EGANHOSPITALITY GROUP

Premium Event & Bespoke Catering

Plant-Based Canape menu

Tel: 01 645 4147
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A3 Canal Bank, Hume Avenue, Parkwest Ind. Estate. Dublin 12

PLANT-BASED MENU

Courgette discs (GF)
with Avocado Smash and Wilted Cherry Tomato (cold)

Black Olive Tapenade (GF)
on cranberry and crisp (cold)

Vegan Blini
with Rose Water Hummus, Candied Beetroot (cold)

Basil Arincini
with Pesto Veganaise (hot)

Beetroot and Oyster Mushroom Crostini
(hot)

Shot of Gazpacho Chilled Soup (GF)

Vegan Spinach Artichoke Cups
(gluten, garlic)

Buffalo Quinoa Balls
(garlic, chilli)

Buffalo Cauliflower Bites
with Vegan Cucumber Ranch (garlic, celery chilli)

Spicy Crispy Kung Pao Cauliflower
(gluten,garlic,chilli)

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