



Artichoke - Vegetarian

Delicious vegetarian dishes with combinations of locally grown vegetables, Mediterranean spices and tasty cheeses

Cumin scented hummus with pepper and almond bread

Pissaladière with Passata, basil and goats cheese

Roasted aubergine and spinach tortilla

Leek and Gruyere cheese tart with paprika

Potato and leek salad with herby French vinaigrette

Moorish glazed artichoke, carrot and chickpeas salad with grapes

Saffron rice with sun-blushed tomatoes, lime and mint

Chargrilled Mediterranean vegetables with pesto

Fine beans with Gorgonzola dressing and toasted hazelnuts

Caprese salad

Cous-cous with feta cheese

Tiramisu with exotic fruit salsa

Lemon cheesecake with fruit coulis

Suitable for vegetarians

Fork Buffets



Fennel - Vegetarian

Karlsson catering vegetarian signature dishes. This menu is high in flavour and full of creative combinations such as the chargrilled terrine and the herb frittatine

Rolled herb frittatine with grilled sweet vegetables and saffron Ricotta

Goat's cheese and asparagus tart

Chargrilled Mediterranean vegetable and feta cheese terrine

Beetroot and potato salad with apples and caperberries

Cous-cous with dried fruits and pine nuts

Italian sweet and sour courgettes with flaked almonds

Lbna (spiced pomegranate yoghurt) with focaccia bread

Tortellini salad with melon, olives and pesto

Curried cauliflower and chickpeas salad

Aromatic fennel and carrot salad with extra virgin olive oil and raisins

Caprese salad

Fresh fruit salad with mint and Malibu sabayon

French sticky chocolate cake with crème Anglaise

Suitable for vegetarians

Fork Buffets



Rosemary - Vegetarian & Served Hot

A selection of hot vegetarian dishes with influences from Italian, French and Greek kitchens

Moussaka with smoked Appelwood cheese

Roasted butternut squash and Mascarpone risotto

Leek and Gruyere cheese tart

Mediterranean vegetables and herbs in rich Napolitana sauce

Wild mushroom and caramelised red onion lasagne

Dauphinoise potatoes

Rosemary and sea salt focaccia

Fennel and cauliflower with olive oil and roast spices (cold)

Greek salad (cold)

Caprese salad (cold)

Pear and almond tart with honeyed Greek yogurt

Minted chocolate mousse with roasted pineapple

Suitable for vegetarians

Fork Buffets