



BOWLS & SALADS

MINIMUM 3 PER SELECTION - DRESSING INCLUDED - NO SUBSTITUTIONS AVAILABLE - PRICE PER ITEM

- HOLI ORANGE SUNSET BOWL (GF)**
Carrots, roasted butternut squash, pumpkin seeds, bean croutons, lentils, diced roasted tofu, mixed greens and sprouts; served with sesame ginger dressing
- HOLI PURPLE BOWL (GF)**
Red beets, red cabbage, quinoa, bean croutons, grape tomatoes, roasted sweet potatoes, kale and sprouts; served with sesame ginger dressing
- CAESAR SALAD (N-GF)**
Radishes, sprouts, bean croutons, vegan parmesan cheese, kale, romaine, sunflower seeds, arugula served with homemade caesar dressing
- MULTIVITAMIN SALAD (N-RAW-GF)**
Red beets, carrots, grape tomatoes, cucumbers, cashews, sunflower seeds, sprouts and mixed greens; served with sesame ginger dressing
- ENERGY SALAD (N-RAW-GF)**
Carrots, avocado, grape tomatoes, mushrooms, pumpkin seeds, walnuts, sprouts and mixed greens; served with sesame ginger dressing
- CHICKPEA QUINOA SALAD (GF)**
Quinoa, cucumber, red onion, grape tomatoes, avocado, chickpea salad, sprouts and mixed greens served with lemon avocado dressing

WRAPS & QUESADILLAS

MINIMUM 3 PER SELECTION - GF TORTILLA AVAILABLE ADD \$3 EA - NO SUBSTITUTIONS AVAILABLE - PRICE PER ITEM

- QUINOA, BLACK BEAN & CORN QUESADILLA** 12.31
Black beans, corn, quinoa, red peppers, vegan mozzarella on a whole wheat tortilla; served with guacamole and pico de gallo
- TEMPEH & MUSHROOM QUESADILLA** 12.31
Tempeh, mushrooms, vegan mozzarella, onion and red peppers on a whole wheat tortilla; served with guacamole and pico de gallo
- VEGAN CHICK 'N QUESADILLA** 12.31
Jackfruit, vegan mozzarella, corn and green onions on a whole wheat tortilla; served with guacamole and pico de gallo
- AVOCADO & CHICKPEA WRAP** 10.15
Baby spinach, tomatoes, avocado chickpea salad and lemon avocado dressing on a whole wheat tortilla wrap; served with pico de gallo

PIZZETTAS

HOMEMADE DOUGH - GF AVAILABLE ADD \$3 EA - NO SUBSTITUTIONS AVAILABLE - MINIMUM 3 PER SELECTION - PRICE PER ITEM

- CAPRESE PIZZETTA** 11.46
Vegan mozzarella, tomato, fresh basil topped basil oil, balsamic glaze and sprouts
- PESTO GARLIC PIZZETTA (N)** 11.46
Vegan mozzarella, garlic, tomato, basil homemade pesto and sprouts
- VEGAN MEAT LOVERS PIZZETTA** 11.46
Vegan mozzarella, mixed jackfruit and beyond foods crumbles, arugula and basil oil



SANDWICHES & BURGUERS

MINIMUM 3 PER SELECTION - SIDES NOT INCLUDED - GF WRAP OR BUN AVAILABLE ADD \$3 EA - PRICE PER ITEM

- LENTIL BURGER** 11.85
Lentils and mushrooms patty, arugula, tomato, onions and homemade chimi mayo sauce on a bun
- IMPOSSIBLE BURGER** 14.40
Impossible food patty, romaine lettuce, tomato, red onion and vegan melted cheese on a bun
- BEYOND BURGER** 14.40
Beyond patty, tomato, sauteed onions, sauteed mushrooms, kale and chimi mayo on a bun
- SOUTHWEST BLACK BEAN BURGER (N)** 11.85
Black bean and corn patty, romaine lettuce, tomato, red onions, pickles, sauteed mushrooms and homemade raw cashew cheese sauce on a bun
- FALAFEL PITA POCKET (CUT IN HALF)** 11.00
Oven baked homemade falafel, tomatoes, cucumber, red onions, romaine lettuce, home made vegan tzatziki sauce on a pita bread



KIDS MENU

MINIMUM 3 PER SELECTION - PRICE PER ITEM

- MAC 'N CHEESE** 5.51
- CHEESE QUESADILLA** 7.21
Vegan mozzarella, whole wheat wrap
- CHEESE PIZZETTA** 7.21
Flatbread, marinara sauce, vegan mozzarella
- BLACK BEAN BURGER** 7.21
Black bean patty, cashew cheese, bun



CORPORATE BREAKFAST PACKAGES

MINIMUM 3 PER SELECTION - PRICE PER ITEM

- PESTO GARDEN SCRAMBLE (N)** 11.45
Tofu, yellow onion, green onion, tomatoes, cremini mushrooms, vegan mozzarella cheese, turmeric, tamari sauce, nutritional yeast, pesto and sprout; served with a choice of whole wheat or multigrain toast. No substitutions available
- BUCKWHEAT BANANA BREAD PANCAKES (GF)** 9.76
Your choice of one free topping: bananas, blueberries, strawberries, chocolate chips or coconut flakes; served with maple syrup. Add one scoop of ice cream (N) for \$2.95
- BAGEL AVOCADO TOAST (N)** 10.61
Plain bagel, homemade vegan cream cheese, fresh avocado, red cabbage and black pepper
- HOLI CLASSIC BRUNCH (N)** 14.86
Pancake, pesto garden scramble, vegan italian sausage and roasted potatoes
- HOLI CHEF BRUNCH (N)** 14.86
Pancake, pesto garden scramble, bagel avocado toast and roasted potatoes

APPETIZER

MINIMUM 3 PER SELECTION - PRICE PER ITEM

- BRUSCHETTAS (6 PIECES)** 12.72
Vegan mozzarella, garlic, tomato and basil topped with balsamic glaze and sprouts
- LOADED ROASTED POTATOES (GF)** 5.99
Oven roasted potatoes topped with melted homemade vegan cheese and green onions
- SPINACH EMPANADAS (6 PIECES)** 20.10
- CORN EMPANADAS (6 PIECES)** 20.10
- IMPOSSIBLE EMPANADAS (6 PIECES)** 25.20

N = NUTS GF = GLUTEN FREE S = SPICY
KOSHER STYLE

DESSERTS

MINIMUM 3 PER SELECTION - PRICE PER ITEM

COCONUT RICE PUDDING (N-GF) 6.75

Homemade coconut milk rice pudding, topped with fresh mango and blueberries

RAW BERRIES CASHEW 111.44

WHOLE CHEESECAKE (N-GF-18 SLICES)

Homemade cheesecake in a walnut and dates base, garnished with fresh berries, mango and raw berries sauce

CHOCOLATE MOUSSE 7.20 (GF-N-RAW)

Avocado chocolate mousse, sweetened with maple syrup, topped with fresh strawberries



HOMEMADE BAKERY

HOMEMADE WHOLE CAKES (GF-12 SLICES) 47.52

Assorted flavors by slice. Some options contain nuts

HOMEMADE CHOCO-CHIP COOKIES (GF - 6 MINIMUM) 4.00

HOMEMADE CINNAMON ROLLS (6 MINIMUM) 5.00

HOMEMADE ALFAJOR DE MAIZENA (6 MINIMUM) 5.00

IF YOU HAVE FOOD ALLERGIES CHECK THIS OUT

Our kitchen usually handles gluten and nuts. Cross contamination may occur during preparation or cooking process. Our products are manufactured in a facility that processes fruits, vegetables, nuts, seeds, coconut and seaweed.

Please understand that we cannot be responsible for any injury, loss or damage claimed by any guest with a food or beverage allergy who consumes our food or beverages.

Dish prices, ingredients and availability are subject to change. Some additions and/or modifications are subject to up-charge. Please ask.

DRINKS

COFFEE & TEA

ASSORTED TEAS - 96 OZ 22.10

AMERICANO - 96 OZ 17.95

LATTE - 96 OZ 23.40



FRESH JUICES

96 OZ 57.73

LIVE JUICE #1

Orange, carrot, ginger

LIVE JUICE #2

Pineapple, green apple, cucumber, mint

LIVE JUICE #3

Celery, kale, parsley, green apple, ginger, lemon

LIVE JUICE #4

Beet, apple, ginger, strawberries



HOMEMADE ORANGE JUICE 96 OZ 40.46

LEMONADE WITH MINT & PINEAPPLE 96 OZ 33.67

CELERY JUICE 96 OZ 57.73

\$150 MINIMUM FOR DELIVERY ORDER



Free delivery within 5 miles from our locations.

Please inquire for long distance delivery fees

Contact us via email at catering@holivegankitchen.com

By phone or text message at 786 681 6587

LET 'S KEEP IN TOUCH!

FOLLOW US:  

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CATERING MENU



WWW.HOLIVEGANKITCHEN.COM

WE DO OUR VERY BEST TO SOURCE ORGANIC AND LOCAL INGREDIENTS