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VEGAN

*Full-Service
Catering Menu*



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Full-Service Catering Services

Full service catering is available for weddings, parties and corporate events. Our professional staff work from start to finish to ensure that you and your guests can savor your time together.

Save-the-Date

Dates are available on a first come, first served basis. A signed contract and payment of your initial invoice, equal to 50% of the event total, is required to reserve a date.

Order Deadline

A 14 day minimum notice is required for full service catering

Guest Count / Minimum

Full service catering is available for events of 20 guests or more with a minimum of \$2000

Tastings

Tastings are available for large full service events that are \$4500 and up

Event Consultation

For an event consultation or to request a proposal, please contact us at catering@dc-vegan.com

Brunch Buffet Package

Elegant and festive, the Brunch Buffet Package is a lovely option for morning weddings, next day brunch and corporate meetings

\$32/PERSON

Morning Pastries

Gluten-free (ADD \$2/PERSON)

Choose Two

miniature banana bread
cardamom orange teacakes
blueberry muffins
cinnamon sugar muffins

Sides

Choose One

Sausage Patties* (GF, SF)
beyond meat breakfast sausage patties

Lemon Mint Fruit Salad* (GF, SF)
fresh fruit tossed with lemon juice, mint & agave

Mains

Choose Two

Seasonal Vegetable Strata

organic tofu, ripped bread & seasonal vegetable
breakfast casserole

Tofu & Potato Strata (GF)

organic tofu & redskin potato breakfast casserole

French Toast Bake

served with strawberry compote, maple syrup &
whipped cream (SF except whipped cream)

Mini Frittatas* (GF, SF)

individually-portioned chickpea & seasonal
vegetable frittatas with herbed aioli

English Muffin Sandwiches (N)

choose beyond sausage, just egg & cheese or
beet bacon, tofu egg & cheese

Organic Tofu Scramble (GF)

scrambled organic tofu, bell peppers & onions

Breakfast Potatoes

Choose One

Home Fries* (GF, SF)

classic breakfast potatoes, bell peppers & onions

Hash Brown Patties* (GF, SF)

lightly fried hash brown patties

* TOP 8 ALLERGEN FREE

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Hors D'oeuvres

Passed Appetizers

Sophisticated and artistically composed, our passed appetizers allow your guests to mingle while wait staff circulates. Designed to be 2 bites each, our passed appetizers can be enjoyed with a drink in hand and do not need a plate.

Served Room Temperature
\$6/PERSON

Cruditè Cups (GF, SF)

beautiful fresh vegetable cups with herbed green goddess dip

Prosciutto Wrapped Dates (N)

stuffed with cashew gorgonzola

Fruit Compote & Ricotta Crostini (SF, N)

crostini topped with apple honey & lemon ricotta, seasonal fruit compote & fresh herbs

Antipasti Skewers (GF)

Root vegetable charcuterie, tofu mozz, castelvetro olive & grape tomato mini skewers

Endive Boats (GF, SF, N)

stuffed with spicy roasted chickpeas, pesto aioli & fresh herbs

Caprese Picks (GF)

tofu mozz, grape tomato & basil mini skewers drizzled in balsamic glaze

Watermelon Gazpacho Shooters (GF, SF)

chilled soup shooters with a squeeze of lime

Balsamic Glazed Tofu Bites (GF, N)

balsamic roasted tofu skewers with pesto aioli dipping sauce

Served Warm
\$7/PERSON

Mini Chesapeake Fritters (SF)

roasted heart of palm & old bay fritters topped with lemon aioli

Mac & Cheese Bites (SF, N)

lightly fried cashew mac & cheese bites with spicy aioli dipping sauce

Butternut Squash Soup Shooters (GF, SF)

topped with pomegranate seeds, sage & crema

Fried Artichokes (SF)

Crispy artichoke hearts with lemon aioli dipping sauce

King Trumpet Calamari (N)

lightly fried king trumpet mushroom rings with marinara sauce, cashew parmesan & a lemon wedge (\$8/person)

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Stationed Displays

Stationed displays allow your guests to enjoy eye-catching treats at their leisure and are perfect for cocktail hour or late night snacks. Cocktail plates are required.

Slider Display

\$8/PERSON

Choose Two

beet burger
philly jackfruit
root vegetable charcuterie

chesapeake
bbq jackfruit

Cauliflower Wing Bar

\$9/PERSON

crispy cauliflower
bbq sauce
buffalo sauce

ranch dip
celery sticks

Warm Focaccia Station

\$8/PERSON

Choose Two

almond ricotta & grilled rapini (N)
sundried tomato & herb
pesto parmesan (N)

Slider Chef Station

\$12/PERSON

beyond meat sliders
tomato
ketchup
pickles

american cheese
sautéed onions
mayo
slider buns

Grazing Tables

Beautifully abundant and artfully designed, grazing tables are a visual and culinary centerpiece of your event

Antipasto Grazing Table

\$21/PERSON

Fruit & Veggies
seasonal vegetable crudité
dried fruit & assorted nuts

Charcuterie
cold smoked root
vegetable charcuterie

Dips
herbed white bean purée,
tomato basil bruschetta,
green goddess dip Bagna cauda

Housemade Cheese
house cured tofu mozz

Marinated Vegetables
castelvetro olives,
roasted eggplant, gigande
beans, italian peppers

Bread
crostini, rice crackers

Sweet & Savory Grazing Table (N)

\$26/PERSON

Fresh Fruit & Nuts
seasonal fruit compote,
fresh & dried fruit,
assorted nuts

Dips
smoky eggplant dip with
pomegranate molasses,
spiced lentil dip
green goddess dip

Housemade Cheese
lemon & apple honey
ricotta, goat cheese

Bites
prosciutto wrapped dates
stuffed with gorgonzola,
herbed thumbprint cookies
with sundried tomato jam,
citrus marinated olives

Bread
crostini, rice crackers

Chef Action Stations

Chef Action Stations bring a modern element of interactivity to your event. Our skilled chefs prepare the food live and are able to customize dishes, giving your guests more variety than a traditional dinner service. Pricing does not include staffing & equipment rentals.

Savory Action Stations

Mac & Cheese Bar

\$12/PERSON

cashew mac & cheese

Toppings

tomatoes | jalapenos | scallions | bacon bits
hot sauce | crema | cashew parmesan

Pasta Bar

\$19/PERSON

Pastas

gemelli | gluten-free penne

Sauces

house marinara | cashew alfredo | garlic butter & herb

Meaty Toppings

italian sausage | meat balls

Vegetable Toppings

sautéed mushrooms | broccoli rabe
grilled peppers & onions | green peas

Garnishes

cashew parmesan | crushed red pepper | italian parsley

Grill Out Station

\$16/PERSON

Proteins

beyond meat burgers | beyond meat italian sausage | veggie dogs

Buns

hamburger buns | sausage buns

Toppings

lettuce | tomato | diced onions | american cheese

Garnishes

ketchup | mustard | mayo | relish

Taco Station

\$15/PERSON

Tortillas

flour tortillas

Proteins

jackfruit carnitas | spicy beefy crumbles

Toppings

grilled pineapple | shredded lettuce | fresh salsa | cilantro lime
crema | hot sauce

Dessert Action Stations

Cannoli & Pizzelle Station

\$14/PERSON

italian cookies
made-to-order pizzelles
chocolate chip cannoli
chocolate dipped cannoli

Ice Cream Sundae Station

\$12/PERSON

ice cream
vanilla ice cream
chocolate ice cream

Toppings

chocolate sauce | whipped cream | cherries
crushed oreos | peanut sauce | marshmallows |
sprinkles

Buffet Service

Buffet Service presents your guests with the unique opportunity to sample a wide selection of delicious plant-based dishes. Our knowledgeable wait staff services the buffet, composes plates for your guests and answers questions about the cuisine. We invite tables up to the buffet one-by-one so there is never a line.

Dinner Party Package

The Dinner Party package is a fabulous offering for weddings, parties and galas.
Comes with dinner rolls & whipped butter

\$44/PERSON

Salad

Choose One

Classic Caesar (SF, N)

romaine, cashew caesar dressing, croutons, cashew parmesan

House Salad* (SF, GF)

fresh greens, cherry tomatoes, red onions, pepitas, red wine vinaigrette

Pasta

Choose One Sauce Flavor

Comes with Gemelli pasta | Gluten-free Penne (add \$2/person)

Marinara* (GF, SF)

our 100 year old family recipe

Bolognese (GF)

organic tempeh & tomato "meaty" sauce

Alfredo (N)

Rich & creamy cashew Alfredo

ADD \$2/PERSON FOR THIS SELECTION

Garlic Butter & Herb (GF, SF)

Accompaniments

Choose One

Meaty Balls (N)

classic italian meatballs in marinara topped with cashew parmesan

Sicilian Beans & Greens* (GF, SF)

bell peppers & onions

Sausage, Peppers & Onions* (GF, SF)

beyond meat spicy italian sausage, bell peppers & onions

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Enrées

Choose Two

Chickpea Cutlets

Chickpea Piccata

housemade chickpea patty in lemon, parsley, white wine & caper sauce

Chickpea Marsala

housemade chickpea patty in mushroom, shallot & marsala wine sauce

Chickpea Parmesan (N)

chickpea patty breaded & lightly fried, topped with house marinara & almond ricotta

Classic Flavors

Tofu Steak Marsala (GF)

seared tofu cutlets in mushroom, shallot & marsala wine sauce

Eggplant Parmesan (SF, N)

crispy eggplant rounds layered with almond ricotta, house marinara & fresh basil

Chesapeake Fritters (SF)

crispy fritters of roasted hearts of palm, panko & old bay with lemon aioli & a side of classic slaw

Vegetable-Centric

Chianti Braised Jackfruit & Root Vegetables* (GF, SF)

braised jackfruit pieces, carrots, parsnips, turnips & shallots stewed in savory red wine sauce

Wild Mushroom Ragout* (GF, SF)

roasted mushroom & white bean ragout

Seared Cauliflower Piccata* (GF, SF)

seared cauliflower steaks & white beans in lemon, caper white wine sauce

Artichokes French (SF, N)

lightly fried romano artichoke hearts baked in lemon butter sherry sauce & topped with cashew parmesan breadcrumbs



Sides

Choose One

Whipped Potatoes* (GF, SF)

creamy potatoes whipped with oat milk & butter

Roasted Potatoes* (GF, SF)

roasted red skin potatoes

Herbed Polenta Cakes* (GF, SF)

seared polenta rounds

Grilled Broccolini* (GF, SF)

grilled broccolini tossed in lemon, olive oil & red pepper flakes

Green Beans Almondine (GF, N)

green beans tossed in olive oil & almond slivers

Seasonal Vegetable Medley* (SF, GF)

roasted seasonal vegetables to accompany your meal

Americana Package

The Americana Package is a fantastic choice for rustic weddings, company picnics and laid back parties.
Comes with rolls & classic slaw

\$28/PERSON

Mains

Choose Two

Tofu Burnt Ends (GF)

flavorful bites of smokey bbq tofu

Pulled BBQ Jackfruit* (GF, SF)

memphis-style pulled bbq jackfruit

Chesapeake Fritters (SF)

crispy fritters of roasted hearts of palm, panko & old bay with lemon aioli & a side of classic slaw

Sausage with Mustard Sauce

beyond meat sausage, peppers, onions in creamy mustard sauce

Hot Sides

Choose One

Mac & Cheese (N)

creamy cashew mac & cheese

Roasted Potatoes* (GF, SF)

roasted red skin potatoes

Baked Beans* (GF, SF)

classic baked white beans in smokey molasses sauce

Deli Sides

Choose Two

House Salad* (GF, SF)

fresh greens, cherry tomatoes, red onions, pepitas, red wine vinaigrette

Corn & Black Bean Salad* (GF, SF)

corn, black beans, tomatoes, scallions, fresh herbs, vinaigrette

Lemon Dill Potato Salad* (GF, SF)

red skin potatoes, fresh dill, capers, lemony olive oil vinaigrette

Pesto Quinoa Salad (GF, N)

almond & basil pesto, quinoa, seasonal vegetables

Seasonal Pasta Salad (SF, GF)

gemelli pasta, roasted seasonal vegetables, cured tofu mozz, red wine vinaigrette

Lemon Mint Fruit Salad* (SF, GF)

fresh fruit tossed with lemon juice, mint & agave

Watermelon Slices* (GF, SF)

a refreshing treat for summer parties

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Dessert Tables

*Dessert Tables are a dynamic choice for dessert service.
They work well in tandem with or in place of a wedding cake. Don't forget the coffee!*

Italian Cookies & Cannoli

\$10/PERSON

Chocolate Dipped Cookies
Wedding Cookies
Jam Cookies
Half Moons
Chocolate Chip Cannoli
Chocolate Dipped Cannoli (N)

Classic Cookies & Mini Cupcakes

\$7/PERSON | \$9/GF

Chocolate Chip Cookies
Peanut Butter Cookies
Chocolate, Creamsicle & Pink Lemonade Cupcakes

Donut Display

\$8/PERSON

assorted donut run donuts & donut holes

Cupcake Display

\$8/PERSON | \$10/GF

Choose Three flavors

Chocolate
Lemon
Almond
Orange Creamsicle
Pink Lemonade
Mint Chocolate

Beverage Packages

Nonalcoholic Beverage Package

\$5/PERSON

includes canned water, soft drinks, sparkling water, lemons & limes

Full Bar Mixer Package

\$7/PERSON

includes all non-alcoholic beverages (bottled water, soft drinks, sparkling water), mixers (juices, tonic, club soda), garnishes (lemons, limes, cherries, olives)

Coffee Service

\$6/PERSON

locally-roasted coffee (regular & decaf)
oat milk
raw cane sugar

Tea Service

\$5/PERSON

hot water
assorted herbal teas
black tea
green tea
oat milk
raw cane sugar
lemon wedges