



Catering Menu

To place a catering order, email
orders@plantmatterkitchen.com

All prices exclude taxes & an 18% service charge.

All catering orders must be paid in full
24 hours prior to pickup.

Cashews are a key ingredient in many of our
dishes, especially our cheeses.
Please inform us of any allergies.

Most of our flatbreads and sandwiches
can be made gluten-free.
Add \$2 per flatbread | Add \$1.50 per sandwich

Flatbreads

Minimum of 4 flatbreads per order |
\$65 per order

*Each flatbread is cut into 6 slices
Each order must be of a single variety.*

Pepperoni Flatbread

Pepperoni, mushrooms, shredded
mozzarella, and tomato sauce.

Canadian Flatbread

Peppers, onions, mushrooms,
pepperoni, shredded mozzarella,
and tomato sauce.



Buffalo Chick'n Flatbread

House smoked tofu tossed in buffalo
sauce, cheddar, blue cheese,
mozzarella, chipotle aioli, ranch
drizzle, and green onions.



Truffled Mushroom Flatbread

Roasted mushrooms, asparagus,
roasted garlic, herbed goat cheese,
and white truffle oil.



Baked Halloumi Flatbread

Oven-baked halloumi, spiced
chorizo, lemon crème, roasted
apples, arugula, and pistachio fig
gremolata.



Roasted Vegetable & Pesto Flatbread

Basil pesto, roasted red peppers,
kalamata olives, tomatoes, red onion,
mozzarella, and arugula.

Appetizer Platters

12 pieces per order | **\$57 per platter**

Each platter contains one item type only

Jamaican Patties

Seasoned Impossible™ mince in
flaky pastry. Served with curried
pineapple chutney.

Chick'n Pies

Mini chick'n pies stuffed with soy
curls, carrots, peas, corn, celery in
creamy sauce. Served with
chick'n gravy for dipping.

Tikka Lion's Mane Masala Pot Pies

Mini tikka masala pies stuffed with
lion's mane, carrots, peas, onions in
tikka masala sauce. Served with
tikka gravy.

Baked Taquitos (24 pieces)

Flour tortillas stuffed with black
beans, chipotle cream cheese,
onions, cheddar, and mozzarella.
Served with chipotle dipping sauce.

Panzerotti

Pepperoni and mozzarella in pastry,
with marinara sauce.

Empanadas

Cauliflower-walnut chick'n mince,
onions, peppers, with pomodoro
sauce.

Gluten-free

Available Gluten-free

Shareable Salads

Serves 5–8 people

Add seared smoked, or crispy tofu +\$15

GF

Maple Herb Crunch | \$75

Crispy tofu, greens, spinach, apples, red onion, candied walnuts, and avocado, with maple balsamic vinaigrette.

GF

Cobb Salad | \$85

Romaine, smoked cheddar, Just Egg, tempeh bits, cabbage, tomato, cucumber, avocado, and smoked tofu, with ranch.

AGF

PMK Caesar | \$60

Romaine, kale, tempeh bits, parmesan, croutons, and lemon wedge, with Caesar dressing.

AGF

Falafel Bowl | \$85

House-made falafel served with cucumber, edamame, pickled turnip, hummus, red cabbage, romaine, cherry tomatoes and pickled red onions. Served with sumac seasoned pita, tahini dressing, and garlic sauce.

GF

Sesame Tofu Salad | \$70

Miso tofu, greens, romaine, carrots, cucumber, edamame, cabbage, and cashews, with miso sesame dressing.

GF

Garden Salad | \$55

Heritage greens, carrots, cucumber, cherry tomatoes, and red onion, with balsamic vinaigrette.

GF

Fall Beet Salad | \$80

Roasted red & golden beets, arugula, spinach, shallots, green apple, walnuts, and cashew goat cheese, with balsamic vinaigrette.

Hot Meal Trays

Serves 6–9 people

Can be served hot or with reheating instructions.

Add garlic baguette +\$9

Add garlic & mozzarella baguette +\$12

Lasagna Tray | \$110

Impossible™ ground, tofu béchamel, mozzarella, and fresh basil, with tomato sauce.

Impossible Shepherd's Pie | \$75

Garlic mashed potatoes, Impossible™ ground, peas, carrots, and corn, with mushroom gravy.

GF

Lentil Shepherd's Pie | \$55

Garlic mashed potatoes, lentil ground, peas, carrots, and corn, with mushroom gravy.

AGF

Mac & Cheese Tray | \$55

Rotini pasta in house cheese sauce, topped with green onions and parmesan.

Crudité & Dips

GF

Fresh Vegetable Crudité | \$40

With ranch dipping sauce | Serves 8–10

GF

Roasted Vegetable Platter | \$48

With ranch dipping sauce | Serves 8–10

GF

Roasted Red Pepper & Garlic Hummus | \$16

With tortilla chips | Serves 4–6

GF

Classic Hummus | \$14

With tortilla chips | Serves 4–6



Wrap Platters

Minimum of 6 wraps per order

*All wraps must be of the same variety
Presented in a platter box*

Buffalo Caesar Wrap | \$14

Crispy tofu, romaine, Caesar dressing, tempeh bits, and parmesan.

Chick'n Ranch Wrap | \$16

Crispy chick'n, cheddar, tempeh bits, romaine, tomato, ranch.

Falafel Wrap | \$16

Baked falafel, pickled turnip, olives, tzatziki, garlic sauce, hummus, tomatoes, cucumber, red onion, parsley, and arugula.

Jerk Chick'n Wrap | \$16

Charred cabbage slaw, soy curls, pickled onion, jalapeños, and house honey.

Roasted Vegetable Wrap | \$15

Peppers, zucchini, mushrooms, tomato ricotta, herb mayo, pesto, and tomato sauce.

BBQ Tofu Burnt End Wrap – \$16

Tofu burnt ends, cabbage slaw, carrots, pickled onions, chilies, and BBQ sauce.

Sandwich Platters

Minimum of 6 sandwiches per order

Choice of marble rye or whole grain bread Presented in a platter box

AGF Roasted Vegetable Sandwich | \$14

Peppers, zucchini, mushrooms, tomato ricotta, arugula, pickled onions, and herb mayo.

Turkey BLT | \$16

Turkey, bacon, lettuce, red onion, cheddar, tomato, and herb mayo.

AGF Brie & Apple Grilled Cheese | \$16

Cashew brie, Granny Smith apples, fig jam, garlic confit, arugula, and rosemary aioli.

AGF Chevre Caprese Sandwich | \$15

Breaded cashew chevre, tomato, basil, balsamic vinaigrette, and herb mayo.

AGF Chickpea Egg Salad Smash | \$14

Chickpea mash, black salt, red onion, seitan bacon crumble, and creamy mayo.

Cakes

Whole cake (8 slices each) | **\$55 per cake**

Some varieties may require advance notice

GF Wild Blueberry Cheesecake

Golden graham crust, sweet blueberries, creamy cheesecake.

GF Chocolate Espresso Cheesecake

Rich chocolate crust, creamy coffee filling.

GF Chocolate Fudge Cake

Moist chocolate cake with smooth ganache finish.

Spiced Carrot Cake

Loaded with carrots, topped with vegan cream cheese icing.

Coconut Cream Cake

Lush layers of creamy coconut.

