sample menus

COMFORT FOOD CANAPES

AN ARRAY OF SCRUMPTIOUS, INDULGENT VEGAN APPIES FOR SHARING

(MIN. 10 GUESTS)

CRISPY CRABLESS CAKES - breaded artichoke and chickpea flour cakes topped with horseradish dill tartar sauce

BUFFALO CAULIFLOWER SLIDERS - crispy breaded cauliflower smothered in buffalo sauce and topped with lettuce, tomato, onion, and tangy ranch

CREAMY BACON MAC & CHEESE - shitake bacon pieces, elbow macaroni in a cheesy cashew based sauce

RAMEN SPRING ROLLS - crispy fried spring rolls with tofu, ramen, cabbage, carrot, and ginger

TIRAMISU TRIFLE - layers of espresso-soaked vanilla cake, coconut cream, chocolate mousse



VEGAN DINNER PARTY

3 PLATED COURSES - APPIE, MAIN, DESSERT

(MIN. 2 GUESTS)

CRISPY CRABLESS CAKES - breaded artichoke and chickpea flour cakes topped with horseradish dill tartar sauce

LIONS MANE STEAK - a juicy, charred lions mane steak, served with garlic mashed potatoes, and miso green beans

LEMON MERINGUE TART - flakey buttery pastry, tangy lemon curd, and aqua faba meringue

sample menus

AROUND THE VEGAN TABLE

POPULAR VEGAN RECIPES FROM HOT FOR FOOD SERVED FAMILY STYLE

(MIN. 4 GUESTS)

LOADED FRIES SUPREME - crispy baked fries topped with nacho cheese, tofu bacon, sour cream, tomato, and chives

BRUSSELS SPROUTS CAESAR - shredded roasted brussels, creamy caesar dressing, capers, coconut bacon, and garlic croutons

MUSHROOM ALFREDO - fettucine in a cashew cream sauce with mushrooms and spinach

RASPBERRY POPTARTS - flakey buttery pastry, raspberry filling, sprinkles



A PLANT BASED BRUNCH FEAST

COMFORTING BRUNCH ITEMS SERVED FAMILY STYLE

(MIN. 4 GUESTS)

BERRY WAFFLES - fluffy waffles with mixed berry maple syrup compote and coconut whip

TOFU BENEDICT - seasoned tofu slab, sauteed spinach, fried tomato, almond hollandaise

HERB LOADED SAUSAGE ROLLS - mushroom and white bean filling wrapped in flakey pastry served with maple mustard dip

KALE AVOCADO SALAD - massaged kale, avocado, pumpkin seeds, currants, parmesan, lemon dijon dressing