



VEGAN BUFFET MENU

Selection of handcrafted breads

Pumpkin Cream

Cold station

Seed crackers with dips: Hummus, Carrot spread, Olive spread and Shiitake spread
Green leaf salad with beetroot, carrots, strawberries, pistachios, pumpkin seeds, hibiscus reduction and creamy lemon dressing
Nachos with guacamole
Castilian squash ravioli with cashew cream and mustard
Vegan nems with spicy mango sauce
Quinoa and tofu salad with avocado, mushrooms, zucchini, arugula, sesame seeds, and peanut vinaigrette

Hot station

Grilled vegetables
Potato and broccoli cake
Roasted tomatoes
Green beans with caramelized chestnuts
Fried Green Plantain
Tofu with teriyaki broccoli
Zucchini noodles with creamy coulfleur sauce
Vegan crepes with wild asparagus and portobello mushrooms
Boletus arancini balls with pomodoro sauce
Macerated seitán skewers

Dessert station

Coconut milk rice
Brownie
Banana flan
Pumpkin muffins
Lemon pie
Tropical fruit skewer
Meringue

**Please notice these menu choices cannot be combined nor modified.

US\$55.00 per person (minimum 20 people)
On the Beach location US\$65.00 per person (minimum 20 people)