



9500 Satellite Blvd. #210 | Orlando, FL 32837 p: 407.438.3488 | f: 407.438.3492

# Vegetarian Buffet Menu

## Fresh Salad

**Garden Salad** - Blend of Greens, Onions, Olives, Tomatoes, Cucumbers, Carrots, & homemade Croutons | Garden Ranch & Italian Dressings.

**Julius Caesar Salad** - Romaine Greens, homemade Croutons, & shredded Parmesan | homemade Caesar Dressing.

**Citrus Salad** - Artichoke Hearts, Avocado, and Grapefruit Sections over Baby Greens with a Sweet Vidalia Onion Vinaigrette.

**Mandarin Salad** - Fresh Baby Greens with Dried Cranberries, Red Onions, Toasted Almonds and Mandarin Oranges served with a Citrus Vinaigrette.

**Harvest Salad** - Mixed Spring Greens, Dried Cranberry, Bleu Cheese, & toasted Walnuts | Sweet Vidalia Onion Dressing.

**Spinach Salad** - Fresh Baby Spinach topped with Strawberries, crumbled Feta Cheese, & slivered Almonds | Raspberry or Balsamic Vinaigrette {seasonal}.

**Floribbean Salad** - Baby Greens, Caramelized Pecans, Grilled Pineapple, Sliced Strawberries and Crumbled Goat Cheese with a light Citrus Vinaigrette.

**Pomaceous Salad** - Mixed Greens, Sliced Pear, Crumbled Gorgonzola, & Toasted Pecans | Shallot Balsamic Vinaigrette.

**Grove Salad** - Chopped Kale, Romaine, and Mixed Greens tossed with halved Cherry Tomatoes, Applewood Bacon, Scallion, sliced Grapes toasted Walnuts and Bleu Cheese | Balsamic Vinaigrette .

**Beefsteak Caprese** - Buffalo Mozzarella, Beefsteak Tomatoes, Balsamic, & Herb infused Oil.

**Berry Spinach Salad** - Baby Spinach, Fresh Strawberries, Crumbled Feta Cheese, Cherry Tomatoes, Green Onions, Walnuts.

**California Dreamin'** - Baby Greens with Carrots, Bean Sprouts, Onions, Cucumbers, Olives, and Tomatoes served with Big City's Own Homemade Dressing.



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## Side Dishes

### **Vegetables**

Amandine Green Beans  
Honey Glazed Carrots  
Steamed Garden Vegetables  
Italian Style Green Beans  
Grilled & Roasted Vegetables  
Roasted Asparagus  
Toasted Zucchini  
Vermont Cheddar Broccoli  
Collard Greens  
Southern Succotash  
Cobbetts of Corn  
Honey Sriracha Roasted Cauliflower

### **Starches**

Whole-Mashed Potatoes  
Fried Sweet Plantains  
Yucca Mash  
Brown Sugar Mashed Sweet Potatoes  
Wild Rice Pilaf  
Rosemary Roasted New Potatoes  
Pesto Fusilli  
Loaded Mashed Potatoes  
Mediterranean Couscous  
Roasted Fingerling Potatoes  
Wild Herb Risotto  
Roasted Root Bouquet  
Quinoa

## Main Entrées

**Baked Ziti** - Perfectly cooked Ziti Noodles mixed with Ricotta & Mozzarella Cheeses combined with a Fresh Napolitan Sauce then baked 'til bubbly.

**Cheese Ravioli** - Fresh Cheese Raviolis layered with our award-winning Napolitano Sauce of Plum Tomatoes, Garlic, Basil, Peppers, & Extra Virgin Olive Oil. Finished with a topping of Mozzarella & Asiago Cheeses.

**Coconut Curried Tofu** - Peas, potatoes, carrots & broccoli on basmati rice.

**Eggplant Zucchini Gratin** - Layers of Eggplant and Zucchini with Tomato Sauce.

**Fusilli Primavera** - Broccoli, Mushrooms, Tomatoes, Garlic, Red and Green Peppers sautéed in Marinara Sauce

**Mediterranean Pasta** - Sun Dried Tomatoes, Artichoke Hearts and a hint of Pesto all tossed in our Roasted Garlic Cream Sauce.

**Mushroom Chevre Lasagna** - Layers of Mushrooms, Chevre, & Tomato Sauce.

**Mushroom Goat Cheese Lasagna** - Traditional dish with layers of Mushrooms, Goat Cheese, and Tomato Sauce.

**Pasta Primavera** - Fresh Garden Vegetables and the Chef's Selection of Pasta tossed in a Tomato Cream Sauce.



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**Rigatoni in Vodka Sauce** - Rigatoni Noodles smothered in a Tomato Crème Sauce with a hint of Vodka.

**Stuffed Shells** - Jumbo Pasta Shells filled with a Ricotta Cheese Blend and topped with Marinara Sauce & Parmesan Cheese.

**Stuffed Portabella Mushroom** - Stuffed with garlic breading, green onion, spinach & mushroom.

**Spinach Mushroom Fusilli** - Fusilli Pasta, Fresh Spinach, Tomato, Scallions, Mushrooms, Dill, Capers and White Wine.

**Sweet Red Pepper Tortellini** - Roasted Red Pepper Aioli tossed with Tri-colored Cheese Tortellini.

**Tangy Cheesy Mac** - Extra Sharp Cheddar, Maytag Blue, Monterrey Jack, Mozzarella, & Focaccia Bread Crumbs.

**Tortellini Primavera** - Sundried-Tomato Champagne Sauce tossed with fresh sautéed Vegetables.

**Vegetable Cannelloni** - Grilled & roasted Vegetables, fresh Italian Formaggio, sautéed Garlic, with handmade Béchamel.

**Veggie Lasagna** - Fresh Garden Vegetables and the Chef's Selection of Pasta tossed in a Tomato Cream Sauce.

**Vegetable Paella** - Seasoned Yellow Rice with Zucchini, Yellow Squash, Peas, Peppers, Onions and Tomatoes.

**Vegetarian Empanadas** - Vegetarian Empanadas made with Rice, Squash, Red Peppers, Shallots & Cheeses served with Sour Cream on the side.

**Wild Mushroom Stroganoff** - Sautéed in Fresh Cream & Burgundy Wine served on a bed of al dente Noodles.