

CELEBRATE

Perfect for birthday's, baby and bridal showers, bachelorettes, family and work gatherings.

CATERING FEE R350 PP

SUITABLE FOR < 300 PAX

A LA TRUCK MENU

HARVEST TABLE

ADDITIONAL ADD-ONS:

RE-FUEL STATIONS

KIDS MEALS

ANTIPASTI

VENDOR MEALS

CHEESE PLATTERS

THE FINE PRINT

STANDARD VEGAN STREETFOOD TRUCK NON-REFUNDABLE BOOKING FEE: **R3500**

THIS INCLUDES **THREE HOURS MINIMUM** OF TRUCK SERVICE, STATION SET UP & BREAKDOWN + ECO FRIENDLY SERVICEWARE.

+ ADD ADDITIONAL TIME @ R1000 PER HR

Mail us on

events@veganstreetfood.co.za

to make an inquiry.

T&C's APPLY





a la trück

Bring the street food experience to your event with our a la trück menu! Guests order their food from the truck from our client customisable menu. This offers guests a more casual and laid-back service style.

harvest table

Can swap from a la truck menu **[or]** add as an additional for only + R100 PP An optional large harvest table set up alongside the truck for guests to self-serve from.

SELECTION OF SLIDERS

WRAPS & QUESADILLAS

TACOS & BURRITOS

GOURMET TOASTIES

KEBABS & SOSATIES SOUPS, CURRIES & STEWS MEXI & BUDDHA BOWLS FRESH SEASONAL SALADS

+ re-fuel stations

+ R100 PP Multiple re-fuel stations set up around the venue with a spread of snacks.

SELECTION OF DIPS & SPREADS

VEGAN CHEESES

CANAPES & COCKTAIL SNACKS

PICKLED VEGGIES

CRACKERS ARTISAN BREADS

FRESH SEASONAL FRUIT

LOCAL HARVESTED OLIVES

+ late night menu

+ R100 PP

A selection of sliders, toasties and fries to combat those late night munchies and soak up the drinks!

+ carte blanche

KIDS MENU	R100 PP	ANTIPASTI	R50 PP
VENDOR MEALS	R150 PP	CHEESE PLATTERS	R100 PP
DIETARY RESTRICTIONS	+ R50 PP	CAKE	VARIABLE



don't panic ~ it's all vegan!

a la trück menu

Bring the street food experience to your wedding with our a la trück menu! Guests order their food from the truck from our client customisable menu. This offers guests a more casual and laid-back service style.

starters & nibbles

[1] TRIPLE FRIED PARMESAN AND ROSEMARY FRIES
[2] MIXED ASIAN VEGETABLE SPRING ROLLS & SWEET CHILLI DIP
[3] SEASONAL HONI COATED FRUIT KEBABS WITH A COCONUT AND MINT YOGURT DIP
[4] ARANCINI BALLS WITH A MARINARA SAUCE + PARMESAN

salads & sides

[1] ARUGULA + WILD RICE + ROASTED HEIRLOOM BEETS + CHEVRE STYLE CHEESE
[2] ASIAN NOODLE SALAD + SNAP PEAS + ALMOND + BABY CORNS + HONI SOY VINAIGRETTE
[3] BRUSSEL SPROUTS + POMEGRANATE + AVOCADO + PARMESAN + BALSAMIC VINAIGRETTE
[4] SPINACH + WATERCRESS + MINT + NECTARINE + PEACH + FETUH + POPPY VINAIGRETTE
[5] CREAMY GERMAN BABY POTATO SALAD + RED ONIONS + GHERKIN + FRESH CHIVES
[6] PASTA + BLACK BEAN + RED ONION + CORN + TOMATO + PEPPERS + CHIPOTLE DRESSING

mains

PICK 3 MENU ITEMS

[1] CRISPY SOUTHERN COUNTRY STYLE CHICK'UN BURGER
[2] SMOKEY BBQ RIBZ, CHICKLESS OR FALAFEL TOASTED FLOUR TORTILLA WRAP
[3] SOUTH AFRICAN TRADITIONAL POTJIEKOS + YELLOW RICE & PEACH CHUTNEY
[4] CLASSIC LASAGNA + MINI GARLIC BUTTER BAGUETTE
[5] SEARED STEAKLETTE + SOY PLUM SAUCE + ROAST VEGETABLES + BAKED GARLIC POTATO
[6] REFRIED BEAN + BLACK BEAN + RICE + AVO + CHIPOTLE LIME CHICK'UN TACOS
[7] WESTERN BACUN BBQ BURGER WITH CRISPY ONION RINGS AND AN OMC FRIED EGG

desserts

[1] PEPPERMINT CRISP TART [2] MALVA PUDDING + VANILLA ICE CREAM & CUSTARD SAUCE [3] BISCOFF CHEESECAKE

CUSTOM MENU OPTIONS & THEMED / ETHNIC MENUS HAPPILY AVAILABLE UPON REQUEST.



carte blanche

We're able to offer a variety of additional food services to suit your event, including kids menus, vendor meals, special dietary restrictive menus, antipasti boards, cheese platters, and custom cakes.

kids menu

[1] MACARONI & CHEESE[2] MINI CHEESEBURGER & CHIPS[3] NUGGETS & CHIPS + FRESH FRUIT

vendor meals

A more affordable delicious meal designed for your vendors. Photographers, DJ's & more.

dietary restrictions

We can cater for any allergies or other dietary requirements with suitable notice. We can either serve an individually plated special meal or you could choose to create your whole menu allergen friendly.

Everything is customisable to suit. Nut free, allium free and gluten free alternatives are available for almost everything we offer. + R50 pp.

antipasti

Optional add-on – served on the table before main meals R50 pp. A selection of house made dips, pickled vegetables, marinated olives and bread.

cheese platters

Optional add-on – served on the table before main meals R100 pp. A selection of vegan cheeses, crackers, bread and seasonal fruit.

celebratory cake

Choice of flavour/s, with naked buttercream finish and fresh floral arrangement. Priced per person for the amount of servings.



THANK YOU!

Thank you for considering Vegan Streetfood for your event!

Whether you're planning a relaxed outdoor dining event or the perfect big bash, our menus aim to delight and inspire.

We update our menus regularly to stay abreast of the latest food trends, to innovate with new ingredients and techniques, and to fine tune presentation.

Make a selection from our carefully curated menus, or let us bring your custom concepts to life.

After all, food is our love affair.

See how our menus can work with your different events and themes.



Mail us on catering@veganstreetfood.co.za to make an inquiry.