

DC VEGAN EVENTS



CAPABILITY STATEMENT

DC Vegan Events is the region's premier plant-based catering company, delivering compliant, high-volume, and scalable food service solutions for corporate, university, healthcare, and government clients. **As the only dedicated plant-based caterer in the region with full-service, large-scale operational capacity**, we combine culinary specialization with the infrastructure required to execute complex events seamlessly.

DC Vegan Events is a strategic partnership between DC Vegan, a dedicated plant-based caterer and restaurant established in 2015, and To Your Taste Catering, a full-service catering firm with over 25 years of experience and large-scale operational infrastructure. Together, we bring over 35 years of experience delivering high-volume, mission-critical catering programs across the DC, Maryland, and Virginia region.



CORE CAPABILITIES

- Full-service catering including food, staffing, rentals, and logistics
- High-volume production serving 1,000 to 5,000+ guests
- Daily meal programs and recurring service models
- Multi-day and large-scale event execution
- Custom menus, allergen-aware, and culturally inclusive options
- Drop-off, buffet, plated, and station service formats
- Individually packaged boxed meal programs designed for large-scale distribution and ease of service



ABILITY TO SCALE

- Infrastructure built for simultaneous multi-site execution
- Capacity ranging from 20 to 5,000+ guests seamlessly
- Scalable staffing model including culinary, service, and logistics teams
- Established vendor network ensuring consistent supply chain
- SOP-driven systems maintaining quality, speed, and consistency at scale
- Flexible model for recurring programs and surge demand



PROVEN PAST PERFORMANCE

- Corporate dining programs with ongoing service for 400+ guests per service
- Government and institutional programs supporting 3,000+ guests monthly
- Large-scale activations serving 4,000+ attendees
- Universities and healthcare programs with complex dietary and logistical needs
- Social and gala events with elevated full-service execution



OPERATIONAL STRENGTH

- Dedicated production facility with commercial-grade equipment
- Standardized processes from sales to production to execution
- Experienced leadership overseeing all events
- Real-time coordination between kitchen, logistics, and on-site teams



PLANT-BASED



HIGH-VOLUME
CAPACITY



COMPLIANT &
TRUSTED



PARTNERSHIP
DRIVEN



COMPLIANCE AND RISK MANAGEMENT

- Health department compliant and regularly inspected
- Inspected by the United States Army Veterinary Health Service for food safety and operational standards
- Approved to operate within government systems supporting military food service programs
- Experience supporting government and institutional clients
- Allergen-aware menus with Top 9 allergen labeling
- Licensed and insured
- Structured, repeatable processes minimizing execution risk



SUSTAINABILITY & PROGRAM ALIGNMENT

- Plant-based menus offer one of the most effective ways to reduce environmental impact
- Local and regional sourcing with whole, minimally processed ingredients and no artificial additives
- Compostable serviceware prioritized; recyclable alternatives used where necessary
- Packaging, production, and service models designed to minimize food and material waste
- Sustainability practices built to perform consistently at high volume
- Aligned with institutional sustainability and wellness goals, including programs such as Meatless Monday and Wellness Wednesday
- Committed to fair wages, local hiring, and internal promotion



DIFFERENTIATORS

- **The only dedicated plant-based caterer in the region with full-service, large-scale operational capacity**
- Specialized plant-based expertise integrated with full-service catering infrastructure
- Proven ability to execute high-volume, mission-critical food service programs
- Scalable operations with established systems for production, staffing, and logistics
- Standardized systems ensuring consistent, high-quality execution
- Elevated presentation and service standards across all event types
- Dedicated account management and responsive client communication



COMPANY SNAPSHOT

- **Founded:** 2024
(DC Vegan Events)
- **Founding Entities:**
To Your Taste Catering (est. 2004)
and DC Vegan (est. 2015)
- **Service Area:**
Washington, DC |
Maryland | Virginia

REGISTRATIONS AND COMPLIANCE



UEI

UQH48NHRHP9



CAGE Code

633Z9



SAM Registered
active



Fully Licensed
and Insured



Woman- and
Latino-Owned

**DC
VEGAN
EVENTS**



CONTACT INFORMATION



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*Plant-based cuisine
your guests will love*



www.dcveganevents.com