



Wedding & Event Suggestions and Top Sellers:

Each Wedding menu is custom designed and range from \$55-75 per person and up for food cost but may vary depending on how many choices.

For a party or non-wedding event per person ranges from \$25-50 pp however we can create a scaled down version and discuss your budget. We use 100% Organic and hand-crafted ingredients in all of the menu choices.

Apps: * **Hand cut sweet potato fries** and smoked Hickory ketchup

* **Vegan Bruchetta** on home made bread fresh basil and tomato with Vegan cheese

* **Spanokopita** bite size whole wheat filo stuffed with spinach and tofu feta and herbs

* **Fresh Spring rolls with rice wraps** with dipping sauces

* **Chilled Soba Noodles** with peanut cilantro dressing over organic field greens and cashew dusting.

* **Organic soup shooters** in season. Roasted Red pepper coconut Bisque or Squash Almond Bisque or Vegan Black bean Chili

* **Organic Fresh baked Sunflower bread and carrot miso spread**

Salads:

* **Organic Quinoa Tabouli** with fresh diced herbs and mint with Carrot ginger dressing,

* **Local organic mixed salad with edible flowers** and choice of house made dressings

* **Classic Vegan Ceasar Salad** with creamy vegan dressing with home made croutons either whole grain or Gluten free.



Entrees:

* **Hand made vegan lasagna with tofu herb ricotta**-home made heirloom tomato sauce and cashew cheese (world famous recipe and will make non-vegans a believer)

* **Organic Tofu Napoleon**

* **Creole Tempeh**

* **Potato and Spinach Pierogies with apple butter and caramelized onions.**

Sides:

* **Organic mashed potatoes & Vegan gravy**

* **Roasted Root Vegetables**

* **Roasted potatoes and herbs**

* **Grilled asparagus/ Roasted Butternut Squash**



Dessert: Ala cart items

*Champagne Truffles with Infused with vanilla or lemon essences dipped in Raw Chocolate

*Coconut and cacao Raw Truffles

Whole Vegan cakes can be sold individually and charged per cake off the G-Zen Menu. We do not do traditional wedding cakes!

- * Chocolate Hazelnut
- * Carrot cake with Ginger creme frosting
- * Gluten free Coconut love cake

To discuss our Wedding/catering minimums, details of location, date, amount of guests & vision of your event, please email, info@g-zen.com.

We choose to collaborate with like minded people that are as passionate as we are about changing the perception of what traditional wedding food / Catered events look and taste like. We want to create an event that will change people lives and create lasting memories through an amazing experience and delicious organic and gourmet plant-based foods.

*We look forward to working with you.
Chef Mark Shadle, Ami Beach and our G-zen Culinary Team!*