



2025

EVENT CATERING MENU

SALADS • 16

Balsamic Brussel Salad GF

Shredded brussel sprouts, baby kale, arugula, candied pecan, shaved red onion, vegan parmesan, roasted garlic balsamic vinaigrette

Mediterranean Salad GF

Baby spinach, arugula, cherry tomato, zucchini pickles, toasted za'atar almonds, vegan feta, cardamom-tahini dressing

Steakhouse Wedge Salad

Iceberg lettuce, shaved carrot and radish, bac'n bits, garlic crouton, vegan bleu cheese, haunted valley ranch dressing

HOT APPETIZERS • 15

Lambossible Meatball

Spiced impossible meatballs, curried sweet potato, meanie sauce

Llapingacho GF

Ecuadorean-inspired potato patties filled with vegan cheese, creamy peanut sauce

Bay Cake

Herbed mushroom and artichoke cake, microgreens, remoulade

Bread & Butter

Rustic bread rolls served with an assortment of infused plant butters.

COLD APPETIZERS • 12

Caprese Skewers GF

Cherry tomato, fresh basil, marinated vegan mozzarella, balsamic reduction

Satay Skewers

Marinated tofu, pineapple, scallion, curry peanut sauce, sriracha

Chèvre Crostini

Crispy toasted French bread, herbed almond chèvre, pecan pesto

MAINS • 18

Shawarma Eggplant

GF OPTION AVAILABLE

Shawarama-inspired roasted eggplant, double garlic hummus, pomegranate tabouleh, meanie sauce

BBQ Mac

Pasta in a rich, cheesy cream sauce, smoky BBQ seitan, seasoned panko breadcrumbs

Mushroom & Grits

GF OPTION AVAILABLE

Brined and seared wild mushroom, creamy red miso grits, toasted vegan parmesan

Tofu Tataki

Seared and marinated tofu, coconut rice, marinated cucumber, crushed peanut

Neatloaf

Impossible meat and red lentil loaf, garlicky mashed potato, miso mushroom gravy

Beer Chxn

Aromatic beer broth, soy chxn, hominy, poblano pepper, yellow rice, avocado pico

Prices subject to change without confirmed reservation.



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PLACE SETTINGS, ETC

Ghost Vegan not a full service caterer. We focus on the food! We do not offer tables, waitstaff, event tear down, or cleaning services. We will clean any on-site kitchen that we use.

We only provide platters, serveware, heating elements, or place settings if explicitly arranged during the booking process. Please see Event Catering Packages for more details.

Optional eco-disposable place settings are available for \$3/guest.

This includes: bamboo or palm leaf plates and bamboo or sugarcane utensils.

Plates and utensils are a natural color. This fee must be paid in full with deposit.

Cake/dessert plates and forks can be added for an additional \$1.5 per guest.

The event is otherwise expected to provide their own place settings.

We are happy to serve guests on rented dinnerware, but Ghost Vegan is not responsible for rented place settings.

ALLERGY CONCERNS

Please specify any allergen concerns when you place your order.

We operate out of a shared kitchen and take great measures to avoid cross contamination, but please exercise caution when considering severe allergies.

Orders must be placed and confirmed in writing via e-mail. Once your order is confirmed, you will receive an invoice and a link to pay your deposit online. Reservations will not be held without deposit.

50% deposit is due at time of reservation. Balance is due fourteen (14) days before the event. If your order is less than \$500, the full balance is due at reservation in lieu of deposit.

Prices subject to change without confirmed reservation.