

# ***International Appetizers***

## **Middle Eastern and North African specialties**

including several varieties of Hummus (or Byesar)  
Algerian spicy Tomato & Pepper Relish ~ Baba Ganouj  
Marinated Olives ~ Za'atar served with Yogurt Cream  
Falafel served with Tzatziki  
Goat Cheese Logs rolled in Za'atar ~ Spanakopita  
Basket of Artisanal Breads, high-end Crackers and toasted Pita Wedges  
Bruschetta Platter

## **An opulent platter in the Mediterranean tradition with Crostini & Artisanal Breads**

Fresh Tomato Salsa ~ Black Olive Tapenade  
Green Olive & Tomato Relish ~ Baked Ricotta  
Marinated Mushrooms ~ Oven-Dried Tomatoes  
Grilled Peppers & Eggplant ~ Caprese  
Cream Cheese Torta with Pesto, Sun-Dried Tomatoes and Pine Nuts

## **South of the Border Platter**

Platter of tangy Goat Cheese & Cilantro Quesadillas  
Baskets of toasted Tortilla Wedges, Corn and Bean Chips  
served with Selection of Salsas:  
White Bean & Rosemary ~ Smoky Black Bean  
Fresh Tomato ~ Tomatillo/Jalapeño Chutney  
Avocado-Mango Salsa ~ Guacamole  
Layered Torta with Pink Beans, Salsa, Guacamole  
Baked Panela Cheese with Oregano  
Nachos with Beans, Pickled Jalapenos, Ranchero Cheese and Pine Nuts  
Santa Barbara Platter

## **Trays of elegant finger sandwiches**

Cucumber & Watercress with Bleu Cheese  
Radish with Minted Cream Cheese  
Sharp Cheddar and Chutney ~ Curried Egg Salad  
Open-face Sandwiches with Smoked Salmon and Dill  
Baked Tofu Salad with Shallots, Tarragon & Smoked Almonds  
Stilton Cheese & Pear

## **International Vegetarian Specialties**

### **Foods from the Mediterranean Rim**

Moussaka with roasted eggplant, fresh tomato sauce, soy protein, bechamel  
Briouates: a Moroccan specialty with caramelized onions, soy protein, mint  
    Seasonal Vegetable Lasagne with soy protein and pesto  
    Porcini Mushroom Lasagne with creamy white wine sauce  
    Polenta with fresh tomato sauce, fontina, basil and gorgonzola  
    Polenta with wild mushroom, white wine, cream and parmesan  
    Fragrant Middle Eastern Vegetable Casserole with  
        lentils, garbanzos, saffron, cinnamon, lemon  
    Moroccan Tagine with vegetarian "chicken", figs, saffron, cinnamon  
Spanish Style Paella with rice, tomatoes, artichokes, "chicken", saffron, garlic  
B'stilla: vegetables and "chicken" (or lentils) wrapped in phyllo,  
    with cinnamon, toasted nuts

### **Foods from the South: Southwest, American South & Latin America**

Enchilada Torta with fresh tomato/chili sauce, spinach, soy protein  
    Black Bean Enchiladas with fresh mint  
    Grilled vegetable frittata with chiles, cilantro, goat's cheese  
    Empanadas with savory plantain filling OR  
        soy meat with savory vegetables  
Stuffed Peppers Southwest (spicy rice, vegetables and soy protein)  
    Blue Corn Polenta with grilled vegetables,  
        spicy cilantro sauce and queso fresco  
    Jambalaya: a vegetarian version with seared vegetables,  
        "chicken", soy chorizo and spices  
    Posole: a vegetarian version with seared vegetables,  
        "chicken", hominy, and spices  
Spicy Chili & Beans, with vegetables and soy protein