



VIG Menu

Each menu serves two and includes a bottle of wine from one of our wine sponsors

Option 1: Standard Menu

Gulf Shrimp Cocktail with Brandied Cocktail Sauce

16 Hour Smoked Beef Brisket with Jennifer's North Carolina BBQ Sauce

Portuguese Style Roasted and Carved Chicken with Piri Piri and Aji Verde Sauces

Chive and Buttermilk Mashed Yukon Gold Potatoes

Lacinato Kale, Shaved Brussels Sprouts and Broccoli Salad with Manchego Cheese, Pickled Red Onions, Green Olives, Spiced Pepitas, Creamy Lemon Dressing

Grand Central Baguette and Butter

Option 2: Vegan Menu

Homemade Roasted Red Pepper and Toasted Garlic Hummus with Sliced Cucumbers, Cauliflower, Carrots

Impossible Brand Kofta Kebabs with Mediterranean Vegetables and Mint Chutney

Basmati Pilaf with Sultanas and Almonds

Heirloom Cherry Tomato, Persian Cucumber, Red Onion, Kalamata Olive and Pepperoncini Salad with Red Wine-Parsley Vinaigrette

Warm Pita Bread

