced pears

## **Farfalle Pasta Salad**

Baby Arugula, roasted yellow peppers and fresh basil

## **Red Quinoa Salad**

Served with roasted butternut squash, dried cranberries, roasted walnuts and green onions

## **Spinach, Watermelon & Goat Cheese Salad**

Baby spinach with Thai basil, marinated red onions, watermelon, cucumber, goat cheese and caramelized shallot vinaigrette

## **Asparagus Spears**

Locally grown asparagus, oranges and toasted pine nuts in a citrus dressing

## **Kale Salad**

Chopped kale with toasted almonds, dried cherries, shaved Parmesan cheese in a tahini-maple dressing

## **Whole Wheat Penne Pasta Salad**

Fresh grilled portabella mushrooms, sundried tomatoes and black olives

## **Baby Green Salad**

Toasted walnuts, red onions, grape tomatoes & goat cheese

## **Arugula Salad**

Shaved parmesan, mandarin oranges, pine nuts with herbs croutons

## **Couscous Salad with Dry Fruits**

## **Crispy Romaine Hearts Salad (Fresh Figs are Seasonal)**

Served with fresh apples, figs and pomegranate with homemade avocado vinaigrette

## **Fresh Mozzarella with Vine Sliced Tomatoes and Fresh Basil Platter \$50**

## **Sweet Plantains Salad with Cucumbers, Cilantro, Onions, Peppers**

## **Quinoa with Roasted Beets, Baby Arugula and Fresh Ginger**

