



Plant Based Catering

Our Plant Based Menu is Vegan

Plant Based Breakfast

A La Carte Items

Vegan Breakfast Breads:

Muffin & Loaf Bread

**\$4.00 per person*

Seasonal Fresh Fruit *GF*

**\$3.50 per person*

Berries & Granola *GF*

with Plant Milk

**\$4.50 per person*

Roasted Potatoes *GF*

with Bell Peppers & Onions

**\$2.50 per person*

Vegan Breakfast Burrito

Tofu, Potato, Black Beans & Corn

**\$4.50 per person*

Oatmeal *GF*

with Plant Milk, Cinnamon,

Raisins & Brown Sugar

**\$3.50 per person*

Continental Buffet

**\$9.75 per person*

Coffee Travelers with Plant Milk

Seasonal Fruit Bowl

Breakfast Breads: Assorted Muffins, Loaf Breads

Rise & Shine Buffet

**\$11.00 per person*

Tofu Scramble with Diced Bell Peppers & Scallions, Roasted Potatoes with Herbs & Red Onion, served with Flour Tortillas & Salsa

Bagel Buffet

**\$6.50 per person*

Assorted Bagels with Cashew Cream Cheese, Tomato, Red Onion, Capers & Lemon

Minimum order 10 people

**All orders are subject to CA Tax and 18% Service Charge.
50% charge for orders cancelled within 72 hours of event time*



Plant Based Cold Lunch

Sandwich Platters - *\$11.00 per person

Includes Mixed Green Salad & Vegan Cookies or Whole Fresh Fruit

Pesto Sandwich

Oven Roasted Pesto Tofu with Arugula,
Sundried Tomato Spread

Thai Wrap

Soy Glazed Tofu, Zucchini, Carrot, Mint &
Black Sesame Seeds

Un-“Tuna”

Chickpeas, Celery, Onion, Relish, Capers,
Cashew Cream & Dill

Shredded BBQ Jackfruit Sandwich

tomatoes & romaine, Chipotle Cashew
Spread

Hummus Sandwich

Hummus, Cucumber, Avocado & Tomato

Tofu Curry Sandwich

with Currants, Dill & Sliced Cucumber

Salad upgrades

Add *\$2.25 per person

Couscous Salad

Roasted Peppers, Sundried Tomatoes & Basil Vinaigrette

Greek Pasta Salad

Penne Pasta, Cucumber, Dill Vinaigrette

Caesar Salad

Chopped Romaine Lettuce with Nutritional Yeast, Croutons with Creamy Caesar
Dressing

GS Cobb *GF*

Herb Braised Diced Tofu, Cherry Tomato, Avocado, Candied Walnuts
Vegan Ranch Dressing

Potato Salad *GF*

Classic Potato Salad with Dill Relish, Cashew Cream & Mustard

Moroccan Quinoa Salad *GF*

Dried fruit & Scallions

Minimum order 10 people

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50% charge for orders cancelled within 48 hours of event time



Salad Buffet Lunch

Choose three(3) Salads, Rolls & Cashew Herb Spread, Vegan Cookie or Whole Fresh Fruit

\$12.50

Couscous Salad

Roasted Peppers, Sundried Tomatoes & Basil Vinaigrette

Greek Pasta Salad

Penne Pasta, Cucumber, Dill Vinaigrette

Three Bean BBQ Salad *GF*

Kidney Beans, Black Beans, White Bean with Tomato, Shredded Carrot & BBQ Sauce

GS Cobb *GF*

Herb Braised Diced Tofu, Cherry Tomato, Avocado, Candied Walnuts
Vegan Ranch Dressing

Spinach Salad *GF*

Tomatoes, Currants, Sliced Almond, Cucumber

Moroccan Quinoa Salad *GF*

Dried fruit & Scallions

Waldorf Salad *GF*

Mixed Arugula & Romaine, Celery, Candied Walnuts, Diced Apples & Grapes,
Balsamic vinaigrette

Southwest Salad *GF*

Romaine Lettuce, Chipotle Roasted Diced Sweet Potato, Black Beans, Roasted
Corn & Tomatoes with Creamy Chipotle Dressing

Asian Salad *GF*

Mixed Greens, Soy Glazed Tofu, Tomato, Carrots, Bean Sprouts, Soy Ginger
Vinaigrette

Minimum order 10 people

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Corporate Lunches & Dinners

Warm Entrees

*\$13.75 Lunch

*\$15.75 Dinner

Warm Lunch Entrees

*Includes: Side Dish, Mixed Green Salad
Rolls with Cashew Herb Spread &
Vegan Cookie or Whole Fresh Fruit*

Warm Dinner Entrees

*Includes: Side Dish, Mixed Green Salad,
Seasonal Vegetables, Rolls with Cashew Herb
Spread & Vegan Cookie or Whole Fresh Fruit*

Braised Tofu in Moroccan Sauce GF

Tomatoes, Dried Fruit with Hints of
Cinnamon

Thai Roasted Tofu GF

with Peanut Sauce

Portabello Florentine GF

Creamy Spinach Sauce

Cauliflower Piccata GF

Capers and Lemon

Pesto Quinoa Stuffed Bell Pepper GF

Zucchini, Mushrooms & Diced Tomato

Baked Rigatoni

with Fresh Vegetables
(No side)

Tamale Pie

Vegan Chili with Corn Bread Topping
(No side)

Amazing Vegan Lasagna

Layers of Roasted Eggplant, Sweet Potato, Lasagna Noodles, Crumbled Tofu "Sausage",
Cashew Cream and Tomato Sauce
(No side)

Sides:

Herb Roasted Potatoes GF

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Mashed Potatoes GF

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Rice Pilaf GF

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Sundried Tomato Pasta

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Curry Scented Couscous

Moroccan Style Quinoa GF

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Wheat Noodles with Asian Vegetable

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Sautéed Polenta Squares GF

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Roasted Potatoes & Cauliflower GF

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Vegan Macaroni & Cheese

(Choose one)

Minimum order 10 people

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PlantPunkKitchen.com

(530) 400-1724

info@PlantPunkKitchen.com



Mid-Afternoon Snacks

Vegan Brownies - \$1.75 per person

Whole Fruit *GF* - \$2.25 per person

Fresh Crudités & Dip Tray - Fresh Vegetables with Rosemary Caramelized Onion Cashew Dip - \$3.50 per person

Tortilla Chips with Mild Salsa *GF*- \$1.75 per person

Pita Platter - Pita Chips with Hummus & Olive Tapenade- \$2.50 per person

Spinach & Artichoke Dip with Sourdough Bread *GF*- \$3.25 per person

Mixed Nuts *GF*- \$2.75 per person

Beverages, Etc.

Hansen's Natural Sodas - \$2.25

Bottled Water \$1.25

Sparkling Water (Plain or Flavored) \$2.25

Fruit Juice \$3.50

Iced Tea \$1.50

Lemonade \$1.50

Coffee Service \$1.75

Tea Service \$1.75

Zero Waste Paper ware (Paper Plates, Napkins, Plastic Utensils) - .75 per person

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GF=Gluten Free

May 2017