

Team-Building Vegetarian Menu Options: \$85.00pp

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
Entrée: Mexican Roasted Vegetable Lasagna
Side Dishes: Steamed Green Beans
Dessert: Honey Sweet Fruit Salsa Sundaes

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

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

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

Appetizer – Fried Plantains with Pina Colada Sauce
Soup – Curried Snow Pea Soup
Salad – Tossed Greens with Strawberries and Avocado
Entrée – Pineapple Fried Rice with Chicken or Shrimp
Side Dish – Steamed Broccoli (or Sugar Snap Peas)
Dessert – Cream of Coconut Cake

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