



We are a local vegan catering company. Our goal is to bring sustainable, made from scratch food to your table. We specialize in 100 plant-based cuisine, which is organic where possible, local, fair-trade and vegan. Because we specialize in pure vegetarian foods we can offer you real choices and not just an option.

We host a monthly vegan dinner at the Center for Spiritual Living in Boca Raton on the second Friday of each month. Our dinners are an informal get together meant to encourage everyone to mingle, share, and celebrate food.

Start time is 7:00 pm and prices are \$25 per person. There will be organic wine and beer (limit two drinks per person) available for purchase on location. Seats are limited and are on a first come first served basis, and will not be available on the night of the event. Reservations close two days before the event date. Be sure to book early!

Please follow the link on our website to prepay: <http://www.inikafoods.com>

Menu for November 14th Dinner

Thai Green Curry Eggplant Stack (Vegetables Sautéed in Green Curry and Stuffed Between Layers of Crunchy Herb-Crusted Baked Eggplants)

Spanakopita

Stuffed Mushrooms

Stuffed Grape Leaves

Spring Rolls (Rice Noodles, Lettuce, Carrots, Mint, and Cilantro Rolled into a Rice Spring Roll Served with Thai Peanut Dipping Sauce)

Samosa with Jalapeno-Cilantro and Date-Tamarind Chutneys

Baby Spinach with Grapefruit, Avocado and Grapefruit Mojo Dressing

Swiss Chard and Lentil Soup

Assorted Cookies

Assorted Cupcakes

Strawberry Lemonade
Unsweetened Peach Green Tea
Cucumber Mint Water