



## The Vegan Chef Catering and Platter Menu

Would you like to have a stress-free event with a caterer that can give you the best gourmet handcrafted vegan comfort food? Well, you're in luck as The Vegan Chef can assist. We work with our clients to create customised menus and a vegan & vegetarian feast fit for any occasion. Below is a list of some of our standard platters.

All our food Platters is plant based and suitable for Vegan and Vegetarians. We are Halaal certified.

### Standard Platters

#### **The Vegan Chef comfort food (Serves 8-10 people) R 950**

- Samosas (Vegan Chickn Curry, Plant based Mince and Cheese & Corn.)
- Sticky Vegan Gourmet Ribs
- Southern Fried Chickn
- Crispy Battered Vish (Vegan Fish)
- Vish cakes
- Vacon (Vegan Bacon)
- Chips
- 1 000 Island sauce, Ranch sauce
- Rainbow Coleslaw

#### **Sandwich Platter (Serves 8-10 people) R 670**

- Plant based Mince and cheese Toasties
- Chickn & Mayo Toasties
- Chickn, Mayo & Vacon Toasties
- Cheese & Vacon Toasties
- Chips

#### **Chickn Wrap Platter (Serves 8-10 people) R 750**

- TVC mini Chickn salad wraps with chips

#### **Mini Burgers (Serves 8-10 people) R 750**

- TVC mini-Burgers:
  - Crispy Chickn
  - Crispy Zingy
  - Gourmet Rib

#### **Zingy Spicy Platter (Serves 8-10 people) (Hot & Spicy) R 850**

- Zingy Chickn wings
- Zingy Wraps
- Zingy Chickn mayo toasties
- Zingy dipping sauces
- Chips
- Spicy/Zingy sipping sauces



## Standard Platters (Contd...)

### Curry Platters (Serves 8-10 people)

**R1 150**

Your choice of the following curries served with Roti, Rice and Salads

- Vegan Fish Curry
- Chick Pea Curry
- Durban Broad Beans Curry
- Tofu Masala

### Raw Vegan Platter (Serve 8-10 people)

**R 550**

- Veggie Sticks
- Vegetable skewers
- Seasonal Veggies
- Ranch & Satay dipping sauces

### Cheese Board

**R 700**

- Vegan Cheese types
- Fresh Fruit
- Dried fruit
- Olives
- Nuts
- Raisins
- Crackers

### Fruit Platter

**R 550**

Keeping it Fresh and Light

- Fruit skewers and seasonal fruit

## Customised Platter

Choose from the items in the platters above and let us know how many people you are catering for. We will then customise the platters for you. (Don't forget about the sweet decadence treats and deserts below.)

## Food Information

All our vegan meat replacements are wheat protein based (seitan). The plant based mince is Soy Based. Please advise if there are any allergies or gluten free requirements and we will happily accommodate.

We also cater for Onion & Garlic free dietary requirements.

All products are Halaal.

## Dessert & Sweet Platters

- Doughnut station (**R 30 each**)
- Waffle station (Wow your guests with this amazing option)
  - Banoffee Waffles and ice cream (**R90 each**)
  - Chocolate Waffles and ice cream (**R90 each**)
  - Classic Waffles and ice cream (**R80 each**)
  - Carrot Cake Waffles and ice cream (**R95**)
- Cupcakes (**R30 each**)
- Lamingtons (**R20 each**)
- Assortment of biscuits (**R50 for 6**)
- Brownies (**R35 each**)
- Gluten Free Brownies (**R45 each**)
- Vegan Ice cream
- Birthday, Wedding and Celebration Cakes (**R590**)
  - Vanilla Cake
  - Chocolate Cake
  - Red- Velvet Cake
  - Carrot Cake

## Contact Details

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## Platter Visuals



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