

# DISCOVER VEGANS

## PRIVATE CATERING

All plates will be prepared warm and set up for an evening you and your guests will remember!

Private Catering is offered only in the following areas: Randolph, Milton, Braintree, Canton, Dedham, Weymouth, Norwood, Stoughton, Quincy, Holbrook, Cambridge, and Brockton, Boston (Mattapan, Roslindale, Hyde Park, Dorchester, Brookline, Roxbury, and Jamaica Plain)

Family 3 Course Meal Package: \$115 per guest

Dinner For Two (3 course meal): \$350

Events (3 appetizer choice): \$35 per guest

## DRINKS

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 / 25

Lavender flower, and freshly squeezed lemons

## VEGAN MINI HAITIAN PATTIES

*Served by the dozen. Patties are prepared warm*

**Buffalo Chick'n Pattie /24**

Vegan buffalo chick'n tofu with scallions

**"Steak & Cheese" Pattie /24**

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

**"Beef" Pattie /24**

Seasoned walnut meat w/ onions and pepper

**Chick'n Pattie /24**

chick'n flavored seitan

**Spinach Pattie/ 24**

Seasoned spinach w/ sautéed onions

## APPITIZERS

**Plantain Fritters**

Three plantain fritters on a red pepper aoli garnished with pickled onions and greens

**Stuffed Plantains**

Three plantain cups filled with jackfruit curry garnished with fresh parsley

**Lemon Pepper Cauliflower Wings**

Crispy lemon pepper cauliflower on a bed of greens w/ a side of vegan ranch

**Jerk Chick'n Eggrolls**

Seitan Chick'n; with jerk seasoning and cabbage garnished with parsley flakes and chipotle mayo

**Pan-Fried "Scallops"**

Pan-fried king oyster mushrooms over a warm butternut squash salad garnished in a butternut squash puree

**Buffalo Chick'n Rangoon's**

Vegan buffalo chick'n filled rangoons made with tofu garnished with scallions

## BRUNCH

**Vegan French Toast**

Ciabatta bread sliced, lemon curd, toasted marshmallow, blueberry sauce, vanilla ice cream and graham cracker crumbs garnished with fresh mintt (Soy Free)

**Chick'n and Waffles**

Crispy jackfruit garnished w/ micro greens and parsley on Belgium waffles. Served with agave and chilli garlic sauce.

**Seasoned Tofu Scramble Toast**

Seasoned tofu, diced potatoes, onions, peppers on a sliced ciabatta and garnished w/ parsley

## LUNCH/DINNER

**Plantain Lasagna**

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

**Vegan Soup Joumou (Squash Soup)**

Haitian style pumpkin soup with plantains, potatoes, carrots, cabbage, turnips, celery, plant based chick'n ( jackfruit), and spaghetti ( Soy Free)

**Oyster Mushroom Sliders**

Three garlic parmesan fried oyster mushrooms sliders on a potato bun with cilantro aoli.

**Vegan Fish Tacos**

Crispy banana blossoms on a flour tortilla w/ coleslaw, pico de gallo , and a spicy crema sauce topped with cilantro

**Baked Mac and Cheese ( Haitian Macaroni Au Gratin**

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

## DESSERTS

**Chocolate Beignets**

Three chocolate filled beignets topped with a powdered sugar and gold luster dust

Order minimum for delivery is \$200. Tax and delivery fee are not included in the listed price. Please fill out the form to place an order. Please inform us of any allergies prior to completing order.