B | H

BLUEBIRD HOSPITALITY GROUP

CATERING & CURATED EVENTS

Vegan Menu

2027

A plant-based menu for special events. Every dish is fully vegan: no meat, dairy, eggs or honey. Dishes marked GF are also gluten-free. Prices are starting prices per guest, quoted at our Full Service rate.

Hors d'Oeuvres

from $2.25 per guest

Hummus cucumber cups *GF*
roasted red pepper, smoked paprika

Avocado toast bites
chili flake, lime

Watermelon mint skewers *GF*
lime, chili salt

Stuffed sweet peppers *GF*
herbed vegan cream cheese, chive

Falafel bites
lemon tahini, fresh parsley

Mushroom & onion tartlets
caramelized onion, thyme, crisp phyllo

Tapas

from $3 per guest · bold small plates

BBQ jackfruit sliders
tangy slaw, mini bun

Bang bang cauliflower *GF*
oven-roasted, sweet chili sauce

Sweet potato & black bean taquitos *GF*
oven-baked, salsa verde

Vegetable dumplings
pan-seared, ginger soy

Thai peanut noodle cups
cucumber, cilantro, lime

Italian "meatball" bites
plant-based, marinara, basil

Salads

from $2.50 per guest

Kale & quinoa *GF*
cranberries, pepitas, lemon tahini

Roasted beet & citrus *GF*
mixed greens, walnuts, orange vinaigrette

Southwest chopped *GF*
black beans, corn, avocado, chili-lime

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Soups

from $2.50 per guest

Red lentil & coconut *GF*
ginger, turmeric, lime

Roasted red pepper *GF*
garlic, smoked paprika

Tuscan white bean & kale *GF*
garlic, rosemary, olive oil

Entrées

from $9 per guest

We suggest a salad, one or two entrées and two or three sides.

Stuffed acorn squash *GF*
wild rice pilaf, cranberries, pecans

Coconut chickpea curry *GF*
spinach, basmati rice

Stuffed bell peppers *GF*
black beans, rice, roasted corn salsa

Mushroom stroganoff
creamy mushroom sauce, egg-free noodles

Penne arrabbiata
spicy tomato, garlic, basil

Lentil shepherd's pie *GF*
root vegetables, mashed potato crust

Pastas can be made gluten-free on request.

Sides

from $2.50 per guest

Southern collard greens *GF*
garlic, smoked paprika

Maple roasted sweet potatoes *GF*
cinnamon, sea salt

Coconut basmati rice *GF*
toasted coconut, scallion

Herbed quinoa *GF*
lemon, parsley, olive oil

Balsamic roasted mushrooms *GF*
garlic, thyme

Roasted butternut squash *GF*
sage, olive oil

Our kitchen also prepares foods containing gluten and animal products. We prepare these dishes separately, but we cannot guarantee an allergen-free kitchen. Please list allergies in your inquiry.