



Vegan Continental Breakfast

90-minute service. Includes Fresh-Brewed Dunn Brothers Coffee™ with Oat Milk, Iced Water, Chilled Orange Juice, & Hot Tea on request. Minimums apply where noted. Prices are per guest.

Vegan Deluxe Continental **\$ 26.95**
Homemade Assorted Vegan Muffins & Scones, Seasonal Fresh Cut Fruit Display (*Minimum 25 guests*)

Served Vegan Breakfasts

Includes Fresh-Brewed Dunn Brothers Coffee™ with Oat Milk, Iced Water, Chilled Orange Juice, & Hot Tea on request.

Vegan Egg Souffle **\$ 31.95**
Eggless Denver Souffle (Peppers, Onions, Tomatoes, & Seasonings blended with JustEgg, & Vegan Cheddar) Roasted Potato Medley, Vegan Sausage Patty, Chef's Choice Muffin or Scone, Fresh Fruit Garnish

Vegan Egg Strada **\$ 31.95**
Baked Egg-less Strada (JustEgg, Vegan Mozzarella, Mushroom, Onion, Spinach, Seasoning, Vegan French Bread) Pan-fried Redskin Potatoes, Vegan Sausage Patty, Chef's Choice Muffin or Scone, Fresh Fruit Garnish

A la Carte Vegan Breakfasts

Minimum 12 unless noted. Priced per item.

Vegan Breakfast Burrito **\$ 12.95 each**
(JustEgg, Plant Chorizo, Vegan Cheddar, Flour Tortilla, Salsa)

Vegan Breakfast Sandwich **\$ 9.95 each**
(JustEgg, Plant Sausage, Vegan Cheese, English Muffin)

Vegan Denver Souffle (gf) **\$ 8.50 each**
Eggless Denver Egg Souffle (Peppers, Onions, Tomatoes, & Seasonings blended with JustEgg, & Vegan Cheddar)

Vegan Spinach-Mushroom Strada **\$ 8.50 each**
JustEgg, Vegan Mozzarella, Mushroom, Onion, Spinach, Seasoning, Vegan French Bread

Vegan Apple-Cinnamon Quinoa (gf) **\$ 6.95 svg**
Creamy Vegan Quinoa blended with Apples, Almonds & Spice (*Minimum 25 guests*)

Vegan Oatmeal (gf) **\$ 5.50 svg**
with Oat Milk, Raisins & and Brown Sugar (*Minimum 25 guests*)

Vegan Scrambled Eggs **\$ 6.95 svg**

From Our Bakery

Vegan Muffins or Scones **\$ 60.00 dozen**
Vegan English Muffins with Whipped Margarine Cups **\$ 52.00 dozen**

Served Vegan Lunch & Dinners

Includes Salad Starter, Freshly Roasted Dunn Brothers Coffee™, Iced Water, Hot Tea on request, & Dessert. Prices are per guest.

Vegan Salad Options:

Vegan Caesar Romaine, Croutons, Vegan Parm, Homemade Dressing

Vegan Sunflower Salad (gf) Mixed Greens, Carrots, Cauliflower, Roma Tomato, Sunflower Kernels, Agave Balsamic Vinaigrette

Vegan House Salad Mixed Greens, Petite Tomato, Cucumber, Crouton, Vegan Parm, Vegan Champagne Dressing

Vegan Meatballs & Marinara \$ 36.95

Vegan Salad, Vegan Meatballs with Marinara over Steamed Spaghetti Pasta, Fresh Vegetable Blend, Vegan Parmesan; Vegan Bread with Margarine

Vegan Black Bean Pot Pie \$ 35.95

Vegan Salad, Our House-specialty Black Bean Pot Pie: *Black Beans, Corn, Vegan Cheddar, Cilantro, Onions, Bell Peppers, Jalapeno, Garlic, & Spices blended & baked under our Flakey Vegan Puff Pastry*, Fresh Vegetable Blend, Rustic Bread & Margarine
~Can be made Gluten Free topped with Vegan Mashed Potatoes

Vegan Meatloaf \$ 34.95

Vegan Salad, House-made Plant based Meatloaf, Mashed Potatoes, Seasonal Vegetables, Vegan Bread with Margarine



Vegan Portabella Paprikash (gf) \$ 41.95

Vegan Salad, Our creamy stew of Sautéed Portabella Mushrooms, Garlic, Tomatoes, Parsley, & Hungarian Paprika blended with Dairy-free Sour Cream, served over Steamed Pasta with Fresh Vegetables, Herbed Dinner Roll & Margarine

Vegan Cauliflower Croquettes \$ 38.95

Vegan Salad, Crispy Cauliflower Croquettes with Black Garlic Sauce, Roasted Potato Medley, Fresh Vegetable Blend, Vegan Rustic Bread & Margarine

Vegan Wellington \$ 41.95

Vegan Salad, Sauteed Fresh Vegetables (*Asparagus, Carrots, Red Peppers, Onion, Spinach, & Portabella Mushrooms*) blended with nut-free Basil Pesto, wrapped & baked inside our delicate Puff Pastry, Jasmine Rice Pilaf, Fresh Seasonal Vegetables, Vegan Bread & Margarine

Vegan Steak (gf) \$ 42.95

Vegan Salad, Hand-blended Plant & Vegetable Steak, Sauteed Mushrooms, Roasted Rustic Vegetables & Potatoes, Vegan Bread & Margarine

Vegan Desserts

Vegan Cookies <i>(Chocolate Chip, Oatmeal Raisin, & Snickerdoodle)</i>	\$ 48.00 per dozen
Vegan Brownie topped with Ganache	\$ 54.00 per dozen
Vegan Bundt Cakes, Petite <i>(Chocolate, Lemon, Carrot, & Vanilla)</i>	\$ 5.95 each
Chocolate Black-out Cake (vg, gf, nf)	\$ 7.50 each
Petite Vegan Coconut Cake (nf) or Petite Chocolate Black-out Cake (vg, nf, df)	\$ 4.95 each
Petite Fruit Tart, vegan	\$ 5.95 each
Fresh Fruit Compote, individual (gf, nf, df)	\$ 8.95 each



Vegan Coffee Service

Freshly Roasted Dunn Brothers Coffee™ or Decaf	\$ 99.00 per gallon
Includes 12oz Disposable Cups, Stir Sticks, Oat Milk, Sugar & Pure Leaf Stevia packets	
For China Service, add \$ 10.00 per gallon	

