



GIRL ON FIRE VEGAN LLC CATERING

STARTERS

GRILLED ASPARAGUS AND MUSHROOM MEDLEY

Grilled asparagus and king oyster, lion's mane, and baby bella mushroom medley. Tossed with garlic, chili oil and lemon.

Serves 12 65.00

FRESH FRUIT PLATTERS

A variety of different 100% organic fruits.

Serves 12 60.00

BROWN AGAVE GLAZED ROSEMARY BEETS

Raw pure agave marinated in beets served with a rosemary "butter" sauce.

Serves 12 65.00

VEGAN SPINACH ARTICHOKE DIP

Creamy artichoke hearts with vegan feta cheese and spinach.

Serves 10 55.00



BAKED VEGAN BUFFALO CHICKEN DIP

Creamy vegan buffalo chicken dip made with fried lions mane mushrooms and buffalo sauce mixed with a vegan cream cheese blend. Serves 12- \$65.00

ENTREES

VEGAN GUMBO (ORGANIC)

Vegan field roast sausage, king oyster mushrooms, lions mane mushrooms, white and baby bella mushrooms, okra (optional), red/green peppers, gumbo file, wild-rice, and celery. Served with a side of long-grain white rice.

Serves 12 80.00

VEGAN BQQ RIBS (ORGANIC)

Green jack-fruit marinated with homemade BQQ creole sauce and served with raw organic veggies

Serves 12 80.00

VEGAN RED BEANS AND RICE (ORGANIC)

Vegan field roast sausage with red kidney beans and wild-rice. Served with long grain white rice.

Serves 12 75.00

VEGAN JERK FRIED CHICKEN (ORGANIC) AND JERK VEGAN MAC&CHEESE

Vegan king oyster and lion's mane wrapped mushrooms fried in rice paper and marinated with creole sweet & spicy sauce.

Mac and Cheese made with jerk seasoning, vegan double cream (coconut -based), and a blend of vegan cheeses.

Serves 12 90.00

VEGAN SHRIMP AND GRITS (ORGANIC)

Vegan shrimp made heart of palms (in brine), vital wheat gluten and nori pre-marinated with an old bay Cajun blend. Grits made with no soy vegan butter and vegan cheese.

Serves 12

Serves 12 80.00

VEGAN SEAFOOD BOIL

Ten ounces of vegan sausage, vegan shrimp, vegan chicken, vegan crab (king oyster mushrooms), baby potatoes, corn on a cob, smothered in Cajun sauce and served with a Cajun butter sauce.

Serves 12 90.00

SIDES

VEGAN COLLARD GREENS (GUEST FAVES)*

75.00

Organic collard greens marinated with coconut aminos, liquid smoke and a blend of vegan seasonings.

Serves 10

VEGAN JALAPENO CORNBREAD (GUEST

FAVES)* 70.00

Organic baby!! Raw blue agave, jalapenos, vegan "buttermilk" and vegan cream cheese.

Serves 12

VEGAN MAC AND CHEESE 75.00

Creamy mac and cheese pasta tossed with vegan cheese blend, coconut cream, oat milk, vegan cream cheese and vegan sour cream.

Serves 12

SIDES

VEGAN CRISPY CREOLE HUSH PUPPIES Air fried to perfection homemade Hushpuppies served with a creole signature vegan spicy sauce.

Serves 10 60.00

VEGAN BLACK EYED PEAS Black eyed peas made with jalapenos for a zesty and spicy kick in your mouth!

Serves 12 60.00

VEGAN POTATOES AND ONIONS WITH A SIDE OF GREEN BEANS Potatoes and yellow onions smothered vegan gravy and a blend of seasonings. Side of green beans alongside this dish.

Serves 10 65.00

Salads

VEGAN CAESAR SALAD (ORGANIC)

55.00

Iceberg lettuce, vegan parmesan, vegan caesar dressing, juice of a lemon.

Serves 12

VEGAN SPICY KOREAN CUCUMBER

SALAD (ORGANIC) 55.00

Made with a sweet, spicy dressing and a zesty taste! Carrots, snap peas, and cucumbers.

Serves 10

HOUSE SALAD (ORGANIC) 45.00

Mixed greens, roasted corn, walnuts, vegan feta cheese made with a ginger lemon vinaigrette.

Serves 12

VEGAN CHICKPEA QUINOA ARUGULA

SALAD (ORGANIC) 55.00

Crispy Chickpeas, mixed greens, tomatoes, quinoa, avocado, fresh veggies, tossed with a homemade lemon-garlic dressing.

Serves 12

DESSERTS

VEGAN BANANA PUDDING

Banana pudding made with vegan double cream, heavy cream, gluten-free wafers (coconut based).

Serves 10 50.00

VEGAN PEACH COBBLER

(SERVED WITH VEGAN VANILLA ICE CREAM)

House-made Cobbler with sweet peaches served warm with a scoop of vanilla ice cream!

Serves 10 50.00

VEGAN GLUTEN FREE

CHOCOLATE CHIP COOKIES

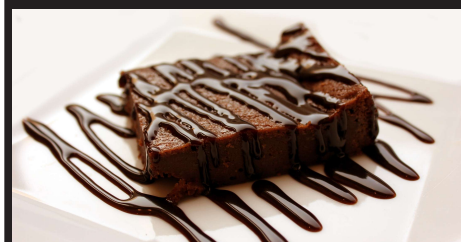
Rich layers of dark chocolate chips, agave, and a taste of vanilla flavor in these gooey cookies!

Serves 12 45.00

VEGAN CARROT CAKE

A house favorite! A thick slice of rich carrot cake topped with cream cheese frosting (coconut and oat milk based).

Serves 12 50.00



BROWNIE SUNDAE

Homemade warm brownie topped with vanilla ice cream, and coconut vegan cream.