

Vegetarian Meal Examples & Options

PRIVATE PARTIES ♦ COCKTAIL PARTIES ♦ CORPORATE LUNCHEONS ♦ HOLIDAYS ♦ WEDDINGS ♦ BABY SHOWERS ♦ BIRTHDAYS

Edible Endeavors Catering, a company driven to create "prepared from scratch" food that is alive with flavor and nutrition, offers a full array of menu options with almost limitless customization capabilities. Our chefs, along with a dedicated management and service staff, team up to provide an exceptionally catered, delicious dining experience for your event, where each detail is to your exacting specifications. A customized menu will be created to suit your personal tastes once you've decided to utilize our services.

This menu has been specially created to suit the individual needs of your special event! The selections below are merely suggestions and additional options are available to you if desired.

Monday Breakfast Menu:

Scrambled Egg Casserole w/ Fresh Basil,
Cheddar & Cherry Tomatoes, Steamed
Potatoes O'Brian & Eggplant "Bacon"

Tuesday Breakfast Menu:

TriColor Peppers, Onion & Herb Scrambled
Egg Quinoa Breakfast Bowl, Individual Vanilla
Yogurt Parfait w/ Balsamic Strawberry
Compote

Wednesday Breakfast Menu:

GF Cinnamon Silver Dollar Pancakes w/
Georgia Peach Syrup, Fresh Fruit Cup
w/Fruited Whipped Cream

Thursday Breakfast Menu:

Dual Herbed Egg & Ricotta On Bagel Thins,
Individual Vanilla Yogurt Parfait w/ Balsamic
Strawberry Compote

Friday Breakfast Menu:

Grilled Vegetarian Breakfast Sausage, GF
Waffles w/ w/ Balsamic Strawberry Compote
& Scallion & Cheddar Scrambled Eggs

Monday Lunch Menu:

Mushroom & Roasted Red Bell Pepper Quiche,
Shallot & Garlic Braised Charred Asparagus &
Wild & Whole Grain Rice Blend

Tuesday Lunch Menu:

Southwestern Baked Sweet Potato w/ Black
Beans, Yellow Corn, Salsa & Feta, Lemon
Pepper Seasoned Whole Green Beans

Wednesday Lunch Menu:

Black Bean, Shallot & Garlic Burger over
Wilted Spinach, served w/ Charred Brussels
Sprouts & Sundried Tomato Quinoa

Thursday Lunch Menu:

Sea Salt & Black Pepper Baked Potato w/
Braided Broccoli, Black Beans, Cheddar &
Tricolor Peppers served w/ Garlic Whole
Green Beans

Friday Lunch Menu:

Broccoli, Mushroom & Roasted Red Bell
Pepper Quiche, Shallot & Garlic Braised
Charred Asparagus & Wild & Whole Grain
Rice Blend

Monday Dinner Menu:

Vegetable Layered Lasagna w/ Herbed Ricotta
over Wilted Spinach, Served w/ Steamed
Broccoli Florets

Tuesday Dinner Menu:

Southern Style Baby Lima Beans served atop
Steamed White Jasmine Rice & Sautéed
Tomatoes & Okra Blend

Wednesday Dinner Menu:

Broccoli, Cauliflower & TriColor Pepper Pasta
Alfredo in Basil Cream Sauce served w/ Brown
Sugar Roasted Carrots

Thursday Dinner Menu:

Port Wine Poached Portabella Mushrooms w/
Petite Sweet Peas & Pearl Onions & Buttered
Homestyle Whipped Potatoes

Friday Dinner Menu :

Oven Roasted Curried Cauliflower Steaks
topped w/Cracked Black Pepper Pickled Red
Onions served w/ Roasted Broccoli &
Zucchini & Squash Vegetable Medley

Special Instructions: Lighter, vegetarian fare.

Pricing: Meals start @ \$7.00 per meal, per day. A customized meal plan is available for your specific needs.

Thank You! We Appreciate Your Business!