



Vegan Brunch menu:

Sandwiches:

- Homemade small buns with chickpea "tuna" salad, tomatoes, avocado and alfalfa sprouts- 10 sandwiches \$60
- 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) tomato slices and alfalfa sprouts - 10 sandwiches \$80
- Scrambled "Egg" Sandwich- Homemade mini challah bread with avocado spread, vegan scrambled eggs (JUST EGG), tomato, baby kale 10 sandwiches \$70
- Eggplant Schnitzel Sandwich made with a fluffy homemade genuine pancake bread with vegan lemon paprika aioli, tomatoes, avocado, spinach and alfalfa sprouts. 5 sandwiches for \$65
- Half size sandwich vegetable wraps, beet tahina, homemade pesto, baby kale, red cabbage, white 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 units \$80.

Quiches and tarts:

- Sweet Potato Thyme Quiche 9" (serves 8 people) \$40
- Wild Mushroom and Onion Quiche 9" (serves 8 people) \$40
- Mini Tarts with vegan "goat cheese" cream and homemade red onion jam with balsamic vinegar reduction. 10 units \$25

- Mini Tarts with vegan pumpkin almond cream and roasted pumpkin. 10 units \$25

Salads:

- Baby kale salad with purple rice (164oz): Roasted sweet potatoes (purple, orange and white), roasted beets, avocado, cherry tomatoes, red onions, roasted almonds, Violife vegan Feta cubes served with beet tahini dressing \$70 (GF)
- Orzo Mediterranean Salad (164oz): With chopped tomatoes, cucumbers, avocado, red onions, kalamata olives, fresh oregano and Violife vegan Feta \$60
- Tabulah Salad bulgur with chopped tomatoes, red onion and herbs (64oz) \$64

- Mediterranean Salad (164oz): Baby spinach, cherry tomatoes, cucumbers, red onions, fresh oregano, kalamata olives and Violife vegan Feta cubes. \$50 (GF)
- Cold Soba Salad (164oz): 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. \$80
- Couscous Salad (164oz): With sautéed onions, roasted eggplants, roasted squash, roasted zucchini and parsley. \$70
- Farro and Roasted Vegetable Dish (164oz): with roasted sweet potatoes, roasted eggplants, roasted peppers, roasted zucchini and a drizzle of homemade pesto with vegan feta crumbles on top. \$95
- Sabich Salad (164oz): 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). \$90

Pastries:

- Vegan Bourekas (filled puff pastry dough) with spinach and vegan cheese
10 units \$40.
- Vegan Bourekas (filled puff pastry dough) With potatoes, mushrooms and onions.
10 units \$40
- Vegan Bourekas (filled puff pastry dough)- pizza style, with homemade tomato sauce, vegan mozzarella and vegan homemade pesto. 10 units \$45
- Vegan Bourekas (big) Phyllo dough spinach and Feta Bourekas 5 units \$70

- Kade- Homemade Kurdish Bread Pockets filled with vegan feta and green onions.
30 units \$70
***Optional- 5 big units \$70
- Eggplant Kade- Homemade Kurdish Bread Pockets filled with grilled and smoked eggplant, vegan feta and green onions. 30 units \$70
***Optional- 5 big units \$70
- Sambusac- Homemade Middle Eastern bread pockets filled with chickpeas, onions and spices. 30 units \$60
***Optional- 5 big units \$60
- Bread "Boats" filled with a pizza sauce and vegan cheese topped with sesame- 10 units \$50
- Bread "Boats" filled with spinach and vegan cheese topped with sesame- 10 units \$50.
- Pizza Squares 21"x13" pan. Made with homemade tomato sauce, vegan mozzarella with homemade pesto (optional) and up to 3 toppings (kalamata olives, green olives stuffed jalapeno or garlic, red onions, tomato slices, mushrooms, corn) \$40
- Vegan "Pigs" in a blanket, Beyond Meat sausages wrapped in a focaccia bread topped with garlic, olive oil and parsley. 8 units \$72
- Vegan Fluffy Pancakes with fresh blueberries or organic vegan chocolate chips or plain (comes with organic maple syrup on the side) 10 units \$40.

Middle Eastern options:

- Dolmas- grape leaves stuffed with rice and herbs served with vegan mint yogurt (serves about 10 people) \$80 (GF)
- Lachma ba'ajin- Middle Eastern mini flatbreads 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 \$70
- 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 \$70.

Mezza:

- Zaatar olive oil Hummus (8oz) \$8 (GF)
- Green tahini (8oz) \$8 (GF)
- Pink (beet) tahini (8oz) \$9 (GF)
- Babaganush (grilled eggplants with vegan mayonnaise and seasoning) (8oz) \$12 (GF)
- Spicy Moroccan eggplant salad (8oz) \$12 (GF)
- Matbucha (Moroccan tomato slow cooked salsa) (8oz) \$10 (GF)
- Tangy red cabbage salad (8oz) \$8 (GF)
- White Cabbage salad with mint and cucumber (8oz) \$8 (GF)
- Chopped salad, tomatoes, cucumbers, red onion, herbs, seasoning (16oz) \$15 (GF)

Options for bigger quantities are available in 16oz and 32oz.

All spreads pair perfectly with our breads (please see "Bread Menu")

Hummus topping options (32oz)

(serves about 8-10 people)

- Zaatar olive oil- \$32 (GF)
- Masabacha with Zaatar and olive oil (seasoned chickpeas with zaatar and olive oil)- \$38 (GF)
- Green Tahini on top of hummus with Sumac- \$38 (GF)
- Vegan ground "meat" with pine nuts- \$50
- Breaded fried cauliflower with Tahini- \$50
- Sautéed onions and mushrooms- \$50 (GF)

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 checks)

