



Sweet baked goods

Vegan soft Cookies:

Chocolate Chip

White Chocolate Chip

Snickerdoodle (Classic cinnamon)

Ube Snickerdoodle

Matcha Snickerdoodle

Cocoa Snickerdoodle

Double Chocolate

Peanut Butter

Coconut

Lemon

Orange

Pack of 6 (1 flavor) \$24

Pack of 12 (1 flavor) \$45

Specialty Soft Cookies:

Chocolate chip filled with chocolate cream

Chocolate Chip filled with Peanut Butter

Double Chocolate with Raspberries filled with White Chocolate Cream

White Chocolate Chips with Dried Strawberries

White Chocolate Chip with Macadamia Nuts

Peanut Butter with Chocolate Chips

Matcha with White Chocolate Chips and Dried Strawberries

Oatmeal raisin with pecan

Lemon Cookie Sandwiches with Raspberry Jam

Orange Cookie Sandwiches with Orange Marmalade

Pack of 6 (1 flavor) \$30

Pack of 12 (1 flavor) \$55

Dark chocolate Brownies:

8 square pieces of dark chocolate brownies **\$55**

Short pastry rolled cookies topped with powdered sugar:

Options:

- Chocolate cream with or without walnuts
- Date spread with cinnamon and walnuts add
- Strawberry/ raspberry/ fig jam
- Apples and cinnamon add \$5

Pack of 20 pieces \$45

Vegan sweet Brioche bun roses:

pack of 10 \$45

Chocolate Rozalach- soft oven yeast dough pastries with powdered sugar:

Pack of 40 pieces \$50 (1 flavor)

Best eaten warm!

Rugalach- Filled pastry:

Options:

- Chocolate
- Jam (raspberry, strawberry, blueberry)
- Cinnamon
- Poppy seed filling (when available)
- Coconut
- Halva

Pack of 20 pieces (1 flavor) \$35

Sticky buns:

Options:

- Chocolate with or without walnuts
- Cinnamon with or without walnuts
- Raspberry Jam
- Strawberry Jam
- Blueberry Jam

Pack of 10 \$45 (1 flavor)

Babkas (9") \$22:

- Chocolate
- Chocolate and walnuts
- Cinnamon and walnuts
- Coconut shreds (+\$3)
- Chocolate Raspberry (+\$3)
- Poppy seed (+\$3)

- Almond crunch (+\$3)

- Peanut Butter with chocolate and coconut (+\$3)

- Orange Cinnamon Almond Cream (+\$3)

Raw Vegan Cheesecakes:

9" (serves 8-10 people) \$100 (GF)

- 4-layer Mango cheesecake
- 4-layer Strawberry cheesecake
- 4-layer mixed berry cheesecake
- 4-layer blueberry cheesecake topped with Veganista's homemade blueberry jam (Topping is not RAW).

Please keep in mind that this cake comes frozen.

Strawberry and Cream Shortcake:

Flavors available:

Vanilla cake/ Chocolate cake/ Matcha cake/ Lemon cake/ Orange cake/ pineapple cake: with vanilla cream and strawberries.

Sizes available:

- 6" \$65
- 7" \$75
- 8" \$85
- 9" \$95

Round pound cakes (9" serves 8 people) \$40:

- Matcha white chocolate chip (+\$7)
- Cinnamon swirl and walnuts (Coffee cake)
- Chocolate hazelnut vanilla swirl
- Lemon and blueberry/ raspberry jam cake (+\$5)
- Lemon poppy seed cake with lemon yogurt frosting (+\$5)
- Rich chocolate cake with chocolate ganache and Walnuts/ vegan chocolate sprinkles/ vegan rainbow sprinkles (+\$10)
- Orange cake with organic dried figs (+\$5)
- Pineapple cake with pineapple marmalade and macadamia nuts (when available) (+\$12)

Optional in other sizes. Please contact

Orange and coconut semolina cake with almond extract:

Sizes available:

- 9"x9" cake \$30
- 3 loaves of 7" size cakes \$45
- 6 loaves of 5" size cakes \$40

Whole wheat Banana bread:

(made with coconut sugar- no refined sugar)

Sizes:

5 loaves (5") \$30

12 muffin size \$40

Options:

- Plain
- Chocolate chips
- Raisin cinnamon
- Date pieces
- Organic Dried blueberries (+\$3)
- Add walnuts or pecans to any of the above (+\$3)

- **this version is available in a pumpkin bread as well**

100% maple syrup pound cake with almond slices or pecans:

Sizes:

5 loaves (5") \$35

12 muffin size \$45

Apple strudle:

5 individual pieces \$40

Everything is free from: eggs, dairy, palm oil, margarine, vegan butter, artificial food coloring, preservatives or any type of animal products. 100% plant based.

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 Cards (+3% processing fee).