

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

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STARTERS

Serves 8-10 people

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



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

RICE CORNER

Serves 8-10 people

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



ENTRÉE SALADS

Serves 8-10 people

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

BROWN RICE	12.00
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GFO - GLUTEN FREE OPTION

GF - GLUTEN FREE

SFO - SOY FREE OPTION

SF - SOY FREE