



200 TAYLOR AVE N.  
SEATTLE, WA 98109

206.674.6614  
patricia@redplatecatering.com

## Vegetarian Menu

All luncheons include a field green salad, bread and butter, freshly brewed Caffè Vita coffee, decaffeinated coffee or tea and Chef's choice of dessert (priced per person)

### QUINOA STUFFED PORTABELLA <sup>gf v+</sup>

*With Herbs and Tomato Reduction*

### PASTA PRIMAVERA <sup>v</sup>

*Sautéed Spring Vegetables with Penne Noodles Tossed in a Garlic White Wine Sauce*

### SPRING VEGETABLE STIR FRY <sup>v+</sup>

*Sautéed Vegetables tossed in a Sweet Soy Sauce served over Sticky Rice*

### MEDITERRANEAN PASTA <sup>v</sup>

*Artichoke Hearts, Kalamata Olives, Roasted Garlic, Capers, Spinach and Penne Noodles Tossed in a Plum Tomato Sauce with Feta Cheese*

### PAN FRIED EGGPLANT PARMESAN <sup>v</sup>

*Crusted in a Cheese Breading with a Roasted Roma Tomato Sauce Served with Penne Pasta*

### CHEESY GRITS <sup>v</sup>

*with Roasted Grape Tomato, Honey-Cardamom Roasted Carrots, Crispy Leek, Toasted Quinoa and Avocado*

### ROASTED ROOT VEGETABLE AND LENTIL CAKE <sup>v+</sup>

*with Red Pepper Coulis and Endive Salad*

**V+** = VEGAN

**V** = VEGETARIAN

All food and beverage is subject to a 22% service charge and current applicable taxes. Menu prices and fees are subject to change. \*While we do offer preparations with gluten-free ingredients, our kitchen is not a gluten free facility. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.