



Russo's Catering & Events Vegan Carry Out Catering Menu

12 Servings Per Item

<u>Salad</u>	
\$30	Vegan House, Iceberg, Tomato, Red Onion, Cucumber, Kalamata Olive,
	Italian Vinaigrette
\$32	Vegan Spring, Spinach, Strawberry, Blueberry, Mandarin Orange, Toasted Almond,
	Red Onion, Blood Orange Vinaigrette
\$39	Root and Vine, Mixed Greens, Roasted Beet, Golden Raisin, Candied Pecan, Red Onion,
	Raspberry Balsamic Vinaigrette
\$32	Vegan Mix, Mixed Greens, Candied Pecan, Dried Cranberry, Red Onion,
	Raspberry Balsamic Vinaigrette
\$37	Californian, Mixed Greens, Tomato, Red Onion, Cucumber, Corn, Avocado,
	White Balsamic Chipotle Vinaigrette
\$32	Vegan Mediterranean, Iceberg, Tomato, Cucumber, Kalamata Olive, Artichoke Heart,
	Roasted Red Pepper, Italian Vinaigrette
Soup	
\$35	Italian Minestrone
\$50	Kale and White Bean
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Bread

\$15	Tomato Focaccia
\$15	Garlic Baguette
\$21	Yeast Rolls

Entrees

\$37	Penne Pasta, Marinara Sauce, Fresh Basil
\$50	Grilled Cauliflower Steaks, Sauce Chimichurri
\$65	Ratatouille Stuffed Yellow Bell Pepper, Tomato Coulis
\$50	Zucchini Noodles, Marinara Sauce
\$65	Crispy Brussels Sprouts, Sweet and Spicy Glaze, Steamed White Rice
\$50	Stuffed Zucchini Boat, Rice, Bell Pepper, Tomato, Herbs
\$80	Roasted Vegetable and Quinoa Pilaf, Cauliflower, Zucchini, Mushrooms, Green Beans

12 Servings Per Item

Vegetables

\$40	Green Beans, Candied Pecan, Dried Cranberry
\$40	Tuscan Green Beans, Plum Tomato, Garlic, Caramelized Onion
\$40	Grilled Asparagus
\$30	Steamed Broccoli
\$30	Glazed Carrots, Candied Pecan
\$40	Roasted Peas, Pearl Onions
\$30	Grilled Corn on the Cob, Olive Oil, Creole Spice
\$40	Grilled Vegetable Medley, Asparagus, Peppers, Zucchini)
\$40	Broccolini, Garlic, Olive Oil
\$30	Wood Fired Zucchini, Pesto, Caramelized Onion, Herbs

Starch

Fried Redskin Potatoes, Garlic, Rosemary
Roasted Redskin Potatoes, Garlic, Paprika
Yukon Gold Potato, Roasted, Olive Oil, Dill
Vegetable Rice Pilaf
Spanish Rice
Homemade Potato Chips

Vegan Appetizers and Snacks

Trays (Serve 15 People)

\$35 Vegan Fresh Seasonal Fruit\$35 Vegan Fresh Vegetables, Hummus

Dips (Serve 15 People)

\$45 Guacamole, Tortilla Chips (Served Cold)

\$45 Tomato & Chickpea Bruschetta, Toasted Crostini (Served Cold)

\$30 Black Bean and Corn Salsa, Tortilla Chips (Served Cold)

Vegan Red Pepper Hummus, Roasted Peppers, Kalamata Olive, Pita (Served Cold)

Served Cold (Priced per 50 Pieces)

\$70 Vegan Grilled Flatbread, Hummus, Asparagus Tips, Zucchini,

Sun Dried Tomato, Kalamata Olive

\$110 Spring Roll, Carrot, Cucumber, Red Pepper, Cabbage, Cilantro, Thai Ginger Dipping Sauce

\$95
\$75
Vegan Lettuce Wrap, Blackened Cauliflower, Black Bean & Corn Salsa
\$75
Garlic Crostini, Chickpea Puree, Bruschetta Tomatoes, Basil, Balsamic Glaze

Served Hot (Priced Per 50 Pieces)

Tempura Avocado, Buffalo Sauce

\$65 Wild Mushroom and Herb Stuffed Phyllo Cup

Vegan Arancini Rice Ball, Peas, Panko, Marinara Sauce

\$75 Spicy Quesadilla, Black Bean, Roasted Pepper, Jalapeno, Apricot Jam, Vegan Mozzarella