



WILD LOVE

VEGAN CUISINE

~ Appetizer/ Degustation Dishes ~

Spinach & Sundried Tomato Arancini \$22/person

risotto fritters made with vegan parm and mozzarella, caramelized shallots, spinach and sundried tomato. coated in a chickpea batter crusted with organic corn flakes and fried to a crispy perfection. topped with pea-basil pesto **gluten free*

Seared Crimini Sliders \$22/person

mini vegan buttermilk biscuits filled with almond and white truffle cheese, roasted crimini mushrooms, onion-balsamic jam and and fresh arugula

Banh Mi Sliders \$22/person

mini turmeric-sesame buns filled with 5-spice tofu, pickled carrot and daikon, fresh jalapeno, purple onion, mint, basil, cilantro, topped with sriracha aioli

In & Out Sliders \$21.50/person

pretzel buns filled with little beyond patties with cashew cheddar slices, fresh baby lettuce, tomato, pickles and secret sauce

Lil' Mexican Pizzas \$21.50/person

fresh baked little Mexican bread roll with refried beans, melted mozzarella, chorizo, topped with fresh pico de gallo (tomato, onion, cilantro, lime)

Lil' Margherita Pizzas \$22/person

with marinara, melted mozzarella, fresh mozzarella balls, sliced tomato and pea pesto over an organic rosemary crust

Mac n' Cheese Fritters \$22/person

creamy butternut squash cheesy goodness on the inside battered and breaded to perfection for a crispy outside, topped with white truffle crème fraîche and fresh parsley

Bruschetta \$18/person

toasted French baguette slices with white bean and garlic spread, topped with fresh tomato & olive salad and a drizzle of balsamic glaze

Crafted with high quality and organic ingredients and environmentally friendly practices.

Designed to be nutrient rich and provide a mouth watering experience!

Gluten-free options available upon request.



WILD LOVE

VEGAN CUISINE

~ Appetizer/ Degustation Dishes ~

Thai Spring Roll \$22/person

filled with curry noodles, fried tofu, fresh carrots, peppers, green onion and cilantro, basil, mint and rainbow flowers, served with peanut sauce **gluten free*

Yuzu Sushi Roll \$21/person

filled with jalapeno, fried tofu, pickled ginger, carrot, green onion, cucumber, topped with yuzu-ponzu sauce and fresh cilantro **gluten free*

Mango Tofu Musubi \$21/person

sushi rice cake with toasted sesame and a sweet and smoky glaze topped with mango, lightly pickled cucumber and marinated fried tofu, wrapped in seaweed

Crispy Rice Cakes \$22/person

sushi rice cake battered, breaded & fried to perfection topped with a fermented black bean & garlic sauce, avocado, cucumber, mango & seaweed

Flowering Samosas \$22/person

puff pastry cup with Indian spiced potato and peas, topped with tomato-mint chutney

Persian Stuffed Mini Peppers \$16/person

with sake and rose infused cranberries and truffle almond cheese **gluten free*

Fig & Smoke Gouda Crostini \$16/person

mini toasts with smoked gouda, balsamic onion jam and micro greens

Crafted with high quality and organic ingredients and environmentally friendly practices.

Designed to be nutrient rich and provide a mouth watering experience!

Gluten-free options available upon request.

WILD LOVE VEGAN CUISINE

~ Gourmet Cheese & Jam Boards ~

\$22/person

sliced smoked gouda, white truffle almond cheese, green pea & basil pesto,
caramelized onion-balsamic jam, fresh fruit and veggies, crackers & breads (GF available)
marinated stuffed olives, and roasted/salted nuts
decorated with fresh flowers and little chalkboard signs



*Crafted with high quality and organic ingredients and environmentally friendly practices.
Designed to be nutrient rich and provide a mouth watering experience!
Gluten-free options available upon request.*