



Vegan Health food:

- **Roasted Pumpkin Sweet Potato Soup** with coconut cream, roasted pumpkin seeds and Togarashi (64oz)- **\$60** (GF)
- **Slow Cooked Lima Bean stew** with Tomato Miso Base Stew (serves 5-6 people)- **\$70**
**(Best served with rice)
- **Tofu Patties Simmered in a Tomato Miso Base Stew** (serves 5-6 people)- **\$85**
**(Best served with rice)
- **Tabulah Salad (64oz)**, bulgur with chopped tomatoes, red onion and herbs
\$64
- **Purple Rice Salad (5 quarts)**: Roasted sweet potatoes (purple, orange and white), roasted beets, avocados, cherry tomatoes, red onions, roasted almonds, vegan feta cheese and beet tahini dressing- **\$90** (GF)
- **Orzo Mediterranean Salad (5 quarts)**: with chopped tomatoes, cucumbers,

avocado, red onions, kalamata olives, fresh oregano and Violife vegan feta

\$80

- **Mediterranean Salad (5 quarts):** Baby spinach, cherry tomatoes, cucumbers, red onions, fresh oregano, kalamata olives and Violife vegan feta cubes. **\$60** (GF)
- **Cold Soba Salad (5 quarts):** Soba noodles in shoyu with roasted beets in Ponzu sauce, roasted purple sweet potatoes, seared tofu, red and green kale, avocado, cucumbers, red onions, green onions, sea asparagus (when available), furikake, black sesame and thinly sliced raw golden beets (when available). **\$95**
- **Green Cold Soba Salad (5 quarts):** with chopped kale, green onions, cilantro, broccoli, sea asparagus (when available), seaweed, in a coconut, ginger, sesame oil sauce topped with crunchy almond crumble and Furikake. **\$85**
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- **Fried Rice with Soy Curles (5 quart):** Fried rice, green peas, Japanese eggplants, soy curles, white cabbage, mushrooms, onions, ginger, charred green beans, JUST EGG scramble and peanut crumble on top. **\$100**
- **Udon Noodles in Green Curry and Soy Curles (5 quarts):** Udon, soy curles, peppers, green beans, mushrooms, red onions, green onions, crushed peanuts, sesame. **\$90**

- **Cold Noodle Salad (5 quarts):** Rice noodles, white cabbage, red cabbage, shredded carrots, celery, green onions and cilantro in a Ponzu dressing.
Topped with peanut butter sauce and a spicy peanut crumble with black and white sesame. **\$80**
- **Couscous Salad (5 quarts):** with sautéed onions, roasted eggplants, roasted squash, roasted zucchini and parsley. **\$80**
- **Farro and Roasted Vegetable Dish (5 quarts):** with roasted sweet potatoes, roasted eggplants, roasted peppers, roasted zucchini and a drizzle of homemade pesto with vegan feta crumbles on top. **\$100**
- **Sabich Salad (5 quarts):** A bed of greens, Freekeh, boiled-roasted potatoes, chickpeas in herbs, roasted eggplants, tomatoes, red onions, parsley, cilantro, radishes, green tahini Amba sauce, sumac and a drizzle of vegan “egg yolk” (optional). **\$95**
- **Cold Pesto Pasta Salad (5 quarts):** Short pasta, homemade pesto, fresh cherry tomatoes, sundried tomatoes, vegan feta cubes, and kalamata olives.
\$80 (Sub to whole wheat pasta +\$10)
- **Middle Eastern Buddha Bowl (5 quarts):** Freekeh and bulgur base, tofu shawarma, chickpeas in herbs, cherry tomato and onion salad, cucumbers, radishes, green tahini, parsley and Za’atar. **\$95**

NOTES:

- Some dishes are naturally gluten free (please look for the GF sign).
However, all dishes are processed in an area with equipment that uses gluten as well as wheat, nuts, sesame, soy and corn. Please contact for further information regarding allergies.
- To place an order for catering: please contact at least 7 days prior to the desired date and we will do our best to accommodate your needs based on availability.
- Deliveries are available for a fee depending on location and timing (Except Saturdays).
- If you require the chef to be present at the event to prepare the catered food, an hourly fee (\$70/per hour) will be charged for the service (this option will not be available on Fridays and Saturdays).
- Modifying event timing - If the agreed upon time of your service for an event has changed within 7 days of the booked event, we will not be able to guarantee that it will be possible to accommodate your needs. However, we will do our best to try to adjust.

Veganista HI's payment and cancellation policy:

- An order may be canceled with no charges up to seven days prior to the event. Cancellation of services made less than five days (full days) prior to the event will be charged 50% of the invoice. Cancellation of services made less than three days (full days) of the event will be charged 100% of the invoice. A deposit of 50% is due to secure an event. The other 50% will be paid seven days before the event.
- For early events (before 12pm) a 10% fee will be added to the subtotal.
- Acceptable forms of payment: Venmo, Apple Pay (through Apple Cash), Credit/ Debit Card (+3% processing fee).