



FAR OUT

CATERING

Vegan Buffet & Family Style Menu



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Package #1 (include 4 options per person)
(Include 2 Entrees 1 salad and 1 Side)

Package #2 (include 5 options per person)
(Include 2 Entrees 1 salad and 2 Sides)

Package #3 (include 6 options per person)
(Include 2 Entrees 2 salads and 2 Sides)

Custom package available by request

LEGEND

- Vegetarian (V)
- Vegan (VE)
- Gluten-free (GF)
- Dairy-Free (DF)

SALADS

* Strawberry Cucumber Spinach Salad (VE)(GF)
With housemade apple cider vinaigrette.

* Herb Salad, Pomegranate Seeds & Pistachios (VE) (GF)
With housemade Champagne Vinaigrette & herbs.

* Harvest salad (VE) (GF)
Green spring mix, dates, fresh apples, pecans, feta cheese with homemade apple cider vinaigrette.

* Butter Lettuce Salad with Honey Dijon Dressing (VE) (GF)
Pecans, Fresh Pears.

* Za'atar Mediterranean Salad (VE)
Spring Mix, cucumber, dried cranberries, roasted pistachios, toasted pita crisps, with a dill yogurt dressing.

* Arugula salad (VE)(GF)
Fresh baby arugula, apples, vegan feta cheese, pecans in a balsamic dressing.



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MAIN DISHES

* Penne Pasta (VE)

With roasted red peppers, fava beans, wild arugula, heirloom tomatoes, and creamy vegan brown butter garlic confit sauce.

* Farfalle Pasta (VE)

Homemade Bolognesa Impossible (plant-based protein) sauce and vegan parmesan on the side.

* Impossible Lasagna (VE)

An Italian classic with ragu plant-based protein sauce, spinach, and vegan cheese

*Veggie Lasagna (VE)

An Italian classic lasagna with a vegan bechamel sauce, homemade marinara sauce, artichokes, spinach, eggplants and vegan cheese.

MAIN DISHES

* Eggplant Parmesan

Homemade marinara sauce with parmesan vegan cheese.

* Grilled Cauliflower Steak (VE)(GF)

With a vegan wild mushroom sauce.

* Grilled Cauliflower Parmesan Steak (VE)(GF)

With a vegan ragu mushroom sauce, vegan Mozzarella.

*Vegan Red Lentil Curry (VE)

Lentils in an ultra-creamy coconut curry with. Indian spices.



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SIDES

* Mediterranean Saffron Rice (V) (GF)
Basmati rice, infused with saffron broth,
topped with currants, pistachios & mixed herbs.

* Roasted Brussels Sprouts (VE) (GF)
Drizzled with Fig Balsamic Reduction.

* Roasted Fancy Carrots (VE) (GF)
With Smoked Paprika and Honey
Harrissa drizzle.

* Roasted Baby Potatoes (V) (GF)
Baby potatoes, tossed in garlic and fresh herbs.

* Grilled Meyer Lemon Asparagus (VE) (GF)
With sea salt and cracked pepper.

* Mediterranean Sweet Potatoes (VE) (GF)
With a garlic Tahini drizzle, herb tomatoes, and topped
with roasted spiced chickpeas.

* White Basmati rice (VE) (GF)



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