

## **Vegetarian Menu Options for Team-Building Classes - \$80.00pp**

### **Meal Option #1: *Take a culinary journey to Mexico with this menu.***

Appetizer – Roasted Jalapeno Poppers  
Salad – Tossed Mixed Greens with Chipotle-Ranch Dressing  
Soup – Corn Chowder Soup  
Entree – Mexican Roasted Vegetable Lasagna  
Side Dishes – Steamed Green Beans  
Dessert – Honey Sweet Fruit Salsa Sundaes (\$75.00 pp)

### **Meal Option #2 *Take a culinary journey to Italy with this menu.***

Appetizer – Bruschetta with Artichoke Topping  
Salad – Italian Spinach Salad  
Soup – Caramelized Onion Soup  
Entree – Fettuccini Alfredo con Broccoli  
Side Dish – Orange-Glazed Carrots  
Dessert – Individual Puff Pastry Cherry Cheesecakes or Tiramisu Parfaits (\$75.00 pp)

### **Menu Option #3: *Take a culinary journey to the Jungle for this menu.***

Appetizer – Sweet and Spicy Dip with Animal Crackers  
Salad – Mango Salad with Lime Dressing  
Bread – Monkey Bread  
Soup – Cuban Black Bean Soup  
Side dishes – Jasmine Rice and Toppings for the soup  
Dessert – Zebra Cake (\$75.00 pp)

### **Menu Option #4: *Take a culinary journey to the tropics.***

Appetizer – Fried Plantains with Mango Salsa  
Soup – Curried Snow Pea Soup  
Salad – Tossed Greens with Strawberries and Avocado  
Entrée – Pineapple Fried Rice  
Side Dish – Steamed Broccoli (or Sugar Snap Peas)  
Dessert – Cream of Coconut Cake (\$75.00 pp)

### **Menu Option #5: *Take a culinary journey to Italy with this menu.***

Appetizer: Olive Tapenade  
Salad: Tossed Greens with Apples, Cherries and Toasted Pecans with Hazelnut Vinaigrette  
Soup: Chunky Tomato Basil Soup  
Entrée: Roasted Vegetable Lasagna  
Sides: Steamed Green Beans Almondine  
Dessert: Poached Pears with Chocolate Sauce