

## Stone Creek Catering : *Vegetarian Selections*



### *Appetizers*

Wild Mushroom Bruschettas  
Pastry Cups Filled with Olive Tapanade and Mozzarella Cheese  
Steamed Artichokes with Dijon Herbed Aioli Dip  
Five Layer Mexican Bean Dip  
Tomato Basil Bruschettas  
Marinated Fresh Asparagus Cigars  
Wild Mushroom Purses

### *Entrees*

Sautéed Vegetable Stuffed Portabella Mushrooms with a White Kidney Bean Sauce  
Penne Pasta Tossed with Sun Dried Tomatoes, Capers, Fresh Roma Tomatoes, Fresh Basil, Garlic, Red Pepper Flakes, and Olive Oil  
Artichoke Bottoms Stuffed with Anything  
Gourmet Cheese Stuffed Chili Rellenos with Vegetarian Green Chili  
Marinated Grilled Vegetable Wraps  
Southwestern Bean and Corn Tacos  
Marinated Grilled Vegetable Kabobs  
Kasha Vegetable Casserole  
Four-Cheese Spinach Lasagna  
Gourmet Cheese Stuffed Manicotti  
Baked Potato Bar w/ Peas, Bleu Cheese Crumbles, Melted Cheddar, Chives, & Sautéed Mushrooms

### *Compliments*

Sautéed Spinach Patties with a Toasted Walnut Sauce  
Parsnips, Pear, and Almond Sautee  
Endive and Asparagus Au Gratin  
Mashed Parsnips  
Mango and Mung Bean Salad  
Wild Mushroom Risotto  
Stuffed Zucchini Flowers with Tomato Mint Sauce  
Jicama and Blood Orange Salad

Prices based on Seasonal Market Prices – Please inquire with your coordinator for current pricing

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\*\* SUBSTITUTIONS FROM A LESS EXPENSIVE MENU ARE ALLOWED, ALTHOUGH YOUR SELECTED MENU PRICE WILL NOT CHANGE\*\*

Final count must be given to us 10 days prior to your event. If you have fewer guests attend than your final count, you will be billed according to your final count.  
If more guests attend, those will be added to your total number of guests.

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