Vegan Selections

2026

TRUE Cuisine
catering • special events

SWEET BABY RAY'S CATERING COMPANY
Award Winning

HORS D'OEUVRES
three dozen minimum

Kung Pow Cauliflower Bite VN, GF, NF
Roasted cauliflower, house made Kung Pow sauce, served in an Asian spoon with black and white sesame seeds.

Stuffed Crimini Mushrooms VN, GF, NF
Filled with cauliflower hummus and garnished with red pepper coulis and chive oil.

Vegan Brussels Sprout Beet Skewer VN, GF, NF
Red and golden beets and brussels sprouts with balsamico, roasted and skewered, and garnished with micro greens.

Vegan Tostones VN, GF, NF
Twice cooked green plantains tossed with garlic and agave syrup, topped with sweet potato avocado pico de gallo.

Vietnamese Spring Rolls VN, GF
Filled with fresh herbs, julienned vegetables, rice paper, and a sweet chili peanut dressing.

Vegan Wellington VN, GF, NF
Creamy truffle mashed potatoes topped with Mushroom Duxelle and micro greens. Served in a phyllo cup.

VG - Vegetarian
VN - Vegan
GF - Gluten Free
DF - Dairy Free
NF- Nut Free

ENTRÉES
pricing will vary

Grilled Vegetable Rataouille VN, GF, NF
Summer vegetable medley with zucchini, yellow squash , cherry tomatoes, grilled red onions, carrots and eggplant, finished with our signature balsamic dressing and fresh herbs.

Mushroom White Bean Ragout VN, GF, NF
Herb roasted cauliflower on a bed of ancient grains, topped with gremolata.

Portobello Stack VN, GF, NF
Zucchini, yellow squash, red bell peppers, red onions, portobello mushroom, and fire roasted tomato coulis. Accompanied by Saffron Rice.

Roasted Cauliflower Stack VN, GF, NF
Herb roasted cauliflower on a bed of ancient grains, topped with gremolata.

Sweet Baby Ray's Vegetarian Barbecue Jackfruit VN, GF, NF
Barbecue rubbed and smoked, pulled and tossed with Sweet Baby Ray's Barbecue sauce.

DESSERTS
three dozen minimum

Fresh Seasonal Fruit Kebobs VN, GF, NF
Strawberry, melon, and pineapple on a skewer.

Blueberry & Cashew Cheesecake Trifles VN, GF
Layers of fresh blueberries and vegan cashew cheesecake.