



# WILD LOVE

## VEGAN CUISINE

### ~ Appetizer/ Degustation Dishes ~

#### Spinach & Sundried Tomato Arancini *\$14/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 *\$14/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 *\$14/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 *\$14/person*

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

#### Lil' Mexican Pizzas *\$13.50/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 *\$14/person*

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

#### Mac n' Cheese Fritters *\$14/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 *\$13/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.*



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#### Thai Spring Roll *\$14/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 *\$14/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 *\$14/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 *\$14/person*

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

#### Flowering Samosas *\$14/person*

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

#### Persian Stuffed Mini Peppers *\$12/person*

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

#### Fig & Smoke Gouda Crostini *\$12/person*

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

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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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