

PLANT BASED TURKEY ROULADE 

Carved plant-based turkey stuffed with wild rice, roasted mushrooms, sage & currants
Miso, Mushroom and Rosemary Gravy
House Made Cranberry Compote

SIDES:

Sage & Roasted Apple Stuffing 

With herbed vegan focaccia, caramelized root vegetables, roasted BC apples and dried cranberries

Olive Oil Whipped Sweet Potatoes

With smoked pecan crumble and tofu agave marshmallows

Charred Brussel Sprouts

With lemon, roasted pearl onions and miso

SALADS:

Slow Roasted Beet Salad

With Blue Heron creamery plant based chevre, organic greens, savoury granola, citrus Dijon vinaigrette

DESSERT:

Vegan Pumpkin Cheesecake Tart

With gluten free ginger snap crust, cashew and organic pumpkin filling, hazelnut, pumpkin seed and maple brittle

Available for pickup on Oct 6th, Oct 7th, Dec 23rd and 24th only, 10 am - 6 pm

72 hours notice required to book

All items are vegan

 = Contains gluten (Gluten-free substitutes available)

Drew's Catering & Events
1312 SW Marine Dr., Vancouver, BC V6P 5Z6

