

“plant-first” menu by



Our plant-first menu is designed specifically for vegetarian and vegan events and their guests. We have carefully crafted great menus using real ingredients and bold flavors with a minimum number of “meat substitutes.” Many of our vegetarian dishes can be modified to be completely vegan and plant-based.

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| passed hors d'oeuvres |

MUSHROOM "CHORIZO" EMPANADA | saffron sofrito (vg)

HEART OF PALM CEVICHE | heart of palm, jalapeno, pepper, lime, cilantro, red onion, plantain chip (vg)

BUFFALO CAULIFLOWER | avocado crema, pickled red onion, black bean puree, tostada (v)

AVOCADO TOAST | mashed fresh avocado, black sesame seeds with pickled green tomato relish on toasted crostini (vg)

SPANAKOPITA | spinach and feta in flaky phyllo dough (v)

EDAMAME DUMPLING | soy sauce pipette (vg)

VEGETABLE SPRING ROLLS | sweet chili sauce (vg)

WATERMELON POKE | fresh seedless watermelon, diced cucumber, black and white sesame seeds, ginger, and scallions, crispy wonton strips (vg)

HOISIN MUSHROOM BAO | roasted mushrooms, pickled veg, cilantro, hoisin (vg)

GOAT CHEESE TART | mascarpone cheese, goat cheese, sundried tomatoes (v)

WILD MUSHROOM TART | wild mushrooms, fresh herbs, mascarpone cream cheese (v)

BRIE AND BERRY TART | fresh seasonal berry (v)

PIMENTO GRILLED CHEESE | white bread, with smoked tomato jam (v)

ROASTED GARLIC + RICOTTA CROSTINI | with roasted sesame broccolini (v)

HERB WHIPPED FETA CROSTINI | with Mediterranean olive tapenade + fresh herbs (v)

KALE + GOAT CHEESE RISOTTO ARANCINI | spicy roasted red pepper sauce (v)

SMOKED GOUDA + CHEDDAR GRILLED CHEESE | tomato-basil bisque shooter (v)

ROASTED TOMATO "TARTARE" | oven roasted tomatoes, capers, EVOO, fresh herbs, parmesan crème fraiche, basil crostini (v) 🍷

SWEET CORN + REFRIED BLACK BEAN QUESADILLA | chipotle crema (v)

| table displayed selections |

AVOCADO TOAST PLATTER

mashed fresh Hass avocados | arugula | pickled green tomato relish | diced tomatoes | lemon wedges
fresh ground pepper | toasted breads (vg)

VIETNAMESE TOFU LETTUCE WRAP PLATTER

seared tofu planks | pickled vegetables | fresh herbs | rice noodles
peanut sauce | bibb lettuce (vg)

TUSCAN PLANT BASED ANTIPASTO, BREADS + SPREADS

white bean puree, roasted red pepper pesto, olives, marinated artichokes, semi-dried tomatoes,
caponata, crostini, pita (vg)

MEDITERRANEAN MEZZE PLATTER

hummus, baba ghanoush, muhammara, marinated + grilled vegetables, semidried tomatoes,
pepperoncini, olives, toasted pita, artisan breads (vg)

ARTISAN BRUSCHETTA BAR (CHOOSE 3) | SERVED WITH GRILLED RUSTIC BREAD

olive tapenade
heirloom tomato bruschetta
tomato "tartare"
asparagus + corn bruschetta
wild mushroom bruschetta with rosemary and fig balsamic

CRUDITÉ DISPLAY

carrots, radishes, fresh broccoli, cauliflower, baby tomatoes, blanched green beans, raw asparagus;
served with romesco and hummus (vg)

Our menu reads more like a restaurant menu than a typical “catering” menu. We offer both fully composed choices for plated dinners and a la carte menu items to build a well-balanced menu.

| the perfect plate |

Fully composed entrees sure to wow. All of these dishes are best for plated dinners, we recommend ordering as-is, but our culinary team would be happy to customize.

MEDITERRANEAN GRILLED EGGPLANT | with **ISRAELI COUSCOUS** and preserved lemon gremolata; best served with **ROASTED BROCCOLINI** (vg)

MISO GLAZED EGGPLANT | with **CARROT GINGER QUINOA** best served with **ROASTED ASPARAGUS** (vg)

STUFFED SWEET POTATO | with roasted romanesco, beans, blistered grape tomatoes, currants, caper, pistachio, lemon, herbs best served with **HARISSA ROASTED TRI COLOR CARROTS** (vg)

ZA’ATAR ROASTED CAULIFLOWER | lentil cassoulet, tahini sauce (vg)

JERK BUTTERNUT FILET | jerk marinated, grilled butternut “filet”, mango chutney, **CARIBBEAN COCONUT RICE** and **COCONUT BRAISED BABY BOK CHOY** (vg)

TUSCAN PORTOBELLO MUSHROOM | grilled and sliced; served over grilled vegetable + cannellini bean salad, fresh spinach, roasted red peppers, EVOO, topped with preserved lemon gremolata best served with **ROASTED BROCCOLINI** (vg)

EDAMAME FALAFEL | fried edamame & chickpea flour cakes, toum, lemon dressed arugula, pickled red onion, pickled beets (vg)

| entrée inspiration |

Below is a representation of our favorite plant-based creations that may be used in buffet, guest choice plated, family style or station style service. Most of these dishes are vegan and those that aren't can be modified.

ITALIAN ROASTED BUTTERNUT SQUASH | sliced and topped with wild mushroom and caramelized onion ragout (vg)

SMOKED MUSHROOM + CAVATAPPI | smoked wild mushrooms, roasted broccolini, blistered grape tomatoes, parmesan cream sauce (v)

PAN FRIED GNOCCHI | with roasted cauliflower, parmesan cream and crispy sage (v)

EGGPLANT ETOUFFEE | roasted eggplant, onion, celery, peppers, garlic, tomato, liquid aminos, hot sauce + spices and shaved scallions best served with **WHITE RICE** (vg)

CHICKPEA TAGINE | north African stew of chickpeas, tomatoes, apricots, almonds, olives and preserved lemon, best served with **ISRAELI COUSCOUS** (vg)

THAI GREEN CURRY | zucchini, eggplant, red pepper, onion, Thai chili, garlic, ginger, and coconut in a sweet and spicy green curry sauce, best served with **BASMATI RICE** (vg)

| side dishes |

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GORGONZOLA TRUFFLE MAC-N-CHEESE | cavatappi pasta, porcini mushrooms, sun-dried tomatoes, cracked black pepper (v)

THREE CHEESE MAC-N-CHEESE | cavatappi pasta, sharp cheddar, parmesan and asiago cheeses (v)

SMOKED GOUDA MAC-N-CHEESE | cavatappi pasta, sharp cheddar and smoked gouda cheeses (v)

CAULIFLOWER MASH | seasoned simply with salt, cream and butter (v)

a touch lighter

SAFFRON BASMATI RICE | with almonds, peas, and crispy garlic (vg)

WILD + BROWN RICE BLEND | steamed with aromatics (vg)

FORBIDDEN RICE (vg)

WHITE RICE | long grain rice with salt (vg)

CARIBBEAN COCONUT RICE | with coconut milk + pigeon peas (vg)

CARROT GINGER QUINOA | tri-color quinoa with ginger, carrots, garlic and aromatics (vg)

FARRO TABBOULEH | lemon, olive oil, cucumber, tomato, onion, basil, parsley (vg)

potatoes

ROASTED FINGERLINGS WITH FENNEL AND MUSHROOMS (vg)

HERB ROASTED POTATO WEDGES | tossed with fresh herbs, garlic oil and salt (vg)

ROASTED GARLIC YUKON MASHED POTATOES | Yukon gold potatoes, roasted garlic, almond milk, salt (vg)

BAKED SWEET POTATO WEDGES | tossed with fresh herbs, garlic oil, and salt (vg)

vegetables

SAUTÉED GREEN BEANS | seasoned simply with Kosher salt and fresh ground black pepper (vg)

HARISSA ROASTED TRI COLOR CARROTS (vg)

ROASTED HEIRLOOM CARROTS (vg)

COCONUT BRAISED BABY BOK CHOY (vg)

ROASTED ASPARAGUS | seasoned simply with Kosher salt and fresh ground black pepper (vg)

ROASTED BROCCOLINI | seasoned simply with Kosher salt and fresh ground black pepper (vg)

GRILLED SEASONAL VEGETABLES | chef's choice of market fresh vegetables, tossed with olive oil and seasoned simply with kosher salt and fresh ground black pepper (vg)

SLOW ROASTED ROOT VEGETABLES | carrots, parsnips, brussels sprouts, pearl onions, red onion, and red bell pepper, tossed with olive oil and seasoned simply with Kosher salt and fresh ground black pepper (vg)

| salads |

SIGNATURE ARTISAN SALAD | artisan greens, crumbled goat cheese, Cajun candied pecans, fresh seasonal berries, honey tarragon vinaigrette (v)

SOUTHERN MARKET SALAD | romaine lettuce, grape tomatoes, cucumber, matchstick carrots, croutons, Vidalia onion vinaigrette (vg)

THE ORLEANS SALAD | chopped greens, grape tomatoes, croutons, olive tapenade, Creole mustard vinaigrette (vg)

BAJA CITRUS SALAD | chopped artisan greens, romaine, fire charred corn and grape tomatoes, crispy tortilla strips, fresh garlic lime vinaigrette (vg)

THE GREEK | romaine, tomatoes, pepperoncini, Kalamata olives, red onion, feta, Greek vinaigrette (v)

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