



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

In & Out Sliders \$14/person

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

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

Lil' Mexican Pizzas \$14/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

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

Fig & Smoke Gouda Crostini \$12/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.



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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 **gluten free*

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
**gluten free*

Char Siu Tofu Dumplings \$14/person

steamed dumplings filled with ground mushroom, tofu, green onion and carrot cooked in a Chinese BBQ sauce, wrapped in a delicate layer of dough

Chinese BBQ Sliders \$14/person

pulled jackfruit, mushroom and tofu braised in a char siu style bbq sauce, topped with pickled carrot, daikon, red onion, cucumber, cilantro & peanuts, served in turmeric-sesame buns with a lil' mayo

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

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Flowering Picadillo Empanadas *\$14/person*

puff pastry turnover filled with pea protein picadillo, potato, carrot, celery, onion, and cheese with a side of parsley-cilantro chimichurri

Yucca & Cheese Fritters *\$14/person*

South American root veggie and cheese fritters with a crispy outside and creamy inside served with cilantro-coconut crema **gluten free*

Pretty in Pink Tacos *\$14/person*

corn tortillas filled with spiced jackfruit carnitas, avocado-pepita crema, pink pickled onion & cabbage, and micro cilantro

Chorizo and Pesto Tartlets *\$14/person*

flaky puff pastry filled with vibrant pea pesto and savory chorizo, crowned with a medley of fresh tomato-olive bruschetta and a drizzle of balsamic glaze

Flowering Samosas *\$14/person*

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

Crispy Falafels *\$14/person*

herbed-chickpea fritter with a moist inside and crispy outside served with dill tahini sauce, sesame seeds, and fresh parsley

Persian Stuffed Mini Peppers *\$12/person*

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

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~ Gourmet Grazing 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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