

Herbal Fest Menu

- 1) Sesame Cabbage Slaw: Veggie slaw with Sesame ginger sauce, edamame, green onions, and sesame seeds.
- 2) Heart Beet Bowl: Roasted beets and brussel sprouts on a bed of lentils, with toasted walnuts and a Balsalmic Maple glaze
- 3) Potato Salad: Creamy vegan potato salad with fresh herbs and lemon juice
- 4) Mediterranean Grain Salad: Whole grains, cucumbers, tomatoes, with olive oil, lemon juice, and fresh mint and parsley
- 5) Jackfruit taco bowl: Chili lime marinated Jackfruit, black beans, sauteed veggies, brown rice
- 6) BBQ Chickpea Sweet potatoe wraps: BBQ roasted chickpeas, roasted sweet potatoes, corn, poblano peppers, red onion, on a flour tortilla
- 7) Spinach Artichoke dip: Spinach, artichokes, cashew cheese
- 8) Hummus: Variable flavors of homemade hummus
- 9) Coconut Curry wrap: Curried tofu, toasted coconut and slivered almonds, raisins, mixed greens
- 10) Texas Caviar: Bean salad with peppers in a sweet and sour vinegar marinade
- 11) Sweet potato date brownies: Gluten free, vegan flourless brownies
- 12) Nirvana Bowl: Rice noodles with spicy peanut sauce and mixed vegetables
- 13) Rainbow fruit salad: Seasonal fruit with citrus glaze
- 14) Berry oat bars
- 15) Caesar salad: Classic Caesar Salad with homemade croutons and lemon Caesar dressing
- 16) Water infusions: Refreshing drink with fresh fruit and herbs
- 17) Fruit leather
- 18) Power balls: Wholesome snack with nut butter, seeds, and grains.