



Vegan Menu



DELUXE CONTINENTAL BREAKFAST

12 guest minimum, 90-minute service, compostable service wares

Vegan Deluxe Continental **\$ 27.95 pp**

Homemade Assorted Vegan Muffins and Scones, Seasonal Fresh Cut Fruit Display, Fresh-Brewed Dunn Brothers Coffee™, Oat Milk, Chilled Orange Juice, Hot Tea on request

VEGAN BREAKFAST ALA CARTÉ

12 guest minimum unless noted

Vegan Breakfast Burrito **\$ 14.95 each**

JustEgg, Plant-Based Chorizo, Vegan Cheddar, Flour Tortilla, Salsa

Vegan Breakfast Sandwich **\$ 9.95 each**

JustEgg, Plant-Based Sausage, Vegan Cheese, English Muffin

Vegan Denver Souffle (gf) **\$ 8.95 each**

Eggless Denver Egg Souffle, Peppers, Onions, Tomatoes, Seasonings blended with JustEgg, Vegan Cheddar

Vegan Spinach-Mushroom Strada **\$ 8.95 each**

JustEgg, Vegan Mozzarella, Mushroom, Onion, Spinach, Seasoning, Vegan French Bread

Vegan Scrambled Eggs (gf) **\$ 6.95 serving**

Vegan Apple-Cinnamon Quinoa (gf) **\$ 185.00 half pan**

(contains nuts) Creamy Vegan Quinoa blended with Apples, Almonds, Spices, Minimum 25 guests

Oatmeal (gf, vegan) **\$ 145.00 half pan**

with Oat Milk, Raisins, Brown Sugar, Minimum 25 guests

More Ala Carte items on Page 3

VEGAN

All prices subject to a 24% service charge and applicable taxes.

Kelber is not a nut or gluten free facility. All menu items are nut free unless designated otherwise

gf:GLUTEN-FREE | v:VEGETARIAN | vg:VEGAN | df:DAIRYFREE



SERVED VEGAN BREAKFASTS

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

Vegan Egg Soufflé **\$ 33.50**
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 **\$ 33.50**
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

VEGAN LUNCH & DINNERS

China Service, Waitstaff Served
Includes Salad Starter, Freshly Roasted Dunn Brothers Coffee™, Hot Tea on request, Dessert

Vegan Fresh Fennel Salad (gf, contains nuts)
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 **\$ 39.95**
Vegan Salad, Vegan Meatballs with Marinara over Steamed Spaghetti Pasta, Fresh Vegetable Blend, Vegan Bread, Margarine

Vegan Black Bean Pot Pie **\$ 38.95**
Vegan Salad, Our House-specialty Black Bean Pot Pie: Black Beans, Corn, Vegan Cheddar, Cilantro, Onions, Bell Peppers, Jalapeno, Garlic, Spices, baked under our Flakey Vegan Puff Pastry, Fresh Vegetable Blend, Rustic Bread & Margarine
~Can be Gluten Free topped with Vegan Mashed Potatoes

Vegan Meatloaf **\$ 37.95**
Vegan Salad, House-made Plant based Meatloaf, Mashed Potatoes, Seasonal Vegetables, Vegan Bread with Margarine

Vegan Portabella Paprikash **\$ 44.95**
Vegan Salad, Creamy stew of Sautéed Portabella Mushrooms, Garlic, Tomatoes, Parsley, Hungarian Paprika, Dairy-free Sour Cream, served over Steamed Pasta, Fresh Vegetables, Herbed Dinner Roll, Margarine

Vegan Cauliflower Croquettes **\$ 41.95**
Vegan Salad, Crispy Cauliflower Croquettes with Black Garlic Sauce, Roasted Potato Medley, Fresh Vegetable Blend, Vegan Rustic Bread, Margarine

Vegan Wellington **\$ 44.95**
Vegan Salad, Sauteed Fresh Vegetables (Asparagus, Carrots, Red Peppers, Onion, Spinach, Portabella Mushrooms) nut-free Basil Pesto, wrapped and baked inside our delicate Puff Pastry, Jasmine Rice Pilaf, Fresh Seasonal Vegetables, Vegan Bread, Margarine

Vegan Steak **\$ 45.95**
Vegan Salad, Hand-blended Plant & Vegetable Steak, Sauteed Mushrooms, Roasted Rustic Vegetables and Potatoes, Vegan Bread, Margarine

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ALA CARTE VEGAN

Vegan Muffins or Scones	\$ 64.00 per dozen
Vegan English Muffins with Whipped Margarine Cups	\$ 55.00 per dozen
Vegan Cookies Chocolate Chip, Oatmeal Raisin, & Snickerdoodle	\$ 49.00 per dozen
Vegan Brownie	\$ 56.00 per dozen
Vegan Bundt Cakes, Petite Chocolate, Lemon, Carrot, & Vanilla	\$ 6.25 each
Chocolate Black-out Cake (vg, gf)	\$ 7.75 each
Petite Vegan Olive Oil-Orange Cake, or Petite Chocolate Black-out Cake	\$ 5.50 each
Fresh Fruit Compote, individual (vg, gf)	\$ 9.95 each

Minimum 1 dozen or 12 each where applicable on the baked goods

VEGAN COFFEE SERVICE

Freshly Roasted Dunn Brothers™ **\$105.00 gallon**
Coffee or Decaf

Includes 12oz Disposable Cups, Stir Sticks, Oat Milk, Sugar,
Pure Leaf Stevia packets

For China Service add \$ 10.00 gallon, \$ 5.00 pumper pot

Vegan Freshly Roasted **\$ 60.00 pump pot**
Dunn Brothers™ Coffee or Decaf

Includes 72oz of Coffee, Oat Milk, Sweeteners,
Disposable service ware

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