



Sweet baked goods

Vegan soft Cookies:

- Chocolate chip filled with chocolate cream +\$3
- Chocolate chip filled with peanut butter +\$3
- Chocolate chip with mega chocolate chunks +\$3
- White chocolate chip +\$3
- White chocolate chips with dried strawberries +\$5
- Double chocolate
- Double chocolate with white chocolate chips and dried strawberries +\$5

- Peanut butter
- Peanut butter and chocolate chip (+\$3)
- Lemon +\$3
- Matcha and white chocolate chip +\$3
- Matcha and White chocolate chips with dried strawberries +\$5
- Coconut
- Coffee Chocolate Chip
- Oatmeal raisin with pecans
- Snickerdoodle (classic cinnamon)
- Matcha Snickerdoodle +\$3
- Ube Snickerdoodle +\$3
- Cocoa Snickerdoodle +\$3
- Blue Spirulina Snickerdoodle +\$3

Pack of 6 cookies (1 flavor): \$18

Pack of 12 cookies (up to 2 flavors): \$32

Short pastry rolled cookies topped with powdered sugar:

Options:

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

20 pieces \$35 (1 flavor)

Rozalach- soft oven yeast dough pastries with powdered sugar:

Filling options:

- Chocolate
- Jam (raspberry, strawberry, blueberry)
- Cinnamon walnut

40 pieces \$40 (1 flavor)

Best eaten warm!

Rugalach- Filled pastry:

Options:

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

20 pieces (1 flavor) \$30

Sticky buns:

Options:

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

10 sticky buns \$45 (up to 2 flavors)

Babkas (9") \$20:

- Organic chocolate hazelnut cream
- Organic chocolate hazelnut cream and walnuts
- Organic chocolate hazelnut cream and Halva (when available) (+\$2)
- Macadamia nut cream and coconut (+\$2)
- Cinnamon walnuts
- Cinnamon
- Coconut shreds
- Chocolate raspberry
- Jam (raspberry, strawberry or blueberry)
- Poppy seed (+\$2)

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 now RAW).

Please keep in mind that this cake can stay in the freezer up to 1 month!

Strawberry and Cream Shortcake:

Flavors available:

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

Sizes available:

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

Round pound cakes (9" serves 8-10 people) \$25:

- Matcha white chocolate chip (+\$7)
- Cinnamon swirl and walnuts (+\$5)
- Chocolate hazelnut vanilla swirl
- Lemon and blueberry/ raspberry jam cake (+ \$5)
- Rich chocolate cake with chocolate ganache and Walnuts/ vegan chocolate sprinkles/ rainbow sprinkles (+ \$10)

- Orange dark chocolate swirl (+\$5)
- Tahini, dates and pecans (+\$5)
- Cranberry walnut and vanilla (+\$5)
- Dark chocolate with raspberry jam and chocolate sprinkles on top (+\$10)
- Vanilla chocolate chip

Optional in other sizes. Please contact

Orange and coconut semolina cake with almond extract:

Sizes available:

- 9"x9" cake \$27
- 3 7" rectangular cakes \$40
- 6 5" individual size cakes \$36

Whole wheat Banana bread: (made with coconut sugar)

Sizes:

- 2 loaves (7") \$25
- 5 loaves (5") \$25
- 12 muffin size \$27

Options:

- Plain
- Mini organic chocolate chips
- Organic chocolate mega chunks (+\$3)
- Raisin cinnamon
- Date pieces and walnuts
- Blueberries (+\$3)
- Double chocolate banana bread (+\$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:

- 2 loaves (7") \$30
- 5 loaves (5") \$30
- 12 muffin size \$32

Apple Crumble pie:

Apple pie 9" (serves 8 people) \$40

- Free from: eggs, dairy, palm oil, margarine, vegan butter, bleached flour 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, CashApp, Zelle, Credit/Debit Cards (+3% processing fee) or check (no personal checks)