



HARVEST SPOON



VEGAN EVENT CATERING

Pricing Available upon request. We are committed to providing tailored culinary experiences to suit your specific needs and preferences. Prices are based upon ingredients, level of service, and customization required for your event.

Sides

GREEN BEANS ALMONDINE:

Toasted Almonds, Lemon Zest.

GARLIC MASHED POTATOES:

Roasted Garlic and Vegan Sour Cream

HERB ROASTED POTATOES:

Seasoned with Rosemary and Thyme.

GLAZED CARROTS

Vegan Honey and Orange Glaze

ROASTED BRUSSELS SPROUTS:

With Balsamic Reduction.

RICE PILAF:

Fluffy and Aromatic.

ROASTED CAULIFLOWER WITH GREMOLATA

Lemon Herb Topping.

SLOW COOKED COLLARD GREENS OR KALE

Southern Style, Smoky Flavor.

ROASTED SEASONAL VEGETABLES

Seasonally Selected and Lightly Seasoned.

WHITE CASHEW CHEESE MAC:

Creamy and Rich.

Soups

TOMATO BISQUE:

Roasted Tomato Puree with Cream

CHILI PUMPKIN SOUP:

Pureed Pumpkin and Dried Peppers

TOFU CHIK'N AND DUMPLING SOUP:

Tofu in a Creamy Lemon Broth with Hearty Dumplings.

CREAM OF MUSHROOM SOUP:

Pureed Mushrooms and Seasonings with Vegan Cream

ITALIAN WEDDING SOUP:

Mini Vegan Meatballs, Spinach, in Savory Broth.

ZUPPA TOSCANA:

Vegan Sausage, Potato, Kale, White Beans, Creamy Broth.

TOM KHA WITH TOFU:

Coconut Milk Broth, Lemongrass, Galangal.

LENTIL CURRY SOUP:

Hearty Lentils, Indian Spices.

Salads

CAESAR SALAD

Romaine, Tempeh Bacon, Vegan Parmesan, Croutons, Caesar Dressing

ARUGULA SALAD

Apples, Walnuts, Balsamic Dressing.

CHICKPEA KALE SALAD

Roasted Chickpeas, Red Bell Pepper, Red Onion, Cucumber, Lemon-Tahini Dressing.

QUINOA SALAD

Black Beans, Corn, Cilantro, Lime Dressing.

SESAME GINGER SALAD

Cabbage, Carrots, Cucumber, Ginger Dressing.

GREEK SALAD

Mixed greens, Kalamata olives, Cucumbers, Tomatoes, Red Onion, Vegan Feta, Greek Vinaigrette.

CAPRESE SALAD

Vegan Mozzarella, Cherry Tomatoes, Basil, Balsamic Glaze.

SOUTHWESTERN SALAD

Romaine, Pico, Corn, Black Beans, Chipotle Ranch Dressing.

ROMAINE SALAD

Cherry Tomatoes, Cucumbers, Carrots, Ranch Dressing.

STRAWBERRY SALAD

Spinach, Strawberries, Almonds, Red Onion, Poppyseed Dressing.

SALAD NICOISE

Spinach, Chickpea-TVP "tuna", Green Beans, Baby Potatoes, Cherry Tomatoes, Black Olives, Light Vinaigrette.

 HarvestSpoonFL@gmail.com

 [HarvestSpoonEvents](https://www.instagram.com/HarvestSpoonEvents)

Entrees

TOFU PICCATA

Lemon-Caper Sauce, Crispy Tofu.

SHEPHERD'S PIE

Lentil-Veggie Filling, Mashed Potato Topping.

LASAGNA BOLOGNESE

Rich Tomato Sauce, Vegan Ricotta.

BOURGUIGNON WITH SEITAN BEEF

Red Wine Sauce, Root Vegetables.

EGGPLANT PARMESAN

Breaded Eggplant, Marinara, Vegan Mozzarella.

PESTO RISOTTO

Creamy Rice, Sun-Dried Tomatoes, Pecans.

PORTOBELLO CAPS

Vegan Cheese, Spinach, Herb Crust.

ROASTED STUFFED SQUASH

Rice and Mushrooms, Balsamic Drizzle.

RATATOUILLE OVER RICE

Classic Vegetable Stew.

Desserts

TIRAMISU

Coffee-Soaked Layers, Vegan Mascarpone.

LEMON CURD TRIFLE

Ladyfingers, Vegan Mascarpone, Lemon Curd

BERRY CHEESECAKE

Creamy Cashew Base, Berry Compote.

STICKY TOFFEE PUDDING

Moist Cake, Rich Toffee Sauce, Coconut Whip

ECLAIR

Choux Pastry, Chocolate Ganache, Vanilla Filling.

CARAMEL APPLE TART

Spiced Apples, Flaky Crust, Coconut Whip.

Plated Meal Service

The following are examples of our plated meals. Not all options are shown on the menu, and we offer the flexibility to create custom meals tailored to your preferences. Please inquire for more details

1 ENTREE:
Tofu Piccata over Rice.
SALAD:
Arugula, Orange, Beet Salad with Vegan Goat Cheese and Citrus Vinaigrette.
SIDE:
Scalloped Potatoes.
DESSERT:
Lemon Curd Trifle.

2 ENTREE:
Beef Bourguignon with Glazed Carrots.
SALAD:
Caesar Salad.
SIDE:
Fried Polenta Cake.
DESSERT:
Chocolate Lava Cake.

3 ENTREE:
Eggplant Involtini.
SIDE:
Green Bean Almondine.
SIDE:
Garlic Mashed Potatoes.
DESSERT:
Sticky Toffee Pudding.

4 ENTREE:
Soy Duck L'Orange.
SALAD:
Mixed Green Salad with Fennel and Citrus.
SIDE:
Rice Pilaf with Dried Cranberries and Almonds.
DESSERT:
Caramel Apple Tart with Coconut Whip.

5 ENTREE:
Vegan Beef Bulgogi.
SALAD:
Cucumber and Radish Salad.
SIDE:
Soy Ginger Sautéed Green Beans.
DESSERT:
Mango Custard Tart