



TASTING BOARD

GF OPTION • \$18

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

STARTERS

Balsamic Brussel Salad GF OPTION • \$11

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

Harvest Salad GF • \$9

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

Chxn Caesar GF OPTION • \$11

Romaine, vegan parmesan, nori strips, marinated soy chxn, garlic crouton

Soup GF OPTION • \$8

Scratch-made and soul-warming. Choose from Broccoli Chz, Cauliflower Corn Chowder, Pozole Verde, Ajo Blanco (served chilled), Mushroom Shallot Wild Rice

Bread & Butter • \$9

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

Cucumber Chèvre Sliders • \$6

English cucumber, roasted red pepper, herbed almond chèvre, balsamic, pita

Shawarma Eggplant Sliders • \$6

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

MAINS

Lambpossible Pie GF • \$14

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

Bay Cake 'n' Grits • \$12

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

Hazelnut Pesto Penne • \$15

Penne pasta in a bright, nutty basil sauce with sun dried tomatoes, bell pepper, vegan parmesan, marinated soy chxn, vegan pepperoni. ****Served chilled.****

Cerveza Hominy • \$11

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

Ghost Mac GF OPTION (+\$2) • \$12

Pasta in a rich, cheesy cream sauce with seasoned panko breadcrumbs.
Add BBQ pulled jackfruit (+\$3)
Add Balsamic mushrooms (+\$3)
Add broccoli and cauliflower (+\$2)

Steak & Taters GF • \$12

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

Nutnut Stew • \$12

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 \$50 within 20 miles of our kitchen, \$2.5/mile after. The kitchen is located in the neighborhood of East Nashville, in Nashville, Tennessee. Calculate delivery costs from zip code 37207.

Some orders may be picked up at our kitchen location with advance notice.

Ghost Vegan not a full service caterer. We do not provide tables, platters, or heating elements unless specifically arranged during the booking process.

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.

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