

## BURGERS & SANDWICHES

*Serves 8-10 people. A serving is half a sandwich or wrap per person.*

- BUDDHA BURGER** 46.00  
Grilled peppered flavored soy steak patty, avocado, lettuce, onion, tomato, pickles, house made vegan mayo, ketchup, and mustard.
- HARVEST BURGER** 42.00  
Crispy breaded soy protein, lettuce, onion, tomato, pickles, house made vegan mayo, ketchup and mustard.
- BBQ CHICK'UN BURGER** 46.00  
Grilled soy chick'un with BBQ sauce, onion, lettuce, tomato, pickles, house made vegan mayo, ketchup and mustard.
- GRILLED PORTABELLA BURGER** 42.00  
Grilled portabella mushroom, tomato, avocado, lettuce, onion, and house made vegan mayo, ketchup and mustard.
- TACOS VEGANOS** 40.00  
Scrumptious soft taco shells stuffed with textured vegetable protein, shredded lettuce, guacamole, and pico de gallo.

### SUPREME BURRITO 40.00

The ultimate vegan burrito with textured vegetable protein, brown rice, lettuce, guacamole, and pico de gallo, wrapped in whole-wheat tortilla.

### CALIFORNIA CHICK'UN WRAP 46.00

Grilled chick'un, lettuce, organic alfalfa sprouts, avocado, pico de gallo, and house-made mayo, wrapped in organic whole wheat tortilla.

### TASTE OF PHILLY 46.00

Soy steak strips, onions, vegan mozzarella cheese, red and green bell peppers, and house-made mayo on French roll.

### FAJITA VEGANA 40.00

Soy steak strips, green bell pepper, pico de gallo, with guacamole and house-made mayo, wrapped in organic whole wheat tortilla.

### CHICK'UN BURGER 46.00

Crispy breaded chick'un breast, lettuce, onion, tomato, pickle, avocado, and house made vegan mayo, ketchup and mustard.



## PASTA CORNER

*Serves 8-10 people*

- CONCHIGLIE RIPIENE** 42.00  
Pasta shells filled with spinach, tofu, and mushroom, topped with marinara sauce.
- FETTUCCINE ALFREDO** 44.00  
Fettuccine with zucchini, red bell pepper, mushroom and soy chick'un in creamy white sauce.
- LASAGNE DI VERDURE** 50.00  
Lasagna with eggplant, zucchini, red and green bell peppers, and broccoli served with organic spring mix salad and toasted bread.
- PENNE TIRRENE (GFO/SFO)** 44.00  
Penne, zucchini, red bell pepper, onion, eggplant, celery, and mushroom in marinara sauce mixed with vegan mozzarella cheese.
- CHOW MEIN (GFO/SFO)** 37.00  
Stir-fried noodles with tofu, broccoli, cabbage, celery, bean sprouts, and carrots.

## DESSERTS

*Serves 15-20 people*



### ALMOND CHOCOLATE CAKE 55.00

### CHOCOLATE CAKE 50.00



*Serves 8-12 people*

- CHEESECAKE** 35.00  
**CHOCOLATE CHEESECAKE** 38.00  
**GREEN TEA CHEESECAKE** 38.00

# Green Earth VEGAN CUISINE



## CATERING MENU

385 Broadview Ave. | Toronto, ON M4K 2M7  
Mon-Sat: 11:00a - 9:00p | Sun: 2:00p - 8:00p  
Closed Tuesday  
(416) 778-9199

[www.greenearthvegan.com](http://www.greenearthvegan.com)

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## STARTERS

*Serves 8-10 people*

- FRESH FRIES** 20.00
- QUINOA SUSHI (GFO/SFO)** 36.00  
Organic quinoa with carrots, cucumber, avocado, and portabella mushroom wrapped in sushi nori.
- QUESADILLA** 29.00  
Grilled eggplant, zucchini, red and green bell peppers, and vegan cheese, wrapped in whole-wheat tortilla served with pico de gallo, and guacamole.
- HUMMUS WITH PITA BREAD (SF)** 20.00  
Traditional hummus served with wheat pita bread.
- CRISPY NUGGETS** 27.00  
Hand-breaded chick'un nuggets served with sweet chili sauce.
- CRISPY WONTONS** 22.00  
Fried wontons filled with water chestnuts, carrots, and soy protein, served with sweet chili sauce.
- SUMMER ROLLS (GFO/SFO)** 22.00  
Jicama and carrots, tofu, and soy ham, rolled in thin rice paper served with peanut sauce.
- GOLDEN CRISPY ROLLS** 22.00  
Vietnamese style "egg-less" rolls served with lettuce, cucumber, and Vietnamese vinaigrette.
- SPRING ROLLS (GFO/SFO)** 22.00  
Textured vegetable protein, fresh mint, lettuce, cucumber, and vermicelli rolled in thin rice paper served with peanut sauce.



- HEAVENLY (GFO)** 30.00  
Soy chick'un, organic spring mix, carrots, and bean sprouts.
- AVOCADO (GF/SF)** 30.00  
Mediterranean-style salad with avocado, diced onions, tomato, and cucumber.
- ROASTED BEET (GFO/SFO)** 30.00  
Roasted garden beet, organic spring mix, shredded carrots, and grilled tofu.
- YING YANG (GF/SFO)** 32.00  
Organic spring mix and sunflower shoots, avocado, cucumber, tomato, onions, carrots, and soy chick'un.
- HARVEST (GF/SF)** 35.00  
Organic spring mix, avocado, tomato, seasonal fruits, peas and carrots.

## RICE CORNER

*Serves 8-10 people*

- GREEN EARTH ROTISSERIE** 44.00  
Roasted soy chick'un with chef's sauce served with carrots, broccoli, and cauliflower.
- CURRY TOFU SCRAMBLE (GF)** 35.00  
Scrambled tofu with red bell pepper, peas and carrots, and mushroom with curry spice.
- THREE FLAVORS (GFO)** 37.00  
Pumpkin, eggplant, tofu, onion, sweet basil, red and green bell peppers, and mushroom stir-fried in chef's sauce.
- EGGPLANT MEDLEY (GF)** 35.00  
Sautéed eggplant, tofu, peas and carrots, and shiitake mushroom.
- SPICY LEMONGRASS TOFU (GF)** 35.00  
Tofu sautéed with spicy minced lemongrass, served on top of a bed of lettuce.
- SPICY LEMONGRASS CHICK'UN (GF)** 44.00  
Soy chick'un sautéed with spicy, minced lemongrass, served on top of a bed of lettuce.
- SPICY INDIAN CURRY TOFU (GF/SFO)** 35.00  
Tofu, potato, zucchini, peas, carrots, and red bell pepper in Indian yellow curry spice mixed with coconut milk.



## ENTRÉE SALADS

*Serves 8-10 people*

- QUINOA FIESTA (GF/SFO)** 40.00  
Nutrient-packed, hot salad made with organic white quinoa, kale, red and green bell peppers, pumpkin, tofu, and zucchini.



- SPICY INDIAN CURRY CHICK'UN (GF)** 42.00  
Soy chick'un, potato, zucchini, peas, carrots, and red bell pepper in Indian yellow curry spice mixed with coconut milk.
- STIR-FRIED GREEN BEANS (GF)** 35.00  
Green beans stir-fried with tofu, onion, mushroom, and carrots.
- HARMONIC VEGGIE DELIGHT (GFO)** 40.00  
Stir-fried soy chick'un with pineapple, mushroom, red bell pepper, celery, carrots, and onion.
- SAUTÉED VEGETABLE MEDLEY (GFO)** 35.00  
Sautéed broccoli, cauliflower, cabbage, zucchini, onion, carrots, red and green bell peppers, tofu, and mushroom.
- VEGETABLE TERIYAKI AND BROCCOLI** 35.00  
Stir-fried broccoli, carrots, onion, mushroom, and textured vegetable protein.
- GOOD WIFE TOFU (GFO)** 35.00  
Stir-fried tofu, onion, diced tomato, soy protein, and basil.
- GOURMET FRIED RICE (GFO/SFO)** 35.00  
Fried brown rice with peas and carrots, shiitake mushroom, and soy protein.
- HAWAIIAN STYLE FRIED RICE (GFO/SFO)** 39.00  
Fried brown rice with pineapple, peas and carrots, shiitake mushroom, red bell pepper, and soy protein.
- CURRY FRIED RICE (GF/SFO)** 37.00  
Fried brown rice with soy protein, mushroom, peas and carrots, and spicy curry seasoning.

- BROWN RICE** 12.00
- GFO - GLUTEN FREE OPTION**    **GF - GLUTEN FREE**    **SFO - SOY FREE OPTION**    **SF - SOY FREE**