



## *Artichoke - Vegetarian*

*Delicious vegetarian dishes with combinations of locally grown vegetables, Mediterranean spices and tasty cheeses*

*Cumin scented hummus with pepper and almond bread*

*Pissaladière with Passata, basil and goats cheese*

*Roasted aubergine and spinach tortilla*

*Leek and Gruyere cheese tart with paprika*

*Potato and leek salad with herby French vinaigrette*

*Moorish glazed artichoke, carrot and chickpeas salad with grapes*

*Saffron rice with sun-blushed tomatoes, lime and mint*

*Chargrilled Mediterranean vegetables with pesto*

*Fine beans with Gorgonzola dressing and toasted hazelnuts*

*Caprese salad*

*Cous-cous with feta cheese*

*Tiramisu with exotic fruit salsa*

*Lemon cheesecake with fruit coulis*

*Suitable for vegetarians*

Fork Buffets



## *Fennel - Vegetarian*

*Karlsson catering vegetarian signature dishes. This menu is high in flavour and full of creative combinations such as the chargrilled terrine and the herb frittatine*

*Rolled herb frittatine with grilled sweet vegetables and saffron Ricotta*

*Goat's cheese and asparagus tart*

*Chargrilled Mediterranean vegetable and feta cheese terrine*

*Beetroot and potato salad with apples and caperberries*

*Cous-cous with dried fruits and pine nuts*

*Italian sweet and sour courgettes with flaked almonds*

*Lbna (spiced pomegranate yoghurt) with focaccia bread*

*Tortellini salad with melon, olives and pesto*

*Curried cauliflower and chickpeas salad*

*Aromatic fennel and carrot salad with extra virgin olive oil and raisins*

*Caprese salad*

*Fresh fruit salad with mint and Malibu sabayon*

*French sticky chocolate cake with crème Anglaise*

*Suitable for vegetarians*

# Fork Buffets



## *Rosemary - Vegetarian & Served Hot*

*A selection of hot vegetarian dishes with influences from Italian, French and Greek kitchens*

*Moussaka with smoked Appelwood cheese*

*Roasted butternut squash and Mascarpone risotto*

*Leek and Gruyere cheese tart*

*Mediterranean vegetables and herbs in rich Napolitana sauce*

*Wild mushroom and caramelised red onion lasagne*

*Dauphinoise potatoes*

*Rosemary and sea salt focaccia*

*Fennel and cauliflower with olive oil and roast spices (cold)*

*Greek salad (cold)*

*Caprese salad (cold)*

*Pear and almond tart with honeyed Greek yogurt*

*Minted chocolate mousse with roasted pineapple*

*Suitable for vegetarians*

Fork Buffets