

### Copper Square Kitchen

GF & Vegan Menus







hors d'oeuvres

Tri-Color Corn Tortilla Chips
Roasted Red Tomato Salsa, Pico de Gallo
Guacamole V & GF

Wild Mushroom Tostadas Lime Crème Fraiche **GF** 

Black Bean, Pepper, Corn and Goat Cheese
Quesadilla
Grilled Street Corn with
Lime and Mexican Crema and Chili Powder **GF** 

Ratatouille Stuffed Mushroom V & GF

Polenta Cake with Pesto Blistered Cherry Tomato **V GF** 

> V=Vegan GF=Gluten Free



# sample buffet

#### **VEGAN BUFFET**

**Grilled Seasonal Vegetables** 

Romaine Fiesta Salad with Chick Peas, Corn, Diced Tomatoes, Oaxano, Peppers, Cilantro Cornbread Croutons
Chipotle Ranch Dressing

Fresh Fruit Salad

Sweet Potato and Black Bean Enchiladas with Mole

Charred Vegetarian Chile Rellenos

Polenta with Wild Mushrooms and Fire Roasted Peppers

Tempeh Steaks with Roasted Poblano Peppers, Corn, Black Beans, Cilantro Verde & Rice

Mini Jalapeno Cornbread Loaves

Spiced Apple Cake

Agave Iced Tea & Water Coffee & Iced Tea



# sample buffet

### **GLUTEN FREE BUFFET**

Beef and Vegetable Soup

Mixed Greens
Cucumbers and Tomatoes
Roasted Corn, Jicama, Sliced Radishes
Balsamic Dressing

Roasted Grape Tomatoes, Fava Beans Brocconcini dressed in Lemon Oil

Citrus Quinoa Salad Grilled Chicken Charred Red Bell Pepper Coulis, Black Olives and Zucchini

Seasonal Local Fish
Charred Corn and Tomato Salsa

Harvest Rice Medley with Chick Peas

Grilled Vegetables Tomato Concasse

Greek Yogurt Panna Cotta with Fresh Macerated Berries
Coffee and Tea Selection