

## ~Vegetarian Suggestions ~

### ~Canapes~

#### Winter

Seared mushroom  
Wild rice  
Herbed ricotta  
Fried ciabatta

Grilled romaine  
House Caesar  
Crouton Dust  
Parmesan Crisp

Red & green grapes  
Gorgonzola whip  
Walnut, honey  
Dark rye toast

Roasted brussels  
& carrots  
Golden raisins  
Hashbrown patty

#### Spring

Asparagus  
Spring peas  
Citrus goat cheese  
Butter cracker

Strawberry &  
Blueberry, Orange  
Lemon Feta  
Sweet cornbread

Artichoke &  
Parmesan bruschetta  
Dijon mustard  
Rye toast

Roasted beets  
Orange goat cheese  
Pistacio dust  
Pita wedge

#### Summer

Roasted peach  
Honey ricotta  
Candied pecans  
Sweet cornbread

Flatrock tomato  
& basil,  
Baby mozzarella  
Parmesan crisp

Lima bean &  
blackeye succotash  
Herbed goat cheese  
Tomato cup

“Hot” green tomato  
Esquites corn  
Watermelon  
Average white bread

#### Fall

Roasted peppers  
Candied pecans  
Herbed ricotta  
Jalapeno cornbread

“Hot” cauliflower  
tamales  
Roasted poblano  
Buffalo grits

Red & green apple  
Candied walnuts  
Gorgonzola  
Wheatberry toast

Sweet potato guac  
Cranberry jam  
Queso cotija  
Wild rice patty

### ~Salsa Party!~(v, gf)

Winter...Roasted pineapple, habanero      Spring...Strawberry, jalapeno  
Summer...Watermelon, cilantro      Fall...Sweet potato guac, smoked poblano  
Everyday...smoked tomato, roasted tomatillo, pico de gallo, guacamole  
All served w/ homemade corn tortilla chips

### ~Farmer’s Market Focaccia~(v)

Winter...brussels, carrots, cauliflower, Melted onions, gorgonzola  
Spring...Artichokes, asparagus, spring onions, lemon, feta  
Summer~...Two Ways From Our Garden Out Back...  
~zucchini, yellow squash, sweet onion, red pepper~  
~fresh mozzarella, heirloom tomato, basil~  
Fall~Pears, sweet onions, gorgonzola

## ~Vegetarian~

### ~Salads~

(see our other seasonal menus for additional choices)

~Old School Waldorf~  
Pears, apples, walnuts  
Red onion, Gorgonzola  
Dijon vinaigrette

~Ruby Red Grapefruit~  
Avocado, Gorgonzola  
Baby arugula  
Citrus vinaigrette

~Baked Parmesan~  
Grilled romaine  
Roasted ciabatta  
B&C House Caesar

### ~Main Courses~

~Mushroom Bourguignon~  
Portobello & Shitake  
Buttered Pappardelle  
Maple-tabasco Brussels  
Scalloped sweet potatoes  
(\$18.00)

~Farmer's Market Pappardelle~  
Roasted spring vegetables  
Buttered Pappardelle  
Marinated asparagus &  
Champagne vinaigrette  
(\$20.00)

~Farm Stand Kabobs~  
Squash, zucchini,  
orange peppers, red onion  
Heirloom gazpacho salad  
Carrot & radish slaw  
(\$18.00)

~Harvest Pasta, Three Ways...~  
Orecchiette w Brussels, alfredo  
Pappardelle w Portobello, garlic  
Conchiglie w butternut, walnuts  
Grilled ciabatta, herb butter  
(\$20.00)

~Garden Etouffee~  
Roasted seasonal vegetables  
Holy trinity & blonde roux  
Herbed Arkansas basmati  
Braised mustard, turnip, collards  
(\$20.00)

~Veggie Plate!~  
Build your own menu of vegetarian  
dishes from the side choices on our  
"From the Smoker" &  
"Blue Plate Special" menus  
(\$18.00)

### ~Sweets~

(see our other seasonal menus for additional choices)

~French Toast Pudding~  
Bananas Foster sauce  
Butter-pecan ice cream

~Apple Jam Cake~  
Burnt Sugar Icing  
Blackberry sauce

~Dark Chocolate  
Cheesecake~  
Cherry-cranberry glaze

Prices listed above include choice of salad, entrée & dessert,  
and are intended for buffet style service for parties of twenty or more  
with appetizers in addition.  
(full appetizer menu available @ [baconandcaviar.com](http://baconandcaviar.com), or by request)

Prices do not include wait staff or bar tending.  
Prices for plated meals or family-style service may vary.