

Appetizer \$6

Our Signature
Mac & Yease
NF

Entrée \$19

Pink Peppercorn Grilled
Cauliflower Steak
Roasted Fennel puree, fresh
mustard greens
GF,SF,NF

Dessert \$14

Clementine Tart
Coconut ginger
shortbread crust, candied
tangerines & coconut cream
GF,NF

Appetizer \$9

Farro & Mustard Green Salad
Pomegranate seeds
pecans, celery
Finished with pomegranate
molasses vinaigrette
SF, NF

Entrée \$23

Beauty in the East
Jackfruit Plant
Charred heirloom carrots
Coconut tahini
fried chickpeas & Lebanese
herbs

Dessert \$13

O
Golden Ginger Milk
Crème Brulee
Ginger Tuila Cookie Crisp
Pomegranate Honey
GF,S F, NF

Appetizer \$9

Butternut & Endive Salad
Frisee, soy ricotta,
dried cranberries
Toasted Walnuts
Balsamic Vinaigrette
GF

Entrée \$23

Tempeh Vermouth
Olive Vermouth Butter
Grilled broccoli
Mashed potatoes
GF, NF

Dessert \$13

Lemon Coconut Cheesecake
Graham Cracker Crust
Vanilla cream
Blueberry sauce
Candied lemons
O,GF, NF

Appetizer \$4

Roasted
Red pepper soup
GF, NF

Entrée \$24

Cuban Black Beauty
Cumin spiced grilled tofu
Black bean puree
fried avocado
sautéed bok choy
white wine butter sauce
GF, NF

Dessert \$14

Orange Blossom Avocado
Pistachio Cheesecake
Soft Medjool Dates, pistachios
Graham cracker crust
Blood Orange Caramel
Chrysanthemum garnish
O, GF

Appetizer \$11

Grilled Fig & Frisee Salad
Frisee & Arugla
Toasted walnuts, soy ricotta
Balsamic vinaigrette
O,GF

Entrée \$25

Plant Based Shrimp Scampi
Linguine pasta, garlic, capers
Vermouth white wine
plant based butter
black pepper & sea salt
Fresh parsley
grilled garlic bread
NF

Dessert \$12

Tuxedo Cheesecake
Dark Chocolate & Vanilla
Cheesecake, Almond crust
Chocolate ganache
Caramelized figs
O

Appetizer \$9

Farro & Mustard Green Salad
Pomegranate seeds
pecans, celery
Finished with pomegranate
molasses vinaigrette
O,SF, NF

Entrée \$23

Dry Rubbed Moroccan
Spiced Seitan
Eggplant puree
Fire blasted broccoli
Toasted pearl Couscous
lemon butter sauce
SF, NF

Dessert \$13

Golden Ginger Milk
Crème Brulee
Ginger Tuila Cookie Crisp
Finished with Pomegranate
Honey

Appetizer \$4

Thai Curry
Red Lentil Soup
O,GF, SF, NF

Entrée \$24

Ginger Pomegranate 'Fish'
Spicy acorn squash & Bok
choy sauté
Pomegranate seeds
Crispy tofu noodles
GF, NF

Dessert \$14

Seasonal Pie
House made golden ginger
milk custard
Fresh chutney
Garnished with fresh mint
O, SF

*O Omnivore Friendly

*SF Soy Free

*NF Nut Free

* GF Gluten Free

Buffet/ Hot Chafer Menu Items

Priced per Serving

Minimum 12 servings per order

Squash Sauté

\$7.50 per serving

Sweet peppery NW Delicata &
Kabocha squash, Fresno chilies
Red wine vinegar & agave

GF,SF, NF

Smokey Kale

\$7 per serving

Smokey kale, Spanish almonds
smoked tofu & roasted garlic

O, GF

Garlic Ginger Cauliflower Bites

\$4 per serving

Black sesame seeds, green onions
Chili flakes

O, SF (Deep Fryer Required)

Scalloped Trumpet Mushrooms

\$2 per serving

Sweet pea puree
lemon white wine sauce

O, GF

Spicy Cajun Mac & Yease

\$22 per pound, 4 servings per LB

Our signature Mac & Cheese

O,NF, GF+\$4

Buffet/ Platter Menu Items

Priced per Piece

Minimum 12 servings per order

Charred Pesto Tofu Skewers

\$11 per serving

2 skewers per serving

Grilled tofu, pesto
asparagus & purple potatoes

O, GF

Cashew Cheese

Stuffed Mushrooms

\$5.25 per serving

3 pieces per serving

cherry tomatoes & fresh herbs

GF, SF

Cashew Cheese Bruschetta

\$2.75 per piece

Over roasted cherry tomatoes

Balsamic reduction

SF

Panko Crusted Portobello Cakes

\$4 per piece

Served w/ Dill aioli

O, NF (Deep Fryer Required)

Fig or Pear Onion Jam Puff pastry

\$3 per piece (seasonal availability)

Soy ricotta, arugula,
balsamic reduction

NF

Buffet/ Platter Menu Items

Priced per Piece

Avocado Roll

\$7 per roll

8 pieces in a roll/ 2 serving per roll

Chipotle aioli, carrots, asparagus,
pickled cabbage, red onions
nori rice wrap

GF, NF

Southern BBQ Seitan Slider

\$4.50 per piece

red cabbage & lime slaw

Jalapeno aioli

NF

Korean BBQ Shiitake

Mushroom Taco

\$4 per piece

Pickled beets, Napa cabbage

GF,SF, NF

Plant Based Fish Taco

\$4.50 per piece

Red Cabbage & lime slaw

Avocado cream sauce

GF, NF

Chorizo Street Taco

\$4 per piece

Soy Chorizo, cilantro, onion

Pico de gallo, jalapeno aioli

GF,NF

Buffet/Platter Menu Items

Priced per sheet

Veggie Monster Pizza

\$130 per sheet/ 26 pieces per sheet

Marinara, pesto, sweet peppers
Onions, mushrooms, broccoli
vegan cheese, fresh basil, parsley

Ribboned kale

SF, NF, GF+ \$14

Avocado Flatbread

\$130 per sheet/ 26 pieces per sheet

Fresh coriander & spinach pesto

Tomato, avocado, tahini

SF, GF+ \$14

Lunch Box Party Trays

Minimum 1 tray to order

Variety Wrap \$72

Contains 8 Lavash wraps (contain gluten) cut Pin Wheel Style

48 pieces total/ Choose 2 proteins

Smoked Tofu

Quinoa

Seitan

Pastrami

Variety Sandwich \$72 + \$14 for Gluten Free

Contains 8 Club Sandwiches cut in quarters

32 pieces total/ Choose 2 Proteins

Jamaican Jerk (GF)

Baked Tempeh (GF)

Seitan

Pastrami (GF)

Raw Veggie & Dip Tray \$46

Seasonal raw vegetables and choice of 2 dips

Serves up to 16

Choose 2:

Roasted Garlic & Dill (Contains Soy)

Spicy Chipotle (Contains Soy)

Roasted Red Pepper Hummus

Salad Bar Courtesy of Plum Chopped

Choose any of our signature salad available 3 ways

A La Carte \$9 + \$1 for a Wrap

5-7 servings \$36

10-12 servings \$90

World Traveler (NF, GF)

romaine lettuce, coriander rubbed tofu, edamame, tangerine, Napa cabbage, toasted turmeric pepitas red peppers w/ sesame ginger dressing

Black Goddess (SF, GF)

arugula, spinach, black beans, chickpeas, quinoa cucumber, grape tomatoes, sun dried tomatoes nut cheese w/ Mediterranean vinaigrette

Turn up the Beet (SF)

spinach, arugula, red beets, wheat berries nut cheese, Spanish almonds w/ balsamic vinaigrette

Well Aren't You Fancy (SF, GF)

Spinach, arugula, quinoa, figs, pecans, port wine nut cheese, blackberries w/ balsamic vinaigrette

Red Blooded Vegan

red leaf, romaine, avocado, tomato baconish crunch, pepperoncini peppers, red onion nut cheese croutons w/ranch dressing

Take Me on Tour (NF)

kale, romaine, baked tempeh, non dairy parmesan fried chickpeas, grape tomatoes w/ Caesar dressing

Travelin' Thru Memphis (NF, GF)

green & red leaf lettuce, smoked BBQ mushrooms southern baked beans, red onion, tomatoes, avocado seasoned plantain chips w/ baconish vinaigrette

SALAD BAR

\$13 a person

32 OZ PER GUEST

Leafy Greens Pick 2

Romaine, Red Leaf , Green Leaf
Spinach, Kale, Arugula

Grains and Proteins Pick 3

Coriander-Rubbed Strami tofu
Mama Africa Mix, Baked Tempeh
Wheat Berries, Red Quinoa,
Chickpeas, Edamame

Fruits and Veggies Pick 3

Cucumbers, Red Peppers ,Red Onions,
Tomatoes ,Mushrooms. Cabbage
Beets, Tangerines, Broccoli

Crunchie Munchies Pick 3

Baconish, Pepitas, Seasoned Plantain Chips
Dried Berries, Spanish Almonds
Southern Spicy Pecans
Turmeric Pumpkin Seeds, Herb Croutons

Scratch Made Dressing Pick 2

Balsamic, Mediterranean,
Baconish Vinaigrette, Caesar,
Sesame Ginger, Ranch

Extras

+ \$1 per guest/Per item

Avocado & Figs (seasonal availability)
Parmesan, Nut Cheese, Smoked Gouda

SALAD BAR

\$17 a person

32 OZ PER GUEST

Leafy Greens Pick 4

Romaine, Red Leaf , Green Leaf
Spinach, Kale, Arugula

Grains and Proteins Pick 5

Coriander-Rubbed Strami tofu
Mama Africa Mix, Baked Tempeh
Wheat Berries, Red Quinoa,
Chickpeas, Edamame

Fruits and Veggies Pick 5

Cucumbers, Red Peppers ,Red Onions,
Tomatoes ,Mushrooms. Cabbage
Beets, Tangerines, Broccoli

Crunchie Munchies Pick 5

Baconish, Pepitas, Seasoned Plantain Chips
Dried Berries, Spanish Almonds
Southern Spicy Pecans
Turmeric Pumpkin Seeds, Herb Croutons

Scratch Made Dressing Pick 3

Balsamic, Mediterranean,
Baconish Vinaigrette, Caesar,
Sesame Ginger, Ranch

Extras

+ \$1 per guest/Per item

Avocado & Figs (seasonal availability)
Parmesan, Nut Cheese, Smoked Gouda

TACO BAR

\$13 a person

8 Corn Tortillas per guest

soy chorizo

BBQ shiitake mushrooms,

grilled "fish,

Mexican rice

Black beans

Red cabbage & lime slaw

Onion

Lettuce

Tomato

Cilantro

Limes

Avocado cream sauce

Jalapeno aioli

Chipotle aioli

Pico de gallo

3 Full Size Chafers needed

TACO & BURRITO BAR

\$17 a person

8 Corn Tortillas per guest or 1 Large
Spinach Tortilla

soy chorizo

BBQ shiitake mushrooms,

grilled "fish,

Yam & cheese potatoes

Russet & yam potatoes

Cauliflower and mushroom Sautee

Mexican rice

Black beans

Red cabbage & lime slaw

Onion

Lettuce

Tomato

Cilantro

Limes

Avocado cream sauce

Jalapeno aioli

Chipotle aioli

Pico de gallo

4 Full Size Chafers needed

Buffet/ Hot Chafer Menu Items

Priced per Serving

Minimum 12 servings per order

Roasted Portobello & Pepper

Tofu Scramble

\$14 per serving

Portobello mushroom

Anaheim peppers

charred roma tomatoes, side toast

GF (not the toast), NF

Butternut Squash & Fennel

Tofu Scramble

\$14 per serving

Butternut squash, sage, fresh fennel

& Apple sage sausage, side toast

NF

Biscuits & Gravy

\$11 per serving

House-made biscuits & country gravy

NF

Grits & Greens

\$9 per serving

Vegan Parmesan cheese

Roasted mushrooms, olive oil

GF, NF

Apple Sage Sausage

\$3 per piece

NF

Buffet/ Savory Platter Menu Items

Priced per Tray

Minimum 1 tray per order

20 Servings per tray

Roasted Bell Pepper & Mozzarella

Mini Quiche

\$100 per tray + \$14 for GF

O, NF

Asparagus & Cheddar Cheese

Mini Quiche

\$100 per tray + \$14 for GF

O, NF

Portobello Mushroom & Mozzarella

Mini Quiche

\$100 per tray + \$14 for GF

O, NF

Buffet/ Sweet Platter Menu Items

Priced per Tray

Minimum 1 tray per order

20 Servings per tray

Cinnamon Rolls

\$80 per tray

O,SF

Banana Nut Muffin

\$70 per tray

O

Blueberry Muffin

\$70 per tray + \$14 For GF

SF,NF

Lemon Poppyseed Muffin

\$70 per tray + \$14 For GF

O,SF, NF

Zucchini Bread

\$80 per tray + \$14 For GF

O,SF, NF

Banana Bread

\$80 per tray + \$14 For GF

O,SF, NF

House-Made Granola

\$140 Full tray , \$70 Half Tray

O,GF

Breakfast Buffet Bars

Priced per guest

Onsite Kitchen

or

Food Truck Required

Minimum 12 servings per order

Blueberry Pancakes

\$7 per guest +\$2 for GF

French Toast

\$9 per guest + \$2 for GF

Add on a seasonal fruit bar

\$2 per guest

Cheese Cakes

Seasonal Flavor

Lemon Coconut

Tuxedo

Orange Avocado

10" Round (Serves up to 14) \$70

Party Tray for 24 (3/4" Bite) \$66

Make it Gluten Free + \$14

Tarts

Seasonal Flavor

Clementine

Chocolate

Grapefruit Chamomile

10" Round (Serves up to 14) \$70

Party Tray for 12 (3" Bite) \$66

Party Tray for 24 (3" Bite) \$132

Make it Gluten Free + \$14

Pies

Seasonal Flavor

Sweet Potato

Apple

Mixed Berry

9" Round (Serves up to 6) \$18

Cookies

Seasonal Flavor

Chocolate Chip

Thumbprint

2 dozen Tray

\$80 + \$14 GF

Brownies

Seasonal Flavor

Classic

Caramel

2 dozen Tray

\$90 + \$14 GF

Cookies + Brownies

Chef's Choice

2 dozen Tray

\$90 + \$14 GF

Cupcakes

Classic Cupcake 24 count \$84

Pick a cake flavor and frosting

Signature Creations 24 count \$96

Ask about our seasonal creations

Custom Cupcakes 24 count

begin at \$112

Lets talk about what you had in mind

Choose a Cake Flavor

Chocolate

Vanilla

Red Velvet

Lemon

Coconut

Carrot Cake

Choose a Frosting

Chocolate

Vanilla

Lemon

Coconut

Buttercream +\$5

Make it Gluten Free + 20%

Make it Boozy + 20%

Rum or Kahlua

Classic Cakes

**Frosted smooth with optional
piped frosting border**

72 Hour Notice

4" Mini Cake (4 serving) \$27

6 " Round (10 Servings) \$37

9 " Round (16 Servings) \$53

1/4 Sheet Cake (25 servings)\$70

1/2 Sheet Cake (50 Servings) \$130

Full Sheet Cake (75 servings) \$260

Choose a Cake Flavor

Chocolate

Vanilla

Red Velvet

Lemon

Coconut

Carrot Cake

Choose a Filling

Chocolate Ganache

Coconut Cream

Vanilla or Chocolate Cream

Buttercream +\$5

Seasonal Fruit Filling + \$5

Choose a Frosting

Chocolate

Vanilla

Lemon

Coconut

Buttercream +\$5

Make it Gluten Free + 20%

Make it Boozy + 20%

Rum or Kahlua

Classic Cakes

Frosted smooth with optional piped frosting border

72 Hour Notice

4" Mini Cake (4 serving) \$27

6 " Round (10 Servings) \$37

9 " Round (16 Servings) \$53

1/4 Sheet Cake (25 servings)\$70

1/2 Sheet Cake (50 Servings) \$130

Full Sheet Cake (75 servings) \$260

Choose a Cake Flavor

Chocolate

Vanilla

Red Velvet

Lemon

Coconut

Carrot Cake

Choose a Filling

Chocolate Ganache

Coconut Cream

Vanilla or Chocolate Cream

Buttercream +\$5

Seasonal Fruit Filling + \$5

Choose a Frosting

Chocolate

Vanilla

Lemon

Coconut

Buttercream +\$5

Make it Gluten Free + 20%

Make it Boozy + 20%

Rum or Kahlua

Custom Celebration Cakes

Ideal for birthdays, graduations, or small special gatherings

Includes edible flowers and special messages

2 Week Notice

4" Mini Cake (4 serving) \$35

6 " Round (10 Servings) \$48

9 " Round (16 Servings) \$68

1/4 Sheet Cake (25 servings)\$100

1/2 Sheet Cake (50 Servings) \$170

Full Sheet Cake (75 servings) \$338

Make it Gluten Free + 20%

Make it Boozy + 20%

Rum or Kahlua

Additional Services +20%

Fondant & Gold Leaf

Overall cost is effected by time and material.

Signature Wedding Cakes

Signature Plum Creations

Includes edible flowers and special messages

1 Month Notice

Classic Wedding Cakes begin at \$7.50 per serving with a \$250 min

Two Tier Cakes

6"-8" Round (36 Serving) \$270

6"-9" Round (44 Servings) \$330

6"-10" (50 Servings) \$375

Three Tier Cakes

4"-6"-8" Round (42 Serving) \$315

6"-8"-10" Round (74 Servings) \$555

6"-9"-12" (100 Servings) \$750

6"-10"-14" (128 Servings) \$960

4 Tier Cakes

4"-6"-8"-10" Round

(80 Servings) \$600

6"-8"-10"-12" Round

(130 Servings) \$975

Make it Gluten Free + 20%

Make it Boozy + 20%

Rum or Kahlua

Additional Services +20%

Fondant & Gold Leaf

Overall cost is effected by time and material.

Custom Wedding Cakes

Includes edible flowers and special messages

3 Month Notice

Custom Wedding Cakes begin at \$11.50 per serving with a \$400 min

Two Tier Cakes

6"-8" Round (36 Serving) \$414

6"-9" Round (44 Servings) \$506

6"-10" (50 Servings) \$575

Three Tier Cakes

4"-6"-8" Round (42 Serving) \$ 483

6"-8"-10" Round (74 Servings) \$851

6"-9"-12" (100 Servings) \$1150

6"-10"-14" (128 Servings) \$1472

4 Tier Cakes

4"-6"-8"-10" Round

(80 Servings) \$920

6"-8"-10"-12" Round

(130 Servings) \$1495

Make it Gluten Free + 20%

Make it Boozy + 20%

Rum or Kahlua

Additional Services +20%

Fondant & Gold Leaf

Overall cost is effected by time and material.

BEVERAGES

Non-Alcoholic

Boylan's Organic Sodas

12oz Bottle / Minimum 1 case of 12

\$24 per case

Cola

Root Beer

Dry Soda Sparkling

12oz Bottle / Minimum 1 case of 12

\$24 per case

Lavender

Blood Orange

Fuji Apple

Watermelon

Vanilla

Cucumber

Fiji Water

330ml Bottle / Minimum 1 case of 12

\$24 per case

Unlimited Coffee & Tea Bar

\$3.00 Per Guest/Minimum 24

Disposable Hot cup/Lid included

Includes fresh brewed coffee & a selection of non-dairy milks and sugar

Pick 3:

Soy, Hemp, Oat, Rice

Almond, Coconut

Tea Selection will have caffeinated and non-caffeinated Options available

Unlimited Iced Tea and Lemonade Bar

\$3.00 Per Guest/Minimum 24

Compostable 12oz cold cup included

Pick 2:

Lemonade

Rosemary Lemonade

Ice Tea

Seasonal Spa Waters