



CAFÉ PIERROT

Bakery * Restaurant * Catering

www.cafepierrot.com

info@cafepierrot.com

973-729-0988



Sample Summer Vegan Menu

Guests are greeted with Lemonade or Fresh Brewed Iced Tea

*offered in handled mason jars

Cocktail Hour

Passed Hot & Cold Hors d'oeuvres

- Chilled Gazpacho Soup Shooters
- Herb Scented Wild Mushroom Strudel— no cheese
- Tapas: Hummus, tomato & pepper salsa on toasted seasoned pita or baguette chips
- Tapenade filled cherry tomatoes
- Mexican Spring Rolls
- California Sushi

Dinner Buffet

- Fruit Display
- Moroccan Squash Tagine with Cous Cous: A vegan twist on a North African slow cooked Savory Stew
Roasted Butternut squash, chick pea, fava beans & tomatoes sauteed with saffron, cumin, ginger and other Moroccan aromatics served with cous cous
- Stuffed Grape Leaves: Grape leaves stuffed with a tantalizing mix of brown rice, lemon, dill and tomato
- Roasted Portobello with Tuscan White Bean Salad with Celery Juice
- Red Lentil Salad: A colorful mixture of Red lentils with their distinctive earthy flavor paired with assorted peppers, tomato concasse, orange segments, basil with balsamic vinaigrette
- Tabbouleh Salad: Organic bulgar, tomatoes, cucumbers, mint, chopped parsley tossed in a lime vinaigrette
- Cracked Wheat and Tomato Salad: Wheat berries with their slightly nutty flavor and a mix of tofu, red onions, colorful cherry tomato, basil & red wine vinaigrette make this festive salad
- Tunisian Chick Pea Salad: A spicy North African chickpea salad dressed with olive oil, mint, red & green peppers and aromatic spices
- Summer Grilled Vegetables with Balsamic Vinaigrette
- Fresh Baked Artisan Dinner Rolls

Desserts

- Tiered Vegan Wedding Cake (Carrot Cake)
- Chocolate Covered Strawberries
- Locally Roasted Coffee Station and Assorted Teas

Includes food & labor. Rentals available at additional charge.