



Over 350,000 Free Food and 9,000 Drink Recipes

## The Sydney Vegan Menu

Vegetarians are hardly ever satisfied at parties, especially when all they have to enjoy are salad greens and vegetable sticks. It's a good thing catering services Sydney, provide a vegetarian menu. It's great to serve in all-vegan party, or to add at celebrations for a few vegetarian guests. The vegetarian courses offered by catering services Sydney are great to replace seafood and meat dishes, and are made of quality Australian vegetables.

Catering services Sydney allow to you to either have an all-veggie menu, or simply a few vegetable dishes to add to the entree or the main course. The Victorian goat's cheese, trellis tomato, buttered spinach on toasted sourdough with hazelnut beurre noisette is especially a favorite. The Milawa goat's cheese with caramelised beetroot & apple, toasted brioche, and fig vinegar; and the steamed green & white asparagus in poached duck egg, hollandaise sauce, and pecorino are also very good. If your vegetarian diet does not include dairy products, then you can have the catering services Sydney to provide you with the Spinach, lemon, ricotta tortellini with feta, mint & parsley entree instead.

Recipes from The Weekend Chef (<http://theweekendchef.com>)



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The vegetarian courses offered by Sydney caterers are also excellent, made by a wide variety of vegetables that are crisp and flavorful. The Japanese pumpkin ravioli with confit tomato, sage butter, and Persian feta is especially good. The homemade gnocci with forest mushrooms, leeks, parmesan, and lemon oil is also quite popular. For something light and flavorful, there is the tagine of spring vegetables, apricots, agen prunes, and zucchini flowers; and the gratinated stuffed flat field mushrooms, cassoulet of beans, vin cotto. For a tastier dish with more vegetables, you might want the tagine of spring vegetables, apricots, agen prunes, and zucchini flowers; and the gratinated stuffed flat field mushrooms, cassoulet of beans, vin cotto. Vegan guests need not worry whether the entrees and courses are too light as bread rolls and butter are automatically served with every menu. And as for desserts, the all vegetarian menu would look great with the seasonal fruit platter with goji berry syrup and dried fruits.

Vegetarian parties and social gatherings have an option with catering services in Sydney, they cater to vegetarians too visit <http://www.iconeventcatering.com.au/>

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