
“Exhibit A”

Individual Vegan Appetizers

- a. *Roasted Bell Pepper Bruschetta*
 - b. *Green or Black Olive Tapanade*
 - c. *Sautéed Mushroom Crostini*
 - d. *Spanekopita (no cheese)*
 - e. *Tofu Egg Salad & Watercress Tea Sandwiches*
 - f. *Traditional or Roasted Red Pepper Hummus on Cucumber Chips*
 - g. *Focaccia Squares with Italian Pan Fried Greens*
 - h. *Spiced White Bean Salad Stuffed Mini Potatoes*
 - i. *Black Bean & Onion Grilled Tortilla*
 - j. *Mediterranean Marinated Vegetable Platter with Pita Bread*
(sun-dried tomatoes, roasted egg plant, bell peppers, variety olives, artichoke hearts, hearts of palm, marinated mushrooms, cocktail onions, pepperoncini etc.)
 - k. *Rice Paper Wraps Stuffed with Sautéed Cabbage, Onions and Carrots served with Spicy Soy Dipping Sauce*
 - l. *Greek Couscous Stuffed Cherry Tomatoes (no Feta)*
 - m. *Almond Stuffed Baked Dates*
 - n. *Tabbouli Salad Endive Boats*
 - o. *Miniature Stuffed Grape Leaves*
 - p. *Stuffed Mushroom Caps*
 - q. *Variety Corn Chips with Pico De Gallo, Guacamole & Salsa Verde, Fresh Fennel Salsa*
 - r. *Balsamic Caramelized Pearl Onions Wrapped in Grilled Zucchini Strips*
 - s. *Oven Baked Pesto Phyllo Wrapped Asparagus Spears*
 - t. *Grilled or Roasted Tofu Satay with Peanut Dipping Sauce*
 - u. *Tofu Ranchero*
 - v. *Chilled Gazpacho Cucumber Shots*
 - w. *Tofu & Sun-dried Tomato Spread Piped into Celery Boats*
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