



Candle Catering

Platters

Mezze Platter *hummus, quinoa tabouli lemon date chutney & olives with crispy pita*

Guacamole *served with fresh with baked corn chips*

Hummus Dip *served with crispy pita*

Tofu Club Sandwich *grilled tofu, tempeh bacon, lettuce, tomato, & vegan mayonnaise on multi-grain toast*

Cajun Seitan Sandwich *spicy pan-seared seitan, caramelized onions, avocado, steamed greens, & ancho chili aioli on toasted focaccia*

Daily Wrap *includes a selection of the following: tofu, vegetables, beans and grains.*

Hors D'oeuvres

Petite Stuffed Potatoes *tofu sour cream & hiziki caviar*

Seitan Chimichurri *char-grilled seitan skewers with citrus herb marinade*

Risotto Cakes *with seasonal relish*

Chickpea Cakes *with apricot chutney & slivered almonds*

Crostini *crispy sliced baguette with seasonal toppings*

Petite Black Bean Burger *topped with guacamole*

Bruschetta *tomato tapenade*

Nori Roll *brown rice, cucumber, carrot, avocado, & shiitake mushroom with creamy wasabi dipping sauce*

Phyllo Triangles *crispy phyllo with seasonal fillings*

Seitan Cake *tartar sauce*

Roasted Artichoke Hearts *with basil pesto (available seasonally)*

Stuffed Mushrooms *walnuts, celery, bread crumbs, fresh herbs*



Salads

Market Salad *mixed lettuces, seasonal vegetables, & herbed vinaigrette*

Baby Arugula Salad *avocado, mixed olives, red onion, grape tomatoes, toasted pine nuts, rosemary balsamic dressing*

Aztec Salad *field greens, quinoa, black beans, red onion, corn, spiced pumpkin seeds, grilled tempeh, & toasted cumin vinaigrette*

Grain Salad *assorted grains over mesclun greens, seasonal toppings, & seasonal dressing*

Caesar Salad *romaine, herbed croutons, tempeh bacon, toasted dulce, & creamy caesar dressing*

Entrees

Ginger-Miso Stir-Fry *seasonal vegetables and tofu in a ginger-miso sauce over brown rice*

Paradise Casserole *layers of sweet potato, black beans and millet with country gravy*

Tuscan Lasagna *grilled zucchini, peppers and onions, tofu basil ricotta and seitan ragout topped with a tomato truffle sauce*

Stuffed Manicotti *sautéed mushrooms, tofu-basil cheese, seitan ragout, toasted cashew parmesan cheese, roasted tomato sauce, pine nut pesto*

Seitan Piccata *creamed spinach, grilled potato cake, oyster mushrooms, lemon-caper sauce*

*For other seasonal entrée selections please see Candle 79's seasonal dinner menu
www.candle79.com or call Benay Vynereb*

Desserts

Individual Chocolate Cakes *with chocolate frosting*

Phyllo Pastries *with cashew cream & seasonal fruits/berries*

Mini Assorted Cookies *chocolate macadamia, oatmeal chocolate chip, chocolate chip pecan, & oatmeal raisin*

Whole Cakes & Pies *chocolate, carrot, banana & vanilla Cake; chocolate mousse pie (wheat-free option); fruit crumb pie*

House-Made Ice Creams and Sorbets *seasonal flavors*

Fruit Plate *seasonal assortment*

For questions or to place an order call Benay or Osha at (212) 472-0970