




VEG
HOUSE
CATERING

***Proudly Serving Non-Genetically
Modified Foods***

CATERING SUSTAINIBLY

A LIFE IN HARMONY

Inspired by Supreme Master Ching Hai, a world renowned spiritual teacher and humanitarian, Vegetarian House opened in 1994 with a vision of a world where humans and animals could live together in peace, love and harmony.

WHAT MAKES US SPECIAL

In an effort to reduce our carbon footprint, we are a CERTIFIED GREEN BUSINESS. We recycle and reuse whenever possible, including water from vegetable washing and our Reverse Osmosis water system. Vegetable clippings are composted and we use environmentally friendly packaging and supplies.

We purchase the freshest organic produce we can find from local sources and work closely with veganic farmers, whenever possible.

We use 100% sustainable energy which is generated from solar panels on our roof with the energy balance being made up by wind power credits.



OUR PASSIONATE TEAM

HEALTHY VEGAN

Concerned for the wellbeing of our guests, we use premium, organic non-GMO ingredients to protect your health and the health of our planet!

Also concerned for the happiness & wellbeing of our animal friends, all dishes are wholly vegan; i.e. animal free.

OUR PROMISE

We guarantee your guests taste buds will be dancing with delight with our creative textures and flavors! Watch productivity soar as happy employees are uplifted with our wholesome, fresh and flavourful catering!

We will work closely with you to ensure your menu selections and quantities are perfect for your function. We also offer set packages to make ordering easy!

We will punctually deliver and set-up your event. All our dishes are lovingly prepared and aesthetically arranged.



be vegan make peace

PACKAGES

Made-to-order **SALADS**, handmade **SUSHI ROLLS**,
VEG PROTEIN, **VEGETABLE**, and **RICE** dishes.



CONTINENTAL

SM \$142 **MD** \$224 **LG** \$432 **XTRA LG** \$702

HEAVENLY SALAD

GOLDEN THAI VEGETABLES

TERIYAKI TEMPTATION

CHOW MEIN

SPICY CHA CHA

JASMINE RICE

TAJ MAHAL

SM \$144 **MD** \$226 **LG** \$454 **XTRA LG** \$740

KUNG PAO TOFU

GOLDEN THAI VEGETABLES

QUEENS JOY

MALAYSIA CURRY CHOW MIEN

SPICY CHA CHA

JASMINE RICE

GREAT WALL

SM \$142 **MD** \$225 **LG** \$450 **XTRA LG** \$734

JOY LUCK DELUXE

GOLDEN THAI VEGETABLES

QUEENS

SEVEN SEAS RICE

SPICY CHA CHA

JASMINE RICE

PARTY PACK

SM \$164 **MD** \$254 **LG** \$495 **XTRA LG** \$808

HEAVENLY SALAD

GOLDEN THAI VEGETABLES

BROCCOLI SHIITAKE TOFU

CHOW MEIN

TERIYAKI TEMPTATION

JASMINE RICE

SPICY CHA CHA

SMALL SERVES 8-10 PEOPLE MEDIUM SERVES 14-16 PEOPLE
LARGE SERVES 28-30 PEOPLE XTRA LARGE SERVES 46-50 PEOPLE

APPETIZERS

SMALL SERVES 8-10 PEOPLE MEDIUM SERVES 14-16 PEOPLE
LARGE SERVES 28-30 PEOPLE XTRA LARGE SERVES 46-50 PEOPLE

- SPRING ROLLS** \$24 / \$32 / \$63 / \$110
Crispy deep-fried rolls with carrot, peas, jicama, taro, tofu, onion & bean thread; served with an Au Lac dipping sauce.
- FRESH ROLLS** \$16 / \$24 / \$47 / \$79
Fresh rice paper rolls with mint, soy protein, jicama, cucumber, carrot, rice noodles & lettuce; served with a peanut dipping sauce.
- HUMMUS** \$24 / \$39 / \$79 / \$126
Chickpeas with sesame tahini and spices; served with pita bread.
- QUINOA SUSHI / GF** \$26 / \$53 / \$92 / \$144
Quinoa with avocado, portobello mushroom, pickle & carrot in a creamy sauce; wrapped in sushi nori.

SALADS

SMALL SERVES 8-10 PEOPLE MEDIUM SERVES 14-16 PEOPLE
LARGE SERVES 28-30 PEOPLE XTRA LARGE SERVES 46-50 PEOPLE

- HEAVENLY SALAD / GF** \$28 / \$43 / \$71 / \$113
Shredded red & green cabbage, tofu, onion, carrot and fresh mints tossed in a light vinaigrette; topped with crushed peanuts.
- MAJESTIC MANGO** \$27 / \$55 / \$96 / \$137
Fresh mango, soy protein, fresh mints and crushed peanuts dressed in a light vinaigrette (Seasonally available)
- CELESTIAL KALE / GF** \$27 / \$41 / \$82 / \$123
Kale, avocado, carrot, hemp hearts, goji berry and vegan mozzarella in our house made citrus dressing.

TOFU AND VEGGIES

SMALL SERVES 8-10 PEOPLE MEDIUM SERVES 14-16 PEOPLE
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- EGGPLANT TOFU / GF** \$21 / \$32 / \$63 / \$105
Fresh tofu with eggplant, sautéed in a seasoned brown sauce.
- JOY LUCK DELUXE / GF** \$24 / \$36 / \$72 / \$121
Fried tofu, mushroom, carrot and soy protein sautéed in a seasoned brown sauce; accompanied by steamed broccoli & carrot.
- BROCCOLI SHIITAKE TOFU / GF** \$21 / \$32 / \$63 / \$105
Stir-fried broccoli, tofu, carrot and shiitake mushroom in a light mushroom sauce.
- KUNG PAO TOFU / GF** \$25 / \$38 / \$76 / \$126
Fresh tofu, zucchini, peanut, red & green bell pepper with chili; sautéed in a kung pao sauce.

SERVINGS SIZES ARE BASED ON ORDERING SIX DISHES PER CATERED EVENT



VEG PROTEIN

SMALL SERVES 8-10 PEOPLE MEDIUM SERVES 14-16 PEOPLE
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- QUEENS / GF** \$26 / \$39 / \$79 / \$131
Soy protein with onions and garlic pan fried in our house special sauce.
- GURU CURRY / GF** \$26 / \$39 / \$79 / \$131
An exotic blend of curries, soy protein, potato, tomato, peas, onion and spices in a rich curry laced with green cardamom, cumin and cloves.
- SZECHWAN STRIPS / GF** \$26 / \$39 / \$79 / \$131
Soy protein chunks with red and green bell pepper sautéed in slightly spiced Szechuan sauce.
- TERIYAKI TEMPTATION / GF** \$26 / \$39 / \$79 / \$131
Soy protein with onions, garlic, glazed in a teriyaki sauce and topped in sesame seeds.
- CLAYPOT SENSATION / GF** \$28 / \$57 / \$99 / \$170
Bean curd cakes wrapped in seaweed & braised in a rich gravy, topped with black pepper & green onion.
- SPICY CHA CHA** \$32 / \$47 / \$95 / \$158
Crumbed yam flour crescents seasoned with mixed spices, red bell pepper, onion, garlic and chili.
- RAINBOW / GF** \$36 / \$54 / \$107 / \$179
House made bean curd wrapped in crispy seaweed with vegetable & mushroom in a sweet & sour sauce.
- DANCING ASPARAGUS** \$29 / \$44 / \$88 / \$147
Fresh asparagus with soy protein, red bell pepper, mushroom, garlic and onion (contains peanuts).
- DIVINE LIGHT** \$26 / \$39 / \$79 / \$131
Soy protein strips stir fried with bell peppers, napa cabbage and sprinkled with brewers yeast.

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VEGETABLE DISHES

SMALL SERVES 8-10 PEOPLE MEDIUM SERVES 14-16 PEOPLE
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CURRY MASALA / GF Jicama, broccoli, carrot, cauliflower, cabbage, onion, mushroom and coconut milk sautéed in a yellow curry sauce.	\$22 / \$33 / \$66 / \$110
SZECHUAN EGGPLANT / GF Braised eggplant, red & green bell peppers, ginger and onion in a Szechuan sauce.	\$22 / \$33 / \$66 / \$110
GOLDEN THAI VEGETABLES / GF Pumpkin, broccoli, mushroom, eggplant, carrot, cauliflower, onion & red bell pepper in a spicy Thai lemon grass sauce with coconut milk.	\$27 / \$41 / \$82 / \$137
DREAMY NAPA CASEROLE / GF A combination of Napa cabbage, potato, mushroom, onion and vegan cheese (available in L & XL only).	\$95 / \$155

RICE AND NOODLES

SMALL SERVES 8-10 PEOPLE MEDIUM SERVES 14-16 PEOPLE
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GOURMET FRIED RICE / GF Traditional Chinese fried rice with cabbage, broccoli, peas, tofu & carrot.	\$24 / \$48 / \$97 / \$145
SEVEN SEAS RICE / GF Brown & wild rice, pine nuts, sesame seed, seaweed, red bell pepper, kale, lettuce, cucumber, mild tangy sauce.	\$25 / \$50 / \$101 / \$151
CHOW MEIN Stir-fried wheat noodles with mixed vegetables, mushroom, tofu & Chinese BBQ paste with peanuts.	\$21 / \$42 / \$84 / \$126
PAD THAI / GF Stir fried rice noodles with tofu, vegetables, bean sprouts & yam flour crescents and crushed peanuts.	\$21 / \$42 / \$84 / \$126
CHOW FUN Soft flat rice noodles with tofu, soy protein, mushroom and mixed vegetables; contains peanuts.	\$25 / \$50 / \$101 / \$151
MALAYSIA CURRY CHOW MIEN Wheat noodles stir fried in a curry sauce with broccoli, coconut milk, tofu, cabbage, carrot & napa cabbage.	\$21 / \$42 / \$84 / \$126
BROWN RICE BLEND Brown rice blended with wild rice.	\$9 / \$13 / \$25 / \$44
JASMINE RICE	\$8 / \$11 / \$21 / \$37

SERVINGS SIZES ARE BASED ON ORDERING SIX DISHES PER CATERED EVENT

BE VEG
GO GREEN TO
SAVE OUR WORLD



ORDER INFO

EVENTS

We can accommodate any workplace function or private event you may have, be it power lunch boxes to a wedding banquet! Our aim is to make your dining experience pleasurable and worry free. We work with you on your menu selection to ensure the dishes are a perfect fit for your special occasion. Most corporate luncheons can be organized in as little as 24 hours. Please call us for more details.

DELIVERY

DROP OFF

Served in disposable aluminum pans and trays; perfect for leftovers and easy clean up. You can either come to our restaurant or have it delivered.

DRESSED

We will drop off your buffet, set it up and bring a table cloth, wire chaffing dishes and Sterno.

FULL SERVICE

We will deliver the food in stainless steel chaffing dishes. Our catering team will set-up and replenish your buffet, keeping it neat and tidy during your event.

CANCELLATIONS

Drop off service requires 24 hours notice, full service requires 72 hours notice.

FOOD ALLERGIES

Our innovative chefs can create a menu that will please your vegan and non-vegetarian guests, using non-GMO ingredients with a variety of textures and flavors. We offer numerous gluten free options and are able to make dishes without garlic, onions or other allergens upon request.

**TO PLACE AN ORDER PLEASE EMAIL
CATERING@VEGETARIANHOUSE.COM
OR CALL 408-292-3798**

***Please add a 4% service charge for all orders.**



STAND OUT AND EAT VEG

