



Welcome to Greedy Vegan *plant-based classics for foodies*

Sustainable, stylish weddings that won't break the planet.

Whether you're going big, small, crazy or chilled we are here to help you plan a delicious menu that has something for everyone.

We can provide festival style service from the food truck, or buffet style, grazing boards, pizzas, late-night pit-stops and hangover breakfasts.

We cover allergies, gluten-free, Halal and more. Just give us your brief and we'll deliver plenty of imaginative and seasonal options to keep your guests refreshed.

Choose from our **vintage caravan bar** or **solar powered food truck** - or you can book both!
Alternatively we can work with your space to create delicious options that fit with your vibe.

Why us?

We are 100% committed to sustainable events.

What does that mean?

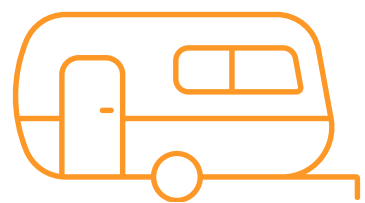
- No single use plastics - we can use your cutlery & crockery or supply our own home compostable, recyclable items to keep your carbon footprint as low as possible.
- We aim for zero food waste.
- We encourage you to keep it seasonal and local.

 Instagram

 Facebook

 LinkedIn

If you want to run some ideas by us we are here to help.
Call Adrian: 07919 622027
Email: hello@greedyvegan.co.uk
greedyvegan.co.uk





FOOD

Breakfast + 1 barista coffee/tea | from £8 per person

- Homemade bircher pots with overnight oats, mixed berries & granola topping
- BLT
- Double sausage bap
- Monster bap with sausage, bacon & hash browns
- Scrambled tofu roll
- Smoked carrot lox & cream cheese bagels
- Hash browns

Canapés & Grazing Boards | from £12 per person

- Leek & sundried tomato frittata
- Pickled beetroot, feta and rocket skewers
- Mixed sushi (hoisin duck, California rolls, vegan tuna)
- Smoked carrot lox & cream cheese mini bagels
- Pea & mint hummus toasts
- Pickled beetroot hummus on charcoal crackers
- Smashed chickpea & sundried tomato bruschetta
- Hoisin duck cucumber bites
- Korean pork lettuce cups
- Mushroom faux gras on sourdough
- Sweet chilli chicken rice crackers
- Pan con tomate
- Mushroom & truffle bruschetta
- Baba ghanoush mini flatbreads with sumac & pomegranate
- Blue cheese, pear & walnut oatcakes
- Whipped feta & fig chutney bruschetta
- Tuna paté on cucumber
- Scrambled tofu & cress toasts
- Creamy asparagus on sourdough cracker
- Mini Caesar salad pots
- Mini mac & cheese pots
- Mini pulled jackfruit pots with homemade slaw

Mini sweet treats

- Brownie bites: chocolate, chocolate orange, biscoff, ginger
- Lemon curd and coconut cream tartlets
- Rocky roads
- Basque cheesecake
- Mont Blanc tartlets with sweet chestnut cream & chocolate ganache



FESTIVAL STYLE - FOODTRUCK

Mains | from £15

- Quarter pounder with cheese, crispy onions, lettuce, tomato & homemade burger sauce
- Onion bhaji sliders with tamarind sauce & homemade mango chutney
- Pulled jackfruit & slaw with BBQ sauce
- Goan chickpea & sweet potato curry with rice, poppadoms & mango chutney (GF)
- Mac & cheese bar (toppings: jalapenos, crispy onions, gherkins, truffle, marmite, BBQ sriracha)

Loaded Hotdogs | from £10

- American classic
- Cheese
- Chilli Cheese
- Pulled jackfruit

Loaded fries (GF options) | from £8

- Naked
- Rosemary
- Cheesy
- Pulled jackfruit
- BBQ sriracha
- Truffle mayo
- Piri piri
- Curry sauce

Seasonal Salads | from £12

We keep it seasonal, so please ask us for the latest options.

- Greek
- Caesar
- Italian three bean
- French mixed lentil
- Mexican toasted corn & mixed peppers

Pizzas | £13

Margherita, Truffled mushroom, Pepperoni

Sweet Treats | from £3

- Assorted brownies (GF option)
- Rocky roads
- Basque cheesecake



MOBILE BAR & BARISTA COFFEE

Our mobile bar is perfect for small venues & indoor events. Alternatively, our team can work with your space to make sure no-one goes thirsty.

We are fully stocked with re-usable or recyclable glasses, cups, lids and straws.

Hot and cold drinks

- Sustainable wine brands, draft beers, spirits and soft drinks, including When in Rome, Nice Wine & Essex Spirits. Our locally sourced draft beers include Toast Ales and Redchurch Brewery.
- Barista coffees, teas, chai, matcha and hot chocolate.

Bar

Wine - red, white, rosé

Prosecco

Draft beer, lager, IPA

Branded spirits

Cocktails

Mulled wine

Hangxiety-free

Dash

TRIP

Green Cola

Mocktails

Hot punch

Barista coffee & hot drinks