



Breads

Challah breads:

Sizes:

- 10" - \$12
- 6" - \$5/unit (minimum 6 units)
- 4" - \$2.50/ unit (minimum 8 units)

Toppings or infused:

- Plain
- Semolina crust +\$1
- Oats topping
- Mixed seeds topping +\$2
- White Sesame topping
- Black Sesame topping
- Poppy Seed topping
- Za'atar and olive oil topping +\$2

- Garlic confit infused +\$3
- Garlic and truffle infused +\$3
- Rosmary, garlic, sea salt and olive oil infused +\$2
- Matcha infused +\$2
- Ube infused +\$2
- Pesto and sun-dried tomatoes infused +\$3
- Kalamata olives infused +\$3
- Kalamata olives with oregano and sundried tomatoes infused +\$3
- Green Olives infused +\$3
- Green olives with jalapeño and garlic infused +\$3
- Jalapeno and vegan cheddar infused +\$3
- Onion with poppy seeds infused +\$2
- Green onions infused +\$2
- Cinnamon raisin infused +\$2
- Dried blueberries and lemon zest infused +\$2
- Cranberry Walnut infused +\$2

- Chocolate chip infused +\$2
- Mixed nuts topping +\$2
- Furikake topping +\$2
- Corn and vegan cheddar +\$3

Stuffed Challah Breads 9”: \$30

- Roasted eggplants and Matbucha or Pesto
- Grilled eggplant with vegan ground “Meat”
- Tomato sauce, vegan Mozzarella with pesto and olives
- Spinach and vegan Feta

Moroccan Frena breads 9”:

Toppings or infused:

- Za’atar and olive oil \$13
- Black and white sesame \$13
- Garlic and herb \$13

Soft and Cloudy Small Frena Breads (10 units) \$50:

- Plain
- Za'atar, garlic and olive oil
- Garlic and herb
- Caramelized onions and sumac
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Focaccia breads: \$18

- Green olives stuffed garlic
- Green olives stuffed jalapeños
- Green olives stuffed jalapeños and garlic
- Cherry tomatoes and thyme
- Sesame
- Red onions with black sesame and Sumac
- Plain

Mini plain rolls: Minimum of 10 units \$30

Small rolls with toppings or infused: A minimum of 10 units \$35

- Red onions and black sesame
- Garlic and poppy seed
- Sauteed onions and sumac
- Mixed seeds
- Cranberries and walnuts

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).