



Finger food menu:

Middle Eastern:

- Fried Vegan Kubbeh, middle eastern crispy fried balls stuffed with vegan ground “meat” seasoned with Baharat and toasted pine nuts served with green tahina sauce. 20 units \$80
- Falafel, middle eastern crispy fried balls made from chickpeas and herbs served with white/ green tahina sauce. 30 Falafels \$60 (GF)
- Vegan Bourekas (filled puff pastry dough) with spinach and vegan cheese
10 units \$45
- Vegan Bourekas (filled puff pastry dough) With potatoes, mushrooms and onions.
10 units \$45
- Vegan Bourekas (filled puff pastry dough)- pizza style, with homemade tomato sauce, vegan mozzarella and vegan homemade pesto.
10 units \$45
- Kade- Homemade Kurdish Bread Pockets filled with vegan feta and green onions.
30 units \$80

***Optional- 5 big units \$70

- Eggplant Kade- Homemade Kurdish Bread Pockets filled with grilled and smoked eggplant, vegan feta and green onions. 30 units \$80

***Optional- 5 big units \$70

- Sambusac- Homemade Middle Eastern bread pockets filled with chickpeas, onions and spices. 30 units \$80

***Optional- 5 big units \$70

Dolmas- grape leaves stuffed with rice tomatoes, and herbs served with vegan mint yogurt (serves about 10 people) \$85 (GF)

- Lachma Ba'ajin- Middle Eastern flat bread topped with vegan ground meat (Beyond Meat) with a drizzle of tahini sauce and garnished with chopped tomatoes, parsley, sumac and olive oil. 10 units \$80
- Arais. Homemade pita stuffed with Veganista's beyond meat kebab blend and grilled to perfection. Topped with Amba tahini (pickled mango sauce), tomatoes, chopped onions and garnished with parsley, Sumac, Zaatar and olive oil. 10 units \$90.
- Vegan Kebabs (not on skewers) (made with Beyond Meat): served with green tahina/ Amba tahina- 30 kebabs \$70 (GF)

Other:

- Mini tarts with vegan cream "Goat Cheese" and homemade red onion jam with balsamic vinegar reduction. 10 units \$30
- Mini Tarts with vegan pumpkin almond cream and roasted pumpkin. 10 units \$30
Bread "Boats" filled with pizza sauce and vegan cheese topped with sesame- 10 units \$60
- Bread "Boats" filled with spinach and vegan cheese topped with sesame- 10 units \$60
- Vegan Musubies, Layers of smoked and glazed sweet potatoes, a crunch of cucumbers and a creamy avocado. Everything topped with homemade Seracha aioli, vegan Unagi sauce, Furikake and Ginger. minimum order of 8 units \$90
- Mini Tofu Poke Bowls, white rice with seared tofu in a spicy homemade vegan mayo sauce, green onions, avocado, sea asparagus, Furikake and ginger. 10 units \$80
- Mini Whole Baked Potatoes stuffed with smoked eggplant and tahini mashed potatoes and topped with tahini, roasted eggplants, cherry tomatoes, parsley, sumac and olive oil. 10 units \$80 (GF)
- Potato wedges (serves 5-6 people) comes with 8oz lemon paprika aioli dipping sauce \$58 (GF)
- Sweet potato wedges (serves 5-6 people) 8oz lemon paprika aioli dipping sauce \$65 (GF)
- White sweet potato wedges (serves 5-6 people) 8oz lemon paprika aioli dipping sauce \$75 (GF)

Mini sandwiches:

- Homemade small buns with chickpea "tuna" salad, tomatoes, avocado and alfalfa sprouts- 10 sandwiches \$70
- Roasted Eggplant Sandwich - Homemade small buns with vegan Mayo, Homemade vegan pesto, roasted eggplants, tomato slices, baby spinach and vegan feta- 10 sandwiches \$70
- Latkes Sandwich- Homemade mini challah breads with vegan latkes, homemade hummus, zchug (Middle Eastern hot sauce) and tomato slices - 10 sandwiches \$80
- Scrambled "Egg" Sandwich- Homemade mini challah bread with avocado spread, vegan scrambled eggs (JUST EGG), tomato, baby kale 10 sandwiches \$80
- Eggplant schnitzel sandwich made with a fluffy homemade genuine pancake bread with vegan lemon paprika aioli, tomatoes, avocado, spinach and alfalfa sprouts. 5 sandwiches \$60
- Half size Sandwich vegetable wraps, beet tahina, homemade pesto, baby kale, red cabbage, avocado and tomato. 10 sandwiches \$60.
- Antipasto sandwich squares Homemade focaccia bread with vegan Mayo, homemade vegan pesto, ton of roasted veggies (eggplants, sweet potatoes, peppers, zucchini), red cabbage and Violife vegan Feta. 10 sandwiches \$80

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, CashApp, Zelle, Credit/Debit Card (+3% processing fee) or check (no personal check).