AUXILIARY MEETING MENUS

Breakfast (1) Vegan Vegetarian	Seasoned Potatoes Scrambled Tofu Variety of Bread for Toast Banana Bread Nut Butters, Jams, Yogurt Cold Cereals, Dairy & Dairy Free Milk Beverages: Fruit Infused Water, Herbal tea	\$31+ per person
Breakfast (2) Continental	Fruit trays – Cantaloupe, Honeydew Melon, Blueberries, Raspberries, Strawberries, Mango, Pineapple Whole - Apples, Oranges, Bananas Muffins, Bagels, Jams, Nut butters, Yogurt Beverages: Fruit Infused Water, Herbal tea	\$24+ per person
Lunch/Dinner Vegan- Vegetarian	Pasta with Marinara Sauce Green beans Tossed Salad - Choice of 2 Dressings Garlic Bread Minestrone soup Flavored Italian Ice Beverages: Fruit Infused Water, Herbal tea	\$32+ per person
Lunch/Dinner Vegan- Vegetarian	Street Corn Salad Spanish Rice Sautéed Vegetables with Seasoned Soy Curls Guacamole Sour Cream Corn Tortillas Black Beans Lettuce, Tomato Pudding Parfait Beverages: Fruit Infused Water, Herbal tea	\$32+ per person

AMEN Friday Lunch	Mediterranean Tabouli Salad Cucumber Salad Toum/Pita Bread/Hummus/Carrots/Celery Falafels (Pre-Made Product) Red Lentil Soup Carrot Cake Beverages: Fruit Infused Water, Herbal tea	\$32+ per person
Light Lunch	Soup & Salad Sandwiches - Chicken Salad, Pimento Cheese Tomato Basil Soup, Broccoli Cheese Soup Crackers Fruit Salad Beverages: Fruit Infused Water, Herbal tea	\$33+ per person
Ala Carte (2)	OPTION 1: Fresh Veggie Tray - Carrots, Celery, Cucumbers, Broccoli, Cauliflower, Cherry Tomatoes OPTION 2: Fruit tray - Cantaloupe, Honey Dew, Grapes (Red-Green), Kiwi, Pineapple OPTION 3: Hummus, Vegan Yogurt Fruit Sauce, Gluten-free and Wheat Crackers, Sweet Breads, Almond Basil Dip	\$8+ per person, each option \$12+ per person, Price to Include Highlighted Item