



Vegan Deluxe Continental Breakfast

\$ 26.95 pp

(Minimum 25 guests)

Homemade Assorted Vegan Muffins & Scones, Seasonal Fresh Cut Fruit Display, Fresh-Brewed Dunn Brothers Coffee with Oat Milk, Chilled Orange Juice, & Hot Tea on request. 90-minute service, compostable disposable service wares

Served Vegan Breakfasts

China Service, Waitstaff Served Minimum 12 Guests Includes Fresh-Brewed Dunn Brothers Coffee™ with Oat Milk, Iced Water, Chilled Orange Juice, & Hot Tea on request.

Vegan Egg Souffle **\$ 32.95**

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 **\$ 32.95**

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

Minimum 12 unless denoted otherwise. Priced per item.

Vegan Breakfast Burrito \$ 13.95 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 Scrambled Eggs (gf) \$ 6.95 serving

Vegan Apple-Cinnamon Quinoa (gf) \$ 175.00 half pan
Creamy Vegan Quinoa blended with Apples, Almonds & Spice *(Minimum 25)*

Oatmeal (vegan, gf) \$ 135.00 half pan
with Oat Milk, Raisins & and Brown Sugar *(Minimum 25)*

From Our Bakery

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

Vegan Lunch & Dinners

China Service, Waitstaff Served.

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

Vegan Salad Options:

Vegan Fresh Fennel Salad (gf) Mixed Greens, Shaved Fennel, Mandarin Oranges, Maple-Walnuts, Cran-Orange Vinaigrette

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 Champagne Dressing

Vegan Meatballs & Marinara **\$ 38.95**

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

Vegan Black Bean Pot Pie **\$ 37.95**

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*
~Can be made Gluten Free topped with Vegan Mashed Potatoes

Vegan Meatloaf (gf) **\$ 36.95**

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



Vegan Portabella Paprikash **\$ 43.95**

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

Vegan Cauliflower Croquettes (gf) **\$ 40.95**

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

Vegan Wellington **\$ 43.95**

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 Steak (gf) **\$ 44.95**

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

Vegan Desserts

Vegan Cookies <i>(Chocolate Chip, Oatmeal Raisin, & Snickerdoodle)</i>	\$ 48.00 per dozen
Vegan Brownies topped with Ganache	\$ 54.00 per dozen
Petite Vegan Bundt Cakes <i>(Chocolate, Lemon, Carrot, & Vanilla)</i>	\$ 5.95 each
Chocolate Blackout Cake (gf)	\$ 7.50 each
Petite Vegan Olive Oil-Orange Cake	\$ 5.25 each
Petite Chocolate Blackout Cake (gf)	\$ 5.25 each
Fresh Fruit Compote, individual (gf)	\$ 9.75 each



Vegan Coffee Service

Vegan Freshly Roasted Dunn Brothers Coffee™ or Decaf **\$ 98.00 per gallon**
 Includes 12oz Disposable Cups, Stir Sticks, Oat Milk, Sugar
 & Pure Leaf Stevia packets
For China Service, add \$ 10.00 per gallon

