



# WILD LOVE

## VEGAN CUISINE

### ~ Degustation Dishes ~

#### Spinach & Sundried Tomato Arancini \$13/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 \$13/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 \$13/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 \$13/person

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

#### Lil' Mexican Pizzas \$12.50/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 \$13/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 \$13/person

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

#### Flowering Samosas \$13/person

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

#### Persian Stuffed Mini Peppers \$10/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 ~

\$20/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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