

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

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We currently offer 2 catering styles such as Drop Off and On-Site Cooking:

DROP OFF STYLE

The Vegan Hood Chef's "Drop-Off" catering service is the most easy and convenient catering service. It will allow you the ability to entertain your guests stress free. Your delicious meal will be delivered HOT and ready to serve.

We offer three types of Drop-off services.

1) "The Drop" STANDARD DROP-OFF:

Food labels

Serving utensils.

Eco-friendly cutlery (napkins, plates, utensils) will be provided.

2) "The Upgrade" UPGRADED DROP OFF:

Food labels

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.

3) "Fancy" BUFFET/ SERVERS:

Food labels

Available to answer questions about meal

Will include 2 servers.*

Food will be held in stainless steel chafing dishes with sterno fuel & serving utensils.

Eco-friendly cutlery (napkins, plates, utensils) will be provided.

Service items will be picked up after your event ends.

"IN THE TRAP"

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 guest. This service is only offered if there's a kitchen on site suitable for food preparations.

Chefs are available to answer questions about meals.

Set up and display food.

Food labels

Will include 2 servers or more*

Food will be held in stainless steel chafing dishes with sterno fuel & serving utensils.

Eco-friendly cutlery (napkins, plates, utensils) will be provided.

Break down and clean up.

*Price will be dependent on hours of event and size of the party

** All menu prices are based on per person cost

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SALAD TIME



NUBIAN SALAD | 9

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

RED, BLACK, AND GREEN SALAD | 10

Grilled and marinated asparagus, portobello mushrooms and fire roasted tomatoes

WATERMELON FETA AND ARUGULA SALAD | 15

Fresh arugula, tossed with Violife Brand Feta cheese, chopped watermelon with a honey dijon mustard dressing

SUMMER SALAD | 16

Fresh mixed greens tossed with blackberries, pineapple, blueberries, raspberries and served with strawberry dressing.

APPLE PECAN SALAD | 13

Fresh mixed greens tossed with apples, agave toasted pecans and sweet lemon vinaigrette.

CESAR SALAD | 13/17/21

Baby kale greens, capers, shaved Violife Parmesan cheese tossed with vegan Caesar dressing

Add on Crispy "Chickn" or "Shrimp"



SMALL BITES

STUFFED MUSHROOMS | 9

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

CAJUN CRAB CAKES | 12

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

ASPARAGUS ROLLS | 4

Garlic and lemon grilled asparagus stuffed baked in butter roll topped with fresh herbs

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BIG BITES



SOLIDARITY CORN | 10

Grilled Mexican street style corn, covered in garlic aioli, topped with vegan Parmesan cheese and Quinoa Jambalaya with micro greens

JAMAICAN CURRY CHICKEN | 17

Fried Jackfruit, Yukon Potatoes, Bell peppers, onions, garlic, thyme, butter beans, coconut milk, Jamaican spices

MARDI GRAS PASTA | 13

Jackfruit, vegan Sausages, garlic, bell peppers, onions, coconut milk and mushroom

JAMBALAYA | 13

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

CAJUN MAC AND CHEESE | 13

Egg free noodles baked with Cajun spices and Coconut milk

FRIED CHICKN | 15

Marinated Jackfruit breaded in Cajun spices

DIRTY RICE 15

Walnuts, vegan sausages, garlic, bell peppers, onions, Cajun season

JAMAICAN RICE AND PEAS | 13

Coconut milk, white rice, red beans, red bean stock, Jamaican spices

RED BEANS AND RICE | 13

Red beans, vegan sausages, bell peppers, onions, vegetable broth and Cajun season

CAJUN GREENS | 14

Collard greens, Kale, Vegetable broth and Cajun season

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SOUPS

CAJUN "SUCKA-FREE TASH | 16OZ : \$24 | 32OZ: \$48

Corn, Okra, Black eye peas, quinoa, fire roasted tomatoes, celery, coconut milk, kale and Cajun seasons dressing

CREOLE WHITE BEAN CHILI | 16OZ: \$23 | 32OZ: \$46

White beans, jalapeno, poblano peppers, onion, garlic, spices, vegetable broth, limes, cilantro, Vegan sour cream and Tortilla chips dressing

BUTTERNUT SQUASH SOUP | 16OZ: \$20 | 32OZ: \$40

Creamy Butternut squash topped with sauteed curry kale, fresh pomegranate seeds

VEGAN GUMBO | 16OZ: \$25 | 32OZ: \$50

Jackfruit, vegan sausage, rice, flour, vegan butter, bell peppers, onions, celery, gumbo file, kelp seasoning and sea moss.

SANDOS

CRISPY CHICKEN SANDO | \$13 PERSON (15 MINIMUM)

CRISPY FRIED MARINATED JACKFRUIT PATTY TOPPED WITH LETTUCE, TOMATO, AVOCADO and GARLIC AIOLI, SERVED ON TOASTED ACME BUN

BUFFALO CHICKEN BACON SANDO | \$15 PERSON (15 MINIMUM)

CRISPY JACKFRUIT PATTY SERVED ON TOASTED PRETZEL BUN TOPPED WITH BACON