



WILD LOVE

VEGAN CUISINE

~ Degustation Plates ~

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)

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

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*

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.

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~ 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



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