



9115 Whiskey Bottom Road, Suite E
Laurel, Maryland 20723

1-800-213-7427 ♦ 301-725-4244 Fax

Vegetarian and Vegan

VEGETARIAN SELECTIONS

Some substitutions may require an additional charge.

ASIAN STIR-FRY

Sautéed Vegetable Stir Fry with Marinated Tofu, Baby Corn, Water Chestnuts and Baby Bok Choy in a Ponzu Sauce

BUTTERNUT SQUASH RAVIOLI (seasonal availability)

On a Bed of Roasted Spaghetti Squash in a Sage Beurre Blanc and Crispy Sage Garnish

EGGPLANT FLORENTINE

Roasted Sliced Eggplant Stuffed with Wilted Spinach & Provolone Cheese, Drizzled with Tomato Cream Sauce and Sprinkled with Asiago Cheese

FOREST MUSHROOM AND SPINACH TART

Shiitake and Oyster Mushrooms Sautéed with Baby Spinach, Shallots, Garlic, Parmesan and Fresh Herbs Baked into a Buttery Tart Shell Topped with Shaved Parmesan

GREEK EDAMAME AND QUINOA BOWL

This Delicious and Filing Dish Features English Cucumber, Diced Tomatoes, Oregano and a Lemon-Dill Sour Cream

POLENTA CAKES

Pan-Seared Polenta Cakes Served with Sliced Vine-Ripened Tomatoes, Aged Manchego Cheese, Micro Greens, Extra Virgin Olive Oil and Cracked Black Pepper

QUATTRO FORMAGGI RAVIOLI

A Blend of Four Cheeses in a Spinach Striped Ravioli with Vodka Tomato Cream Sauce

RISOTTO GÂTEAU

Marinated and Roasted Portobello topped with Risotto Milanese Laced with Imported Parmesan in a Roasted Red Pepper Coulis

ROASTED VEGETABLE BIRYANI

Indian Rice Dish with Roasted Vegetables, Flavored with Turmeric, Cumin, Coriander

SPICED BLACK BEAN AND CORN CAKES

Seared Savory Black Bean and Corn Cakes Topped with Sliced Grilled Avocado, Sweet Corn and Queso Fresco Served with Mango Chutney and a Hint of Cilantro

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STUFFED ZUCCHINI

Thinly Sliced Zucchini or Eggplant Stuffed with Mozzarella, Ricotta and Fresh Herbs
Baked and topped with Plum Tomato Marinara and Chiffonade of Basil

TAGLIATELLI PISELLO

Tagliatelli Pasta with Spring Peas, Rainbow Carrots, Pecorino Romano, Fresh Herbs and Lemon Zest

VEGETABLE & MOZZARELLA NAPOLEON

Marinated and Char-Grilled Squash, Zucchini, Portobello and Eggplant Layered with Fresh Mozzarella on Rosemary Spear with an Aged Balsamic Reduction

VEGETABLE WELLINGTON

Asparagus, Peppers, Carrots, Spinach and Goat Cheese are Highlighted in this Vegetarian Dish Enveloped in a Buttery Puff Pastry

VEGETARIAN PAELLA

A Spanish Dish of Saffron Rice with Grilled Marinated Tofu, Vegetables, Spices and Herbs

VEGAN SELECTIONS

Some substitutions may require an additional charge.

CHICKPEA CAKES WITH TOMATO-CUCUMBER RELISH

Earthy Chickpeas and a Colorful Vegetable Relish Combine to Create this Satisfying Vegan Entree

ASIAN STIR FRY

Sautéed Vegetable Stir Fry with Marinated Tofu, Baby Corn, Water Chestnuts and Baby Bok Choy in a Ponzu Sauce

RATATOUILLE-STUFFED RED PEPPER

A French Dish Combining Eggplant and A Medley of Fresh Vegetables, Seasoned with Garlic and Fresh Served in a Roasted Red Pepper Cup

ROASTED VEGETABLE BIRYANI

Indian Rice Dish with Roasted Vegetables, Flavored with Turmeric, Cumin, Coriander

VEGETABLE & TOFU NAPOLEON

Marinated and Char-Grilled Squash, Zucchini, Portobello and Eggplant Layered with Grilled Tofu, Rosemary Spear and Aged Balsamic Reduction

VEGETARIAN PAELLA

A Spanish Dish of Saffron Rice with Grilled Marinated Tofu, Vegetables, Spices and Herbs

QUINOA STUFFED PEPPER

This Vegan Stuffed Pepper has a Mix of Ratatouille, Artichoke Hearts and Garbanzo Beans in a Fire-Roasted Pepper