



#### BATCH STARTERS

##### **Tasting Board** GF OPTION • \$12

A selection of plant proteins, cheeses, spreads, and other gourmet morsels, paired with sliced vegetables and assorted crackers.

##### **Balsamic Brussel Salad** GF OPTION • \$6

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

##### **Harvest Salad** GF • \$5

Mixed greens, fresh and prepared seasonal vegetables, choice of: nuttermilk ranch, cardamom-tahini, or truffle balsamic dressing

#### SINGLES

##### **Hawaiian BBQ Spring Rolls** GF OPTION • \$5

BBQ pulled jackfruit, pineapple, cucumber, carrot, cabbage, sprouts, cilantro, ponzu

##### **Tamales** GF OPTION • \$4

Choose from: Chik'n & Chz, Garlic Chz, Roasted Veggie, Coconut Shiitake Tofu

##### **Shawarma Eggplant Sliders** • \$5

Seasoned & roasted eggplant, double garlic hummus, fresh herb tabouleh, cardamom-tahini dressing, pita

##### **Artichoke Bay Cake Sliders** • \$5

Herbed artichoke + mushroom cakes, remoulade, lettuce, bun

##### **Jibarito Sliders** GF • \$6

Brined and grilled oyster mushroom, garlic aioli, cheese, lettuce, twice fried plantain

#### BATCH MAINS

##### **Forager's Pie** GF • \$10

Lentil, mushroom, pecan, carrot, onion, and sweet corn, topped with roasted garlic mashed potato

##### **Lambpossible Pie** GF • \$12

Kofta-inspired Impossible meat, chickpea, cauliflower, carrot, onion, topped with mashed spiced sweet potato

##### **Bay Cake 'n' Grits** • \$9

Herbed artichoke + mushroom cakes, savory red miso grits, remoulade

##### **Cerveza Hominy** • \$8

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

##### **Ghost Mac** GF OPTION (+\$2) • \$10

Fusilli pasta in a rich, garlicky cream sauce with your choice of:  
BBQ pulled jackfruit  
Balsamic mushrooms  
Steamed broccoli and cauliflower

##### **Steak & Taters** GF • \$12

Plant-based steak and garlicky twice-baked potatoes with rich gravy. Choose from:  
Lion's mane mushroom  
Portobello mushroom  
Marinated tofu  
Impossible (+\$2)

##### **Nutnut Stew** • \$8

Hearty, aromatic peanut and butternut squash stew with fried chickpeas, kale, scallion, cilantro, lime

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



#### EVERYTHING ELSE

Custom dishes are available! Please ask if you're looking for something specific.

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.

All orders must be placed in writing via e-mail, and will be confirmed via e-mail.

50% deposit is due at time of reservation.  
Balance is due at or before time of pickup or drop-off via credit card or e-payment.

If your order is less than \$250, the full balance is due at reservation in lieu of deposit.

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

Delivery is \$25 within 20 miles of our kitchen, \$1.5/mile after. The Ghost Vegan kitchen is located in the neighborhood of East Nashville, in Nashville, Tennessee. Calculate delivery costs from zip code 37207.

Orders can be picked up at our kitchen location during certain hours to avoid delivery fees.

Ghost Vegan not a full service caterer. We do not provide tables, platters, or heating elements.

For the sake of food safety, deliveries outside a 30 mile radius will be delivered cold with instructions to heat to the appropriate temperatures for service on site.

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

Eco-friendly disposable serveware is available for an additional fee paid with deposit.

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