

Menu for SSI Institute for Sustainability (proposed)

Hor d'oeuvres (passed):

- Soya Nova smoked tofu with tomato compote and Moonstruck tomme d'or (hot)
- Tartlet with roasted squash and moonstruck baby bleu (hot)
- Walnut toast with Wavehill fig & maple glazed pear (cold) (vegan)
- Roasted fall vegetable empanada (cold) (vegan)

Main Course (Buffet style):

- Streudel of roasted fall vegetables with a tomato and basil sauce (vegan)
- Crisp seared smoked Soya Nova tofu with a ragout of local kale & chard, chickpeas, leeks & vegetable broth
- Moroccan spiced quinoa pilaf with roasted squash, apple & sweet onion (vegan)
- Risotto of Adam's oyster mushrooms, Moonstuck baby bleu and fresh herbs (this would be made on the buffet station and served)
- Salad of roasted beets, pears and walnuts, red wine vinaigrette (vegan)
- Fall greens with cider & purple onion vinaigrette (vegan)
- Selection of Bloom's breads, sweet butter & hoummus on tables

Dessert (Buffet style)

- Clafouti of plums and SS chevre with Rye caramel
- Salt Spring brewery porter gingerbread with applesauce
- Mom style apple pie (with vegan crust)
- Jessica's walnut biscotti
- Wheel of Moonstruck white grace (would compliment the apple pie and also the biscotti)