

## **Entrée Vegetarian**

### **Black Bean BBQ Burger**

Black Bean Patty with housemade BBQ sauce and a fresh bun

### **Black Bean BBQ Slider**

Black Bean Burger w/ Crispy Onions and Bourbon BBQ

### **Cheese Enchiladas**

Hand rolled cheese enchiladas with cheddar and pepper jack cheese, topped with chili con carne

### **Eggplant Caprese Slider**

Battered and crisp Eggplant Parmesan "patty" with fresh mozzarella, roma tomato and basil pesto on a jalapeño cheddar slider bun

### **Eggplant Parmesan**

Hearty slices of eggplant with a crispy, crumb coating topped with marinara and mozzarella.

### **Eggplant Rollatini**

Thin slices of eggplant are baked, then stuffed with ricotta, Parmesan and spinach and baked with my homemade marinara sauce and topped with melted mozzarella cheese

### **Falafel Slider**

A seared falafel burger topped with grilled baby bella mushrooms and lemon tahini mustard on a brioche slider Bun

### **Garden Burger**

Garden Burger with organic brown rice, ground sunflower seeds, carrots and spices and a fresh bun and all the fixins.

### **Grilled Portabella Mushrooms**

Portabella mushrooms marinated in balsamic vinegar and grilled to perfection

### **Grilled Ratatouille Pasta Salad**

Grilled eggplant and zucchini tossed in pasta with fresh tomatoes, herbs and mozzarella

### **Grilled Stuffed Tandoori Bell Peppers**

Bell Peppers stuffed with fresh vegetables, Gouda cheese, raisins and fresh herbs and spices

### **Grilled Vegetable Skewer**

Skewered vegetables grilled on an open flame and drizzled with Chimichurri Butter

### **Honey Chipotle Sweet Potato Tacos**

Coriander rubbed, roasted sweet potatoes, tossed with a corn and black bean salsa, Cotija cheese and fresh cilantro.

### **Impossible Burger Slider**

All vegan chargrilled "burger" patty with cheddar cheese, crisp lettuce, roma tomato and Bourbon - Sundried Tomato Aioli on a Hawaiian slider bun.

### **Margherita Flatbread Pizza**

Baked crispy flatbread and mozzarella cheese topped with grape tomato and fresh basil

### **Portabella and Vegetable Fajitas**

Grilled Portabella mushrooms with assorted seasonal grilled vegetables and feta cheese, served with Flour Tortillas

### **Primavera Pasta**

Grilled vegetables with marinara sauce over penne pasta

### **Roasted Eggplant and Red Bell Pepper Slider**

Served on a slider bun with Goat Cheese Pesto

### **Roasted Pepper and Goat Cheese Flatbread**

Grilled flatbread with a blend of mozzarella, provolone, and goat cheese, roasted vegetables and a fresh basil sauce

### **Roasted Pepper and Goat Cheese Flatbread Bite**

Bite of Grilled flatbread with a blend of mozzarella, provolone, and goat cheese, roasted vegetables and a fresh basil sauce

### **Roasted Root Vegetables with Wild Mushroom Stuffing - Vegetarian**

A savory Wild Mushroom Stuffing with fresh vegetables, accompanied by Roasted Root Vegetables with Garlic and Rosemary

### **Stuffed Bell Pepper**

Bell pepper stuffed with tandoori rice and seasonal grilled vegetables

### **Three Cheese Baked Ziti**

Layers of tender baked ziti, Ricotta, Savory Marinara sauce and topped with Mozzarella, Provolone and Parmesan cheese

### **Vegetable Lasagna**

Twelve combined layers of tender pasta, tender, sautéed vegetables, a hearty marinara sauce, and a blend of five different cheeses

### **Vegetarian Pot Pie - Individual**

Flaky pie crust filled with a creamy vegetable and swiss cheese mixture and topped with pastry, served in a 6" foil server

### **Veggie Burger Slider**

Housemade veggie and black bean burger on a brioche slider bun with pickled red onion and pepper jack cheese

### **Entrée Lamb**



### **Herb Roasted Lamb Chops**

8 oz Herb Roasted Lamb Chops with a pan jus, and port wine reduction

### **Jerk Lamb Chops**

With Coconut Basmati Rice and Grilled Fruit

### **Lamb Tikka Masala**

Grilled Seasoned Lamb with a Cool Cucumber Raita

### **Leg of Lamb with Garlic and Rosemary**

Roasted Leg of Lamb with Fresh Rosemary and Garlic

### **Entree Quail**

#### **Apricot and Bourbon Glazed Quail**

Marinated, butterflied quail breast with a apricot and bourbon glaze.

### **Entrée Veal**

#### **Veal Osso Buco**

Veal Osso Buco- Tender veal shank, slow cooked in wine sauce

SEVEN LEAVES  
Catering & Events