

Ste Martaen 100% Vegan

Catering Menu

Ste Martaen Cheese is a cashew based cheese and is featured in several items on the menu. Ste Martaen cheese is soy and gluten free. At least 48 hours advance notice for all orders. Deposit is Required. Drop-off/Delivery for Chicago, surrounding suburbs, Wisconsin and Indiana. Many items can be made GF by request. Delivery fees start at \$5.

GF = Gluten Free, NF = Nut Free, SF = Soy Free, Many items can be made GF, NF or SF by request.

S = Small 8-10ppl, L= Large 15-20ppl, *Alternative size option: Family Size Pan (Serves 6-8)*



Ste Martaen Cheese Platter

Selection of Ste Martaen cheeses, toasted rounds/crackers, jams and fresh fruit (in season). GF by request.

S: Serves 8-10 \$30

L: Serves 15-20 \$60

Brunch or Anytime

(see bakery section for other baked goods)

Homemade Quiche

Options:

- Spinach
- Tomato Basil
- Kale & Mushroom

\$25 8" Pie (6-8 slices)

Breakfast Tacos or Burritos

Options:

- Scrambled Tofu, Potato and/or Spinach with Creamy Jalapeno Sauce
- Scrambled Tofu, Sausage with Creamy Jalapeno Sauce
- Vegan Bacon, Scrambled Tofu, Potato with Creamy Jalapeno Sauce
- Tex Mex Scrambled Tofu (Fried Corn, Scrambled Tofu, Onions and Peppers) with Creamy Chipotle Sauce

Comes with Pico de Gallo.

Dozen Tacos \$20, Dozen Burritos \$30

Salads

Chopped Kale served with lemon garlic vinaigrette

Garden Salad served with vegan ranch dressing

Caprese Salad with Ste Martaen cheese, Basil, and Tomatoes served with balsamic vinaigrette and extra virgin olive oil

S: Serves 8-10 \$30 L: Serves 15-20 \$60

Soups & Stews

Corn Chowder GF

Chik'n Noodle

Lentil Barley GF

Coconut Curry Orange Lentil GF

Red Bean Chili GF

Coconut Curry Chickpea & Kale Stew GF

64 ounces, serves 8-10 \$45

Bag Lunches

Pita with your choice of filling and your choice of side

Filling Options:

- Hummus & Grilled Veggies
- Buffalo Tofu
- BBQ Tofu
- Rib Tips
- Tempeh Salad
- Chickpea Salad
- Tofu Eggless Salad

Side Options:

- Mac and Cheese
- Macaroni Salad
- Potato Salad
- Pesto Pasta

Popular Lunch Combos: Rib Tips with Mac and Cheese, BBQ Tofu with Potato Salad

\$12 per person (minimum order of 5)

Sandwiches

Basil Focaccia Sandwich Platter

Fresh baked Basil Focaccia bread, Baked Tofu or Roasted Eggplant, Roasted Pepper and Onions,
Fresh Spinach with Jalapeno Cream Sauce

S: Serves 8-10 \$50 L: Serves 15-20 \$100

Cheesesteak Platter

Seitan Steak topped with Ste Martaen Cheese on Hoagie Bread

S: Serves 8-10 \$60 L: Serves 15-20 \$120

Slider Platter

Options:

- Giardinera Steak, Seitan simmered with mild or hot Giardinera on slider buns
- Pulled P*rk, Jackfruit simmered with onions and barbeque sauce on slider buns

24 sliders \$60 48 sliders \$120

Pasta, Potatoes, Rice

Macaroni & Cheese

Elbow noodles baked in a creamy cheese sauce.

Variations: Bacon or Sausage add \$6 for S pan or \$12 for L pan

S: Serves 8-10 \$50 L: Serves 15-20 \$100

Gluten Free Macaroni & Cheese

Gluten free noodles baked in a creamy cheese sauce.

S: Serves 8-10 \$60 L: Serves 15-20 \$120

Pasta Salad

Elbow noodles with minced peppers and onion tossed in a creamy dressing with sea salt and crushed black pepper.

S: Serves 8-10 \$40 L: Serves 15-20 \$80

Bowtie, Spaghetti or Rigatoni (SF)

Noodles tossed in your choice of sauce.

Options:

- Tomato Basil Sauce (NF)
- Basil Pesto
- Sun-dried Tomato Pesto
- Seitan crumbles add \$6 for small pan or \$12 for large pan,
- Nut Free Pesto available

S: Serves 8-10 \$40 L: Serves 15-20 \$80

Lasagna

Layers of lasagna noodles, tomato sauce with crumbled seitan and a tofu ricotta.

S: Serves 8-10 \$60 L: Serves 15-20 \$120

Mexican Lasagna (GF, NF)

Layers of corn tortilla, Creamy Cheese Sauce, Black Beans, Zucchini & Tomato Sauce (Nut Free)

Variations:

Seitan add \$6 for small pan or \$12 for large pan (this will no longer be GF if added)

S: Serves 8-10 \$60 L: Serves 15-20 \$120

Smashed Potatoes (GF, NF)

Skin on red potatoes mashed with your choice of gravy or roasted garlic.

S: Serves 8-10 \$40 L: Serves 15-20 \$80

Roasted Red Potatoes (GF, NF)

Red Potatoes roasted with your choice of herbs and spices

Options:

- Garlic & Rosemary
- Onion & Pepper
- Dill
- Cumin

S: Serves 8-10 \$40 L: Serves 15-20 \$80

Basmati Rice (GF), (SF), (NF)

Options:

- Plain
- Yellow

- Cilantro Lime
- Coconut

Brown Basmati (Add \$5 for small or \$10 for large)

S: Serves 8-10 \$40 L: Serves 15-20 \$80

Rice and Peas (GF), (NF)

Caribbean style. Rice cooked with coconut milk and kidney beans, thyme, garlic and scallions OR
Rice cooked with sofrito, tomatoes and pigeon peas.

S: Serves 8-10 \$50 L: Serves 15-20 \$100

Vegetable Fried Rice

Add chik'n (soy) or beef (seitan) for \$6 small pan or \$12 large pan

S: Serves 8-10 \$50 L: Serves 15-20 \$100

Vegetables (GF), (SF)*, (NF)

Cabbage

Cabbage sautéed with your choice of spicy pepper, curry or cumin & mustard seed

S: Serves 8-10 \$40 L: Serves 15-20 \$80

Roasted Cauliflower

Oven roasted cauliflower with lemon pepper, curry or cumin

S: Serves 8-10 \$40 L: Serves 15-20 \$80

Succotash

Edamame (soy bean)* or Lima beans

A medley of corn, onion, red peppers and your choice of edamame or lima beans

S: Serves 8-10 \$40 L: Serves 15-20 \$80

Eggplant

Eggplant with your choice of curry simmered with tomatoes, onions and spices.

Options:

- Red
- Green
- Yellow curry

S: Serves 8-10 \$45 L: Serves 15-20 \$90

Creamed Spinach or Swiss Chard

Spinach or Swiss Chard simmered in with vegan cream and minced onions.

S: Serves 8-10 \$40 L: Serves 15-20 \$80

Mustard Greens & Black Eyed Peas (See bakery section for cornbread options)

Mustard Greens & Black Eyed Peas cooked together with onions and spices.

S: Serves 8-10 \$40 L: Serves 15-20 \$80

Raw Kale Salad

Kale greens with fresh veggies, tossed in a lemon garlic vinaigrette dressing.

S: Serves 8-10 \$40 L: Serves 15-20 \$80

Curry Vegetables

Vegetables seasoned with curry spices and simmered in tomato sauce or coconut milk. Can be enjoyed as a side or served over rice or noodles.

S: Serves 8-10 \$45 L: Serves 15-20 \$90

Curry Chickpeas and Greens

Chickpeas and greens seasoned with curry and simmered in coconut milk.

S: Serves 8-10 \$50 L: Serves 15-20 \$100

Faux Meat

Wings (GF)

Chik'n (soy protein) on sugar cane bone with your choice of variation.

Options:

- Buffalo (spicy)
- BBQ

- Maple BBQ
- Herbed
- Jerk

S: Serves 8-10 \$60 L: Serves 15-20 \$120

Rib Tips

Barbeque seitan "ribs"

S: Serves 8-10 \$55 L: Serves 15-20 \$110

Beefless Skewers

Beef (seitan/wheat protein) on wooden skewers with flavor of your choice.

Options:

- BBQ
- Chorizo
- Giardenera
- Plain

S: Serves 8-10 \$55 L: Serves 15-20 \$110

Chik'n Skewers

Chik'n (soy protein) on wooden skewers with variation of your choosing.

Options:

- Buffalo (spicy)
- BBQ
- Maple BBQ
- Herbed
- Jerk

S: Serves 8-10 \$55 L: Serves 15-20 \$110

Giardinera Seitan Roast

Seitan slow roasted with Giardinera mix.

Options:

- Hot
- Mild

S: Serves 8-10 \$60 L: Serves 15-20 \$120

Fried Chik'n

Tender pieces of seitan battered and fried.

Options:

- Vegan Buttermilk
- Sesame

S: Serves 8-10 \$60 L: 15-20 \$120

Bakery: Savory and Sweet

Cornbread

Options:

- Plain
- Jalapeno
- Fresh Corn
- Chive

S: Serves 8-10 \$25 L: Serves 15-20 \$50

Biscuits

Options:

- Vegan buttermilk
- Sweet Potato

Dozen \$24

Scones

Options:

- Peach
- Blueberry
- Sweet Potato

- Veggie Bacon and Cheese
- Savory Herb

8 scones \$16

Whole Pies 8"

Options:

- *Savory*
 - Spinach Quiche
 - Tomato Basil

Serves 6-8 \$25

- *Sweet*
 - Sweet Potato Pie
 - Pecan Pie
 - Chocolate Chip Pecan Pie
 - Chocolate Mousse
 - Coconut Lime
 - Coconut Crème

Serves 6-8 \$25

Cinnamon Rolls

Dozen Rolls \$20

Cake

Options:

- Rum Cake (add \$5)
- Chocolate Cake
- Carrot Cake

Serves 8-10 \$30

Mousse

Options:

- Coconut Mousse
- Coconut Lime Mousse
- Chocolate Mousse
- Sweet Potato Mousse

S: Serves 8-10 \$20 L: Serves 15-20 \$40

Don't see something on the menu, just ask. Modifications are made all the time.

The possibilities are endless.

Menu and Prices are subject to change.