

Fierce Events & Custom Catering

www.fierce-events.com

562-343-2304

Fearless Vegetarian

Carrot and cumin soup
Chilled curried potato – leek soup
Cauliflower and cheddar cheese soup
Corn and jalapeno mini pancakes with tomato salsa
Spicy grilled eggplant
Filo wrapped asparagus with basil and cottage cheese dip
Jalapeno and corn quesadillas
Apricot, feta and garlic stuffed mushrooms
Zucchini, carrot and tomato frittata
Green bean and walnut salad with tarragon vinaigrette
Wilted spinach, yogurt and walnut salad
Moroccan tomato, red bell pepper and cilantro salad
Mixed “three” cabbage coleslaw
Crispy roasted asparagus with parmesan
Zucchini fritters with red pepper relish
Light baked potato crisps chips
Pesto baked potato wedges
Avocado, grapefruit endive salad
Pineapple, pine nuts, sprouts and radicchio salad
Fennel, pear and frisee salad
Baked goat cheese with salad greens
Mixed bean salad with balsamic dressing

The logo for Fierce Events & Custom Catering features the company name in a large, red, cursive font. The background is a blurred image of a person's hands, possibly a chef, in a kitchen setting. The word "and" is written in a smaller, gold, serif font between "Events" and "Custom".

Fierce Events & and Custom Catering

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Spring rice salad with asparagus and lemon dill dressing
Wild rice, walnuts and orange salad
Tofu, green beans and cashew stir fry
Stir fried swiss chard and feta
Fresh herb new potatoes with lemon butter
Baked yams with tomatillo sour cream
Baked sweet potatoes with crème fraise and green onions
Parmesan roasted potatoes
Three cheese baked penne
Zucchini green and ricotta white lasagna
Brown rice veggie loaf with yogurt sauce
Basmati rice with dried fruits and nuts