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# VEGETARIAN / VEGAN ENTRÉE MENU

Executive Chef – Andrew Loft

Included in the Conference Package

*\*One Choice for All*

**White Bean Stuffed Zucchini (GF)**

*Ratatouille, Dried Black Olives*

**Roasted Vegetable and Quinoa “Lasagna” (GF)**

*Sautéed Spinach and Tomato Sugo*

**Grilled Vegetable Wellington**

*Wrapped in Vegan Pastry, Roasted Red pepper Coulis*

**Eggplant and Cashew “Ricotta” Stuffed Shells**

*Sicilian Caponata, Tomato, Seared Artichoke, Toasted Cashews*

**Chickpea Stew Stuffed Pepper (GF)**

*Smoked Paprika Polenta, Sautéed Spinach*

**Seared Eggless Gnocchi**

*Roasted Butternut Squash, Arugula Pesto, Toasted Pepitas*

**Zucchini Spaghetti (GF)**

*Lentil and Mushroom “Bolognese”, Vegan Cheese*

*All prices subject to taxes and gratuities*

