

# DISCOVER VEGANS

## CATERING MENU

All items come in half and full trays. Includes menu cards

### VEGAN HAITIAN PATTIES

\$36.00 mini/\$54.00 full dozen

(mini and full patties)

*Patties are served warm*

### Spinach Patties

seasoned spinach w/ sautéed onions.

### Chick'n Patties

Chick'n flavored seitan

### "Steak & Cheese" Patties

Pan fried oyster mushroom w/ sautéed onions and green peppers and vegan cheese.

### "Beef" Patties

Seasoned walnut meat w/ onions and pepper

### Buffalo Chick'n Patties

Buffalo chick'n tofu with scallions and cheese

## DRINKS

Dairy Free Kremas 33 fl oz \$30

Haitian style coquito w/ coconut condensed milk, vanilla extract, almond extract, coconut evaporated milk, lime, cinnamon, nutmeg, anise, and rum

Lavender Lemonade 33 fl oz \$20

Lavender flowers, and freshly squeezed lemons

Green Juice 33 fl oz \$20

Kale, Apple, celery, and ginger

## BRUNCH

Vegan Chick'n & Waffles \$70/\$140

Plant based chicken (jackfruit) garnished w/ scallions and parsley and Belgium waffles.

Vegan Pumpkin French Toast \$60/\$120

Ciabatta bread sliced dipped in pumpkin spice eggnog, and rolled in cinnamon sugar served with agave

Haitian Spaghetti \$65/\$130

Haitian styled pasta tossed in onions, peppers, and plant based sausages

Jerk Shrimp & Cheesy Grits \$70/\$140

Buttermilk Pancakes \$60/\$120

Buttermilk pancakes with chocolate & wild berry drizzle powdered sugar served with agave

Sausage Egg and Cheese Sandwich \$70/\$140

Plant based sausage, egg, and cheese over sriracha mayo on a toasted everything bagel

## LUNCH

Crispy Cauliflower Wings \$50/\$100

Buffalo or Lemon Pepper flavored cauliflower on a bed of kale w/ vegan ranch

Coconut Chickpea Curry \$40/\$80

Coconut milk based curry w/ chickpeas and roasted diced potatoes

Oyster Mushroom Sliders \$60/\$120

King oyster mushrooms with caramelized onions, tomatoes, kimchi mayo and lettuce on a pretzel bun

Jerk Chick'n Eggrolls \$70/\$140

Homemade seitan jerk chick'n filled eggrolls garnished with scallions and a chipotle mayo

Soulrolls \$70/\$140

Mac and cheese, candied yams, seasoned kale, filled eggrolls garnished with scallions and a spicy sauce

### Buffalo Chick'n Eggrolls

\$70/\$140

Buffalo chick'n (banana blossoms) filled eggrolls garnished with scallions

### Vegan Fish Tacos

\$50/\$100

Crispy bananas blossoms on a flour tortilla w/ coleslaw, pico de gallo, and a kimchi crema sauce

## DINNER

Baked Mac and Cheese (Haitian Macaroni Au Gratin) \$60/\$120

Haitian Style Mac and Cheese with red and green bell peppers (Contains nuts)

Plantain Lasagna \$70/\$140

Sweet plantains, walnut meat, ricotta cheese, tomato sauce garnished with parsley (Gluten Free)

Haitian Black Rice \$50/\$100

Mushroom based seasoned rice w/ green peas

Jerk Skrimp Pasta \$60/\$120

Creamy garlic jerk sauce with plant based "shrimp" tossed with bell peppers

## SIDES

Scramble Eggs \$45

Home Fries \$30

Seasoned Quinoa \$30

Sweet Plantains \$30

Garlic Mash Potatoes \$40

Asparagus \$40

Kale Salad \$40

We ask for seven business days advance notice (rush fee may apply). Order minimum for delivery is \$250. Tax and delivery fee are not included in the listed price. An invoice will be sent after confirmation. Please inform us of any allergies prior to completing order.

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