

Rise & Shine Vegan

Vegan Pancake Station

Fluffy vegan pancakes served with classic fixings:

- Maple syrup
- Fresh berries
- Chopped nuts

Southwestern Tofu Scramble

Turmeric-seasoned scrambled tofu with black beans, bell peppers, and pico de gallo.

Fresh Fruit Platter

Wayward Vegan Cinnamon Rolls

Soft & gooey vegan cinnamon rolls

Coffee & Tea Bar

- Freshly Brewed Coffee
- Almond and Soy Milk
- Assorted Herbal Teas and Hot Water



Vegan Biscuit Buffet

Wayward Homestyle Biscuits

Flaky and warm vegan biscuits served with dairy-free butter.

Gravy

Your choice of mushroom or classic vegan gravy

Southwestern Tofu Scramble

Turmeric-seasoned scrambled tofu with black beans, bell peppers, and pico de gallo.

Fresh Fruit Platter

Coffee & Tea Bar

- Freshly Brewed Coffee
- Almond and Soy Milk
- Assorted Herbal Teas and Hot Water



Vegan Pasta Buffet

Pasta

Choose 2:

- Fettuccini
- Bowtie
- Penne
- o Spaghetti
- Rice Noodles

Sauce

Pasta Primavera tossed in olive oil or

Hearty marinara sauce

Steamed Green Beans

House Salad

Mixed greens tossed with cucumber, grape tomatoes, black olives, red onion, pepperoncini, croutons, and a sweet Italian vinaigrette

Fresh Fruit Platter Fresh Bread Rolls



Classic Vegan Lunch

Salad

Mediterranean Quinoa Salad:

 Quinoa, cherry tomatoes, cucumber, Kalamata olives, red onion, and fresh herbs with a lemon vinaigrette.

Oľ

Roasted beets and Chickpea Salad:

 Mixed greens with roasted beets, chickpeas, cherry tomatoes, red onion, and cilantro, dressed with a housemade vinaigrette.

Sandwich

Grilled Vegetable Sandwich

• Assorted grilled vegetables with hummus on sourdough bread.

Smashed Chickpea Salad Sandwich:

• Smashed chickpeas mixed with vegan mayo, celery, and herbs, served on whole grain bread.

The Fun-Gi:

• Grilled portobello mushrooms, vegan basil pesto, roasted red pepper strips, fresh greens, and a hint of creamy garlic aioli, on sourdough bread.

Sweet Potato Wedges House-Made Vegan Cookies

