

# American Vegan Center Catering Menu

Everything must be requested at least 2 weeks before event by contacting [Regan@AmericanVegan.org](mailto:Regan@AmericanVegan.org). Payment is due upon confirmation of order, at least a week before your event. For small events (6 or fewer people) you may opt to purchase directly from our more limited fridge selection that day.

All items are delicious served chilled. We supply eco-friendly biodegradable plates, sporks, and cups. American Vegan Center hot mugs are available for your use and/or purchase.

Charcuterie Board – vegan cheeses, deli slices, fruit, whole grain crackers/breads, dipping sauces \$90 serves 10 / \$160 serves 20

Mediterranean Platter: multigrain pita, hummus, cucumber, stuffed grape leaves small \$50 serves 15 / \$80 serves 30

Fried Chick'un Wraps: fried enoki mushroom patty, lettuce, tomato, cucumber, onions, pickles, vegan mayo, house divine dressing. Buffalo sauce served on the side. 8 wraps served as 16 individually wrapped half wraps. \$110 serves 8-16 people

Garden Pasta Ziti – Garden Rotini Pasta in Marinara Sauce with Sauteed Onions, Peppers, and Vegan Cheese \$55 serves 15-20 / \$90 serves 30-40

Raw Kale Salad – raw kale with chopped onion, celery, peppers, parsley, tomatoes in a creamy divine dressing \$50 serves 10-12 / \$80 serves 20-30

Round layer Cake – 8pc 9-inch choice of carrot, strawberry, blueberry, chocolate. Comes standard with white frosting \$55, decorated \$10 extra, Gluten-free \$5 extra

Blueberry Cobbler \$50 serves 12

The following 4 sandwiches are each \$12.50 and serve one person, must order at least 12 sandwiches of a kind (some weeks we can accommodate smaller orders—ask us)

"Chicken Salad": pea and wheat protein, celery, onion, fresh dill, lemon juice, Dijon mustard, and vegan mayonnaise served on brioche bun

Southwest Wrap: vegan protein—choose ham or chicken, corn, black beans, spinach, roasted peppers, vegan cheese, sriracha mayo, white-flour tortilla wrap

Mediterranean "Tuna Salad": chickpeas, olive oil, sundried tomato, capers, olives, seaweed, onion, and lemon juice; served on hoagie roll (can be gluten-free with GF crackers for extra +\$1/person)

Vegan Cheesesteaks: seitan, sauteed onions, mushrooms, vegan cheese on hoagie roll

Assorted Mixed Fruit Juices \$5 each, or 10 or more \$4 each

Pricklee Cactus Water \$3 each, or 10 or more at \$2.50

Tea (herbal assortment of individual servings) \$1 per person

Water hot or cold, complimentary

We source primarily from local vegan entrepreneurs, selection may vary, but we will work with you to provide the best possible cuisine for your event!

Color code:

Nourish Plant-Based Café & Juice Bar 177 W Girard Ave, Philadelphia PA 19123

Vegan Chef Lenka [VeganChefLenkaCatering.com](http://VeganChefLenkaCatering.com)

Joy Café 630 N 2<sup>nd</sup> St Philadelphia PA 19123 (items coming soon)

Seamoss 4 Life (local entrepreneur Derrick Bullard)

Pricklee is a national brand

Prices are subject to change without notice. These prices were valid August 1 2025.