

THE VEGAN HOOD CHEFS

CATERING MENU

OUR MISSION "KEEP IT LIT!"

TO HONOR THE HERITAGE, SACREDNESS, AND PRACTICES OF CULTURAL FOODS. OUR GOAL IS TO INCREASE HEALTH EDUCATION AND ACCESS FOR DISENFRANCHISED COMMUNITIES (PARTICULARLY BLACK AND BROWN) THROUGH OUR CULINARY WORK.



CONTACT US AT

Call or text
415-879-1389

Email

BOOKING@THEVEGANHOODCHEFS.COM

We currently offer three types of catering services:

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1) "THE DROP" STANDARD DROP-OFF:

Food labels will be provided and can be either packed family style or individual. Add-ons are available.

2) "THE UPGRADE"

Food labels will be provided, we will set up and display food. Food will be held in disposable chafing dishes with sterno fuel & serving utensils. Eco-friendly cutlery (napkins, plates, utensils) will be provided. This option is family style only.

WE ALSO OFFER THESE PREMIUM CATERING OPTIONS

"IN THE TRAP" ON-SITE COOKING:

The Vegan Hood Chef's "On-Site Cooking" catering service is the most accessible and evocative experience. The Vegan Hood Chefs will be on site cooking a fragrant meal. The aroma will be a conversation starter for you and your guests. This service is only offered if there's a kitchen on site suitable for food preparations.

FOOD TRUCK RENTAL

"SLIDE THRU"

We will come through with the truck and offer 3 things off our menu for your guests that they purchase themselves

"POST UP"

We offer unique curated menu at a flat rate for the truck to post up to your event and serve food for your party guests

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SALAD TIME



1/2 TRAY FEEDS 15-25 FULL TRAY FEEDS 30-50

NUBIAN SALAD |

Mix of Black-eyed peas, red and green bell peppers, purple onions, and diced tomatoes with rice wine dressing

RED, BLACK, & GREEN SALAD |

Grilled and marinated asparagus, portobello mushrooms, and fire roasted tomatoes

SUCKA FREE SALAD |

Mixed greens topped with crispy fried oyster mushrooms tossed in our famous Hot Hunny sauce, topped with fresh avocado, pickled red onions, tomatoes, red cabbage, and paired with our house Garlic & Chives aioli.

CESAR SALAD |

Baby kale greens, capers, shaved Violife Parmesan cheese tossed with vegan Caesar dressing
Add on Crispy "Chickn" or "Shrimp"



SMALL BITES

FEEDS 15 PEOPLE

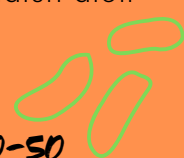
STUFFED MUSHROOMS |

Creamy mixed vegetables topped with homemade artichoke pesto, vegan parmesan cheese, and bread crumbs

CAJUN CRAB CAKES

Hearts of palm, chickpeas, mixed bell pepper sea moss with dill horseradish aioli

BIG BITES



1/2 TRAY FEEDS 15-25 FULL TRAY FEEDS 30-50

SOLIDARITY CORN

Grilled Mexican street style corn, covered in garlic aioli, topped with vegan parmesan cheese and Quinoa Jambalaya with microgreens. Priced by piece

CAJUN MAC AND CHEESE |

Egg free noodles, baked with cajun spices, and coconut milk.

FRIED CHICK'N |

Marinated jackfruit breaded in cajun spices and deep fried.

JAMBALAYA |

Vegan Sausage, bell peppers, onions, garlic, rice, celery, diced tomatoes, Jackfruit

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BRUNCH

1/2 TRAY FEEDS 15-25 FULL TRAY FEEDS 30-50

SEASONAL FRUIT FRENCH TOAST

French toast, seasonal fruit, powder sugar and cinnamon and mint Served with Hennessey syrup

LOADED HOME FRIES

Crispy yellow potatoes, seasonal vegetables, flavorful mushrooms, topped with a chipotle drizzle

SWEET POTATO SKILLET

Crispy baked sweet potato, tossed with grilled asparagus, mushrooms, onions, bell peppers, vegan sausage, spinach, chickpea egg, garnished with fresh parsley and smoked paprika

CHICKPEA OMELETTE

Chickpea "eggs" stuffed with tomatoes, mushrooms, onion, feta cheese, and spinach

BEVERAGES

WE OFFER SEVERAL REFRESHMENTS
THAT CAN BE ORDERED BY THE GALLON:

Blueberry Basil Lemonade
Strawberry Mint Lemonade
Hibiscus Ginger Lemonade
Pineapple Ginger Lemonade
Lavendar Blackberry Lemonade

Add-ons available:

(please inquire for pricing)

Eco-friendly cutlery (napkins, plates, utensils)

Food warmers and sternos

Customize table settings/ decorations

Cocktails

Nice chafing dishes