



# Meetings & Events

—  
**VEGAN CATERING MENU  
2024**





## Empanadas

### COLUMBIAN

potato, corn, cilantro, latin seasoned seitan, salsa roja

### ELOTE

creamy corn, daiya cheese, lime mayo

### PHILLY

mushrooms, onions, green peppers, vegan cheese, seitan, spicy mayo

10 *pp*



# Vegan Menu

*GF* - gluten free | *V* - vegetarian | *VE* - vegan | *N* - nut  
*PP* - price per person

\*All pricing subject to change. Gratuity, tax & catering fee, not included.

## Soft Corn Tacos

seitan carne molida, lettuce, avocado, red beans, pico de gallo, salsa roja, salsa verde

12 *pp*

## Chicharron (Seitan)

mushroom, spinach, avocado, red beans, pico de gallo, salsa roja, salsa verde

12 *pp*

## Avocado Fries

panko breaded, avocado strips, spicy mayo

10 *pp*



# Vegan Sushi

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## Signature Combo

Assortment of Maki Rolls, Special Rolls, & Sushi

**SPICY MANG** black rice, avocado, mango, cucumber, veggie slaw, toasted cayenne sauce

**MIGHTY MUSHROOM** black rice, shiitake and enoki mushrooms, tofu, micro arugula, shiitake truffle sauce

**CHARRED AVOCADO** jackfruit crab, cucumber, charred avocado, black truffle caviar

**RAINBOW** v-tuna, v-salmon, marinated carrots, cucumber, avocado, pickled red cabbage, dill, hijiki, lemon zest, smoked pepper sauce

**SPICY JACKFRUIT CRAB** lettuce, spicy jackfruit crab, pickled red onions, marinated carrots, avocado, chili strands, ponzu, toasted cayenne sauce

**OSHIZUSHI SPICY V-SALMON** pressed white rice, torched spicy v-salmon, smoked pepper sauce, lime, wakame powder, scallions, black truffle caviar

**V-SALMON** hijiki, lemon, scallions, cayenne sauce

**V-TUNA** wakame, lemon, scallions, smoked pepper

**EGGPLANT UNAGI** hijiki, white sesame, scallions, soy glaze

12 pp



## Maki

Assortment of Maki Rolls

**SPICY MANG** black rice, avocado, mango, cucumber, veggie slaw, toasted cayenne sauce

**SWEET TREE** black rice, avocado, sweet potato, alfalfa sprouts, toasted cayenne sauce

**MIGHTY MUSHROOM** black rice, shiitake and enoki mushrooms, tofu, micro arugula, shiitake truffle sauce

**CHARRED AVOCADO** white rice, jackfruit crab, cucumber, charred avocado, black truffle caviar

**V-SALMON AVOCADO** white rice, "salmon" avocado, seaweed roe

**SPICY V-TUNA** white rice, spicy v-tuna, cucumber, avocado, black sesame, orange seaweed caviar, miso glaze

10 pp



# Vegan Nibbles & Bites

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## Bar Snacks

marinated mixed olives, assorted nuts

*8 pp*

## Crudite

fresh seasonal vegetables served with selection of vegan dips

*15 pp*

## Spring Rolls

seared v-chick'n, bean sprouts, braised shiitake, rice wine vinegar, mustard seed dipping sauce

*10 pp*

## Organic Falafel Platter

crunchy golden balls of organic chick peas, organic fava beans, fresh herbs, green tahini, crudite, pita bread

*16 pp*

## Chick'n Yakitori Skewers N

grilled chick'n, ponzu glaze, scallions, crushed peanuts

*12 pp*

## Glazed Meatballs

dark soy and sambal glazed v-meatballs, scallions, sesame

*12 pp*



BLENDERWORKSPACE

Thank You.

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