

## CATERING MENU

### THE ORGANIC GRILL

#### Appetizer:

1. **Grilled Vegetable Plate:** Zucchini, Carrots, Celery, Green Peppers, and Portobello mushrooms, on a bed of Mesclun with a Carrot Ginger Dressing. \$7.95/person \$75/plate for 10 people
2. **Fried Zucchini :** as French fries on a bed of mesclun with marinara sauce \$7.95/person \$75/plate for 10 people
3. **Appetizer Sampler:** Hummus, Pico de Gallo, Eggless Egg Salad, and Guacamole, served with carrots, celery, and house made corn chips, and pita bread. \$13.95 for 2 people or \$69 for ten people
4. **Raw Vegetable Platter:** Carrots, celery, peppers, eggplant, zucchini, broccoli with your choice of dressing \$7.95/person \$75/plate for 10 people
5. **Fried polenta:** served over a bed of mesclun and with marinara sauce \$7.95/person \$75/plate for 10 people
6. **Carrot Fries:** served over a bed of mesclun and with marinara sauce \$7.95/person \$75/plate for 10 people
7. **Brussels Sprouts:** sautéed with almonds \$7.95/person \$75/plate for 10 people
8. **Stuffed Mushrooms** \$7.95/person \$75/plate for 10 people

#### Salads:

1. **House Salad:** mixed mesclun salad with cucumber, onion, cherry tomato, and your choice of dressing. \$89 /10 people
2. **Greek Salad:** lettuce, cherry tomato, cucumber, black olives, feta cheese, red onion, and balsamic flax dressing. \$89 /10 people
3. **Cesar Salad:** lettuce tossed with croutons, dulse, cherry tomatoes, and house vegan Cesar dressing. \$89/10 people
4. **Organic Signature Salad:** Baby Greens with Tofu Lardoons, sweet Candied Walnuts, Goji Berries, Cucumber, Carrot and Avocado all tossed in a Smoked Paprika and Thyme Dressing. \$99/10 people/
5. **Raw Kale Salad:** fresh raw kale and collard greens, dulse, scallions, tomatoes, carrots, hemp seeds and olives with a Sweet Herb Dressing. \$89 /10 people
6. **Edamame Salad** \$99 /10 people

## Sandwiches:

7. Sandwich platters: variety of tofu sandwiches, Panini sandwiches, veggie burgers, and seitan hoagie platter \$99/10 people/

8. Wrap platters \$99/10 people

9. Entrées: \$99/10 people

1. **Thai Coconut Tempeh:** A mixture of veggies, tempeh, ginger, kaffir lime leaves, and coconut milk served with brown rice.
2. **Seitan Enchilada:** A mixture of seitan veggies and spices wrapped in a whole wheat tortilla and topped with roasted tomato sauce and vegan OR dairy cheese served with yellow rice, bean of the day, chopped lettuce and tofu sour cream.
3. **Lentil Loaf:** A mixture of veggies, lentils, spices served with herbed mashed potatoes, sautéed greens and delicious creole sauce.
4. **Soba Spectacular:** Buckwheat noodles served over steamed greens with roasted vegetables and our peanut sauce.
5. **Vegetable Paella:** Saffron Rice with carrots, onions, cauliflower, and red peppers; served over steamed greens and topped with your choice of tofu, tempeh, OR seitan
6. **Eggplant Rollatini:** Baked eggplant stuffed with a mixture of seitan, veggies, and spices topped with our plum tomato sauce and your choice of vegan OR dairy cheese. Served with yellow rice and sautéed greens
7. **Paradise Casserole:** Layers of sweet potato, black bean and polenta served with steamed greens and mushroom gravy.
8. **Seitan Tostadas:** Three crispy corn tortillas topped with refried beans, seitan, and pico de gallo served with yellow rice, tofu sour cream, and marinara sauce.
9. **Portabello Lasagna:** Layers of semolina pasta with grilled carrots, zucchini, Portobello mushrooms and herbed tofu ricotta; served with sautéed greens OR broccoli, plum tomato sauce, and vegan OR dairy cheese.
10. **Stuffed Cabbage:** Tender cabbage leaves, filled w. a mixture of barley, carrots, onions, celery, white mushrooms, red peppers, and spices served w/ sautéed greens and marinara sauce.
11. **Chili Plate:** Our house made lentil and pinto bean chili, served over brown rice with steamed veggies, jalapeño cornbread, and topped with tofu sour cream.
12. **Roasted Garlic Tempeh Triangles:** Baked, marinated tempeh with roasted garlic served with brown rice, garlic sautéed greens, black olives and tomato sauce.

13. **Eggplant Parmigianino:** Layers of baked eggplants, mushroom, onions, and herbed tofu ricotta topped with your choice of vegan OR dairy cheese and plum tomato sauce, served with sautéed greens OR salad.
14. **Three Amigos:** Three yellow corn tortillas each with a different filling: pinto bean, seitan, and mashed potato, baked to perfection and served with yellow rice, chopped lettuce, salsa fresca and guacamole.
15. **Tofu Spinach Pie:** A mixture of tofu, spinach, white mushrooms, onions, and spices in a vegan fillo dough crust served with steamed veggies and mashed potatoes in a thick mushroom gravy.
16. **Seitan Parmigianino:** Seitan crusted with yellow corn meal, baked and served with tricolor farfalle pasta, steamed veggies, vegan OR dairy cheese and or plum tomato sauce.
17. **Paradise Casserole:** Layers of sweet potato, black bean and polenta served with steamed greens and mushroom gravy.
18. **Seitan Medallions:** Seitan crusted with yellow corn meal, baked and served with soba noodles sautéed greens and red pepper sauce.
19. **Vegetable Stir Fry:** Sautéed peppers, onions, carrots, broccoli, and cauliflower with your choice of tofu, tempeh OR seitan with either peanut sauce OR ginger tamari glaze. Served over brown rice OR soba noodles.
20. **Fajitas:** Sautéed peppers and onions w/ your choice of tofu, tempeh, or seitan. Served with brown rice, bean of the day, lettuce, pico de gallo, guacamole, and a whole wheat tortilla
21. **Tempeh Napoleon:** Layers of baked marinated tempeh and grilled vegetables served with Yukon gold mashed potatoes, sautéed greens, and a hearty mushroom gravy
22. **Grilled Portobello Tofu Plate:** Grilled marinated Portobello mushroom and tofu served with
23. **Risoto:** White Arborio rice w/ butternut squash red peppers, shitake mushrooms, green squash, onions, and spices served over steamed greens topped w/ your choice of tofu, tempeh, or seitan
24. **Indian Plate:** Yellow split pea dal, seitan veggie curry sautéed greens, yellow rice, date, raisins chutney and whole wheat chapatti
25. **Spaghetti & "Meatballs"** Jerusalem artichoke and semolina pasta served on a bed of steamed greens, topped with soy meatballs and our plum tomato sauce or creamy cashew sour cream sauce.
26. **14 INCH Organic Pizza:** your choice of vegan or dairy cheese topped with either tomatoes, or try the works: onions, spinach, tempeh , soy sausage, and cheese!

#### **Desserts:**

Assortment of cakes, pastries, and cookies made for all occasions, wheat free, dairy free, gluten free, kosher. All cooking and baking done on premises of our restaurant 'Organic Grill' located at 123 First Ave, N.Y, N.Y Our Facility is under rabbinical supervision. [www.theorganicgrill.com](http://www.theorganicgrill.com)