



CATERING

STARTERS

Hawaiian BBQ Spring Rolls GF • \$5

Grilled marinated tofu, pineapple, cucumber, cabbage, bean sprouts, cilantro, ponzu sauce

Ghost Vegan Tasting Board GF • \$12

Served with sliced vegetables + rice crackers

Carrot Macadamia Terrine

Pecan Pesto Hummus

The G.O.A.T. Herbed "Feta"

Black Garlic Brussel Sprout Spread

Balsamic Brussel Salad GF OPTION • \$6

Shredded brussel sprouts, arugula, candied pecan, shaved red onion, cornbread crouton, balsamic molasses vinaigrette

Harvest Salad GF • \$5

Mixed greens, fresh seasonal vegetables, avocado tzatziki dressing

Cider Chili GF • \$5

Sweet & spicy red bean chili, cashew sour cream, green onion

MAINS

Shawarma Eggplant Sliders • \$5

Seasoned & roasted eggplant, garlic + molasses hummus, fresh herb tabouleh, avocado tzaziki, pita

Artichoke Bay Cake Sliders • \$5

Herbed artichoke + mushroom cakes, remoulade, lettuce, bun

Falafel Pecan Sliders • \$6

Chickpea/herb/pecan patty, garlic + molasses hummus, cucumber, pickled red onion, avocado tzaziki, pita

MAINS CONT'D

Forager's Pie GF • \$7

Lentil/mushroom/pecan mince, carrots, sweet corn, roasted garlic mashed potato
(Available in individual servings for +\$1/pp)

Bay Cake 'n' Grits • \$6

Herbed artichoke + mushroom cakes, red miso grits, remoulade

Cerveza Hominy GF • \$6

Hominy in beer broth with poblano peppers, onion, garlic, cilantro, and yellow rice

Taco Bar GF • \$10

Pecan chorizo, refried black beans, pico de gallo, guacamole, macadamia cotija, champagne salsa verde (mild), corn tortillas

BREAKFAST / BRUNCH

Breakfast Taco Bar GF • \$10

Scrambled tofu, pecan chorizo, refried black beans, macadamia cotija, champagne salsa verde (mild), Ghost hollandaise (spicy), corn tortillas

Biscuits + Gravy • \$7

Savory biscuits and country sausage gravy

Scrambled Tofu GF • \$4

Seasoned + scrambled tofu as an egg substitute (ideal for a mixed diet buffet)

Vegan Grits GF • \$4

Savory red miso OR sweet brown sugar

DESSERTS

Butternut + Cardamom Mini Pie • \$4

PB & Chocolate Silk Mini Pie • \$5

Please ask questions if you don't recognize an ingredient or have any allergy concerns!



Prices listed are per person, minimum order per item is 12.

Place your order in the following format:

Date of Event:	01/01/2020
Time of Event:	5:00PM
Preferred Delivery/Pickup Time:	3:00PM
Delivery Location:	123 Easy Street, Nashville TN
Item + Quantity:	Forager's Pie 48
Item + Quantity:	Tasting Board 48
Item + Quantity:	Butternut Squash Pie 24

50% deposit is due at time of reservation. If your order is less than \$100, the full balance will be due in lieu of deposit. For all other orders, balance will be due at or before time of pickup or drop-off via check or credit card.

Once your order is confirmed, you will receive an invoice and a link to pay your deposit online.

Delivery is \$15 within 20 miles of our kitchen, \$1/mile after. There may be additional fees for deliveries outside the hours of 11:00AM-7:00PM or on holidays, if available.

Orders can be picked up at our kitchen location to avoid delivery fees during certain hours. Just write **PICKUP** in the "Delivery Location" field and we will work out details.

Ghost Vegan not a full service caterer. We do not provide tables, platters, or heating elements. We do provide instructions to keep your food at the appropriate temperatures for service.

On site set up, presentation, and tear down is available for an additional fee for some events.

Eco-friendly disposable serveware is available for an additional fee with deposit a minimum of 30 days before the event.

The Ghost Vegan kitchen is located at 2909 Gallatin Pike, Nashville TN.

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