
Annie's Gourmet

Vegan Menu

A Plant Based Option

*****Each selection excludes meat and all animal products.***



Salads



Organic Mixed Greens Served with Artisan Rolls and Olive Tapenade

Candied walnuts, dried cranberries, organic beets, and fried onion crispers. Balsamic Fig dressing served on the side.

Pasta Salad

Cavatappi pasta spirals, organic black beans, artichoke hearts, and cherry tomatoes, tossed in Onion Vinaigrette.

Spinach Salad

Spinach, avocado, red onion, and sliced almonds tossed in Lemon Olive Oil dressing.

Cous Cous Salad

Israeli pearls, chopped cucumber, black olives, garbanzo beans, bell pepper, and chopped parsley tossed in EVOO and Apple Cider Balsamic.

Entrees

Squash Spaghetti

Sliced white mushrooms, yellow onion, garlic, and sage, sauteed in EVOO.

Roasted Tuscan Saute

Eggplant, yellow squash, zucchini, red bell peppers, asparagus, and fresh garlic cloves, sauteed in EVOO.

Wild Mushroom Risotto

Arborio rice, olive oil, vegetable broth, parsley, and sliced mushrooms.

Pasta Mediterranean

Penne sauteed in garlic and olive oil, topped with roasted artichokes and sundried tomatoes.

Fettucini Florentine

Thicker pasta noodles with spinach and garlic sauteed in EVOO.

Mango Polenta

Sliced corn meal breaded then sauteed in EVOO, topped with spinach, asparagus, vegan mozzarella, and mango salsa.



Vegetable Lasagne

Layers of pasta noodles filled with sauteed artichokes, spinach, and sliced mushrooms, topped with shredded vegan mozzarella and vegetarian marinara sauce. Baked to perfection!

Vegan Eggplant Parmigiana

Sliced eggplant, breaded and sauteed, layered with vegan mozzarella and marinara, then baked.

Platters and Sweets



Vegetable Crudites

Assorted fresh bite sized vegetables with artichoke and roasted red pepper hummus.

Assorted Hummus

Three flavors of hummus, served with pita bread and crostini.



Fresh Fruits and Artisan Crackers

Fresh melon, berries, pineapple, and kiwi with orange fig crackers.



Candy Covered Figs

Chocolate Covered Berries

Price List and Notes

Serving Sizes:

Small Serves 4-6 Medium Serves 6-8 Large Serves 8-12

Salads with Artisan Loaf and Olive Tapenade

Organic Mixed Greens	35	45	60
Pasta Salad	25	33	45
Spinach Salad	30	40	55
Cous Cous	25	33	45

Entrees

Squash Spaghetti	42	56	75
Roasted Tuscan Saute	48	64	85
Wild Mushroom Risotto	30	40	55
Pasta Mediterranean	35	45	60
Fettucini Florentine	30	40	55
Mango Polenta	42	56	75
Vegetable Lasagne	45	55	80
Eggplant Parmigiana	45	55	80

Platters and Sweets

Vegetable Crudites	35	45	60
Assorted Hummus	45	55	65
Fresh Fruits and Crackers	35	45	60
Candy Figs and Berries	4	*Minimum Order of 6	

All photos in this menu are the sole creation of Chef Annie Payton, CPCE.

72 hours' notice is required for all orders.

All menu prices are based on servings per container.

All menu items are plant based, certified to be dairy and animal free.

All organic requests have a 25% upcharge.

Menu is subject to change due to restricted availability of certain products.

Annie's may substitute similar choices when necessary.

Salads come with artisan breads and olive tapenade.

Special requests are thoughtfully accommodated.

Please let us know how we can assist you with your group's menu!



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