



# WILD LOVE

## VEGAN CUISINE

### ~ Earth & Flame Menu I ~

*100% gluten free*

#### Roasted Squash & Kale *GF*

with fresh fennel, carrot, purple cabbage, vegan feta, toasted pine nuts, basil and pomegranite, massaged with caramelized onion-red wine vinaigrette

#### Mushroom Broccolini Risotto *GF*

creamy rice cooked with white wine redux, vegetable consomme, seared wild mushrooms, caramelized shallots, broccolini, parmesan and rosemary topped with white truffle oil, fresh parsley

#### Key Lime Pie *GF*

spiced gluten free cookie crust, creamy avocado-lime filling enriched with spinach, topped with fresh raspberries

### ~ Rosè Comfort Menu II ~

#### Strawberry & Spinach

cucumber, fennel, spinach, basil, feta, carrot, strawberries and candied almonds with cranberry-balsamic vinaigrette

#### Seared Crimini Sliders

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

#### Spinach & Almond Ricotta Lasagna

organic pasta, layered with yellow squash, zucchini, spinach, sundried tomato, almond ricotta, mushroom bolognese sauce and cashew mozzarella

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

*Designed to be nutrient rich and provide a mouth watering experience.*

*Gluten-free available upon request.*



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## VEGAN CUISINE

### ~ Moonlit Decadence Menu III ~

*gluten free option upon request*

#### Green Apple & Arugula

cucumber, fennel, arugula, carrot, mint, basil, fetta, green apple, candied hemp and pumpkin seeds , edible flowers and citrus-vinaigrette

#### Spinach & Sundried Tomato Arancini

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*

#### White Truffle Alfredo

organic pasta with a white truffle infused cream sauce, seared mushrooms and arugula, topped with parsley and candied pecans

This thoughtfully curated evening service features:

- ★ A personalized three-course menu
- ★ Chef-led presentation and dinner service
  - ★ Printed menus for each guest
  - ★ Full setup and clean-up
    - ★ Water service
    - ★ Dinnerware
    - ★ Floral accents
    - ★ Candlelight

#### Pricing

- ★ \$750 plus tax and service fee for up to 5 guests

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