



Vegetarian Menu

Egg Plant Parmesan – Fresh Italian Egg Plant Peeled & Thinly Sliced. Soaked Overnight in a Light Milk & Egg Wash. Then we Coat it With Our Homemade Italian Bread Crumbs and Sautee in Extra Virgin Olive Oil until Golden Brown. Top it With Our Italian Red Sauce and Smoked Provolone & Parmesan Cheeses.

Egg Plant Crepes – Fresh Italian Egg Plant Thinly Sliced Long way And Baked Until Tender. We Then Stuff and Roll These With a Mixture of Chopped Spinach, Ricotta and Grated Parmesan Cheeses. Top These with a Roasted Tomato Sauce and Broiled Gruyere Cheese.

Three Cheese Lasagna – Sautéed Zucchini Squash, Sweet Onion, Carrots Layered With Our Homemade Red Sauce, Ricotta, Parmesan and Mozzarella Cheeses. Topped with Sweet Grape Tomatoes and More Cheese.

Portobello Mushroom – Extra Large Portobello Mushroom Marinated In White Balsamic Vinegar, Garlic, Sea Salt and Fresh Basil. We Then Grill or Broiled On Site and Sprinkle With Aged Parmesan Cheese

Olive and Bean Burrito – White Flour Tortilla Stuffed and Roll with a Mixture of Gently Cooked Kidney Beans, Yellow Corn, Green Olives, Seasoned with Lime Juice, Honey, Cumin and Coriander. Topped with Melted Monterey Jack Cheese and Sour Cream On The Side.

Fresh Vegetable Kabob – Grape Tomatoes, Yellow, Red & Orange Bell Peppers, Sweet Onion, Zucchini Squash, Yellow Squash and Button Mushrooms. *Grilled or Broiled On Site*

Marinated Tofu Kabob – Extra Firm Tofu Marinated In Teriyaki Sauce Or Mild Curry & Coconut Milk. *Grilled or Broiled On Site*

Fresh Hawaiian Pineapple Kabob – Soaked Over Night In Our Own Version Of Coco Lopez. *Grilled or Broiled On Site*

Additional Entrée Type Meals

Garden Burgers

Assorted Pasta & Vegetable Salads Plus Assorted Italian Pasta & Sauces

At your request we will gladly create a vegetarian menu entrée to meet your special.