



*Sample 6-Course Dinner Party Menu at the Pantry
Winter 2017*

First

5-spice and chili cauliflower and tempeh over baked polenta cake, cardamom cream, cilantro-lime slaw

Second

Roasted garlic-potato bisque, gingery butternut squash

Third

Roasted Brussels sprouts, black garlic cashew chèvre, maple pecans and walnuts

Fourth

Mac and cheese lasagna (yes), marinara, sunflower parm, spinach, garlic bread

Fifth

Herby seitan cutlets with shiitakes and lemon butter sauce, whipped sweet potatoes

Sixth

A little hot chocolate and shortcake with chocolate buttercream

**** Scroll down for sample brunch menu! ****



Sample Brunch Cocktail Party Menu at the Pantry Winter 2017

Bite Size Brunch Treats

Cucumber cups filled with hearts of palm 'whitefish', avocado and micro greens
Spinach and shiitake frittata benedict bites
Artichoke "crab" cake bites with horseradish aioli
Wild mushroom and caramelized onion stuffed pastry bites
Challah bread French toast bites with cashew mascarpone and cinnamon apples

Bagel Spread

A generous bagel spread with accoutrement: house-made cultured cashew cream cheese, smoked beet 'lox,' hearts of palm 'white fish', local tomatoes, cucumbers, onions, greens and capers

Homemade Cheese Platter

House-made non-dairy cheese platter with cultured pub-style cheese, muenster cheese wedges, fresh fruit, jam and grainy crackers

Homemade Hummus and Veggie Platter

House-made hummuses with fresh vegetables and toasted bread

Sweets

Bite-size muffins and brownies