



**DC
VEGAN
EVENTS**



**WEDDING GUIDE &
FULL-SERVICE
CATERING F.A.Q.**

Wedding Guide & Full-Service Catering F.A.Q.

At DC Vegan Events, we believe that beautiful food is only the beginning. Full-service catering means more than cuisine—it's about seamless execution, thoughtful coordination, and creating a guest experience that reflects your vision from the first bite to the final toast.

As your full-service caterer, we're by your side from early planning through event day. We handle everything: menu creation, staffing, rentals, setup, breakdown, bar service—and above all, ensuring your day flows effortlessly.

Below, you'll find answers to the most frequently asked questions about our full-service wedding offerings.

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Our Levels of Service

DC Vegan offers three levels of catering service designed to accommodate a wide range of event styles, guest counts, and budgets:

Full Service – Our most comprehensive offering includes professional staff, bar service, rental coordination, and full event support—from setup to breakdown. Full-service wedding catering starts at \$129 per guest for a five-hour event featuring a cocktail hour, buffet dinner and dessert. This rate covers all essential staffing, standard rentals, bartenders, and a full selection of nonalcoholic beverages (bar service is available as an add-on). It's a seamless, thoughtful experience designed to let you be fully present for your celebration.

Limited Service – A streamlined, polished option designed for more casual gatherings. We handle delivery, buffet setup, and breakdown of the catering area, with a minimum of two team members on site to ensure seamless food service. Your menu is presented as a thoughtfully arranged buffet, complemented by stationed appetizers and desserts, with all food served in high-quality disposable ware. This is an ideal choice for clients seeking a well-executed, professional catering experience centered on great food and seamless service. Limited Service catering begins at \$59 per guest. Please see our Casual Catering menu or Limited Service options.

Drop-Off Service – Perfect for intimate or DIY-style events, this option includes delivery and buffet setup only. You take care of service and cleanup on your own timeline. All options and pricing are available on our Casual Catering menu.

What Full-Service Catering Includes

Our full-service catering is designed to provide a complete, worry-free experience. The offering generally includes three core components:

1. Menu

Your menu sets the tone for your event. From relaxed backyard gatherings to elegant black-tie receptions, we work with you to craft dishes that reflect your style and delight your guests.

2. Service Staff

Our professional team ensures your event flows smoothly—from cocktail hour through dessert. Staffing is tailored to your menu, venue, and guest count to provide the ideal level of support.

3. Rentals

We coordinate all necessary food-service rentals, including tableware, glassware, linens, serving equipment, tables, chairs, and more. Specialty items like tents, heaters, or lounge furniture can also be arranged as needed.



Frequently Asked Questions

Do you offer tastings?

Yes, we are delighted to offer private tastings for couples planning a wedding with us. Once you've approved a preliminary proposal, you're invited to an intimate tasting experience prepared by our Executive Chef. This guided experience allows you to preview the quality, presentation, and service your guests will enjoy on your wedding day.

You'll also have dedicated time with our culinary team to refine your menu, explore special requests, and make the experience uniquely yours.

Tastings are offered for weddings with a minimum catering total of \$4,000. A \$300 tasting fee is required at the time of scheduling and will be credited toward your final invoice if you choose to book. Your tasting includes up to four guests, with the option to add additional attendees for \$85 per person. The standard tasting features 3–4 hors d'oeuvres, 2 entrée selections, 1–2 side dishes, and 1 dessert option (chef's selection). Additional menu items may be added for \$25 each, and optional wine or cocktail pairings are available for \$25 per guest. Tastings must be scheduled at least three weeks in advance, with menu selections finalized 10 business days prior. Cancellations made within 72 hours of your scheduled tasting will forfeit the fee, which covers the cost of food and preparation.

Do you coordinate rentals?

Absolutely. We manage all catering-related rentals and communicate directly with the rental company on your behalf.

Do you provide bar service?

Yes, we offer bartenders and full bar support.

Will you do a venue walk-through?

Yes, we conduct a site walk-through for every full-service event.

Is there a minimum for full-service catering?

Yes, our full-service events require a \$2,000 food & beverage minimum

Can you serve desserts from other vendors?

We serve desserts from a curated list of trusted vegan partners. We do not serve other outside food.



Frequently Asked Questions Cont.

What types of service do you offer?

We offer buffet, family style, plated, French service, stations, and action stations.

Do you serve any animal products?

We do not serve or handle any animal products of any kind.

How do I reserve my date?

Wedding dates are secured on a first-come basis. To confirm your booking we require a signed contract and a non-refundable 30% deposit.



What does the full-service experience look like?

Before Booking

We begin with a consultation to understand your vision and recommend the ideal level of service. From there we'll create a customized proposal and invite you to a private tasting at our catering kitchen.

After Confirmation

Once your event is booked, we coordinate a venue walk-through, assess logistics, finalize rentals, and confirm staffing. We also collaborate with your planner and support the development of your timeline.



Frequently Asked Questions Cont.

Final Details Meeting

About six weeks before your wedding we will hold your Final Details Meeting with your event team. In that meeting we'll finalize:

- Your event timeline
- Your vendor list
- Table linen and napkin selections
- Menu revisions
- The floor plan (pending final guest count)
- Coordination with your planner or day-of coordinator

Wedding Day Preparation

Our team begins early; preparing, packing, and organizing every detail at our kitchen before arriving on-site a few hours before the event.

Before Guests Arrive

Our staff sets the stage: we clean, arrange tables and chairs, check and distribute rentals, set the table, chill beverages, and prep food stations. Bartenders handle deliveries and prepare bar setups.

During the Event

Throughout your celebration, we keep things running smoothly and on time. Our team works in harmony with your planner to manage logistics while ensuring your guests are cared for—from passed hors d'oeuvres to coffee service.

After the Party

Once the celebration ends we break down the space, clean the venue per its guidelines, pack up rentals, and ensure all items are returned. We also load up any remaining food or alcohol and take out trash if required. Our day continues as we return to our facility, unload, clean, and store our equipment—bringing your event full circle with care and attention to detail.





Signature Wedding Menus & Pricing

The following menu packages are thoughtfully designed to showcase the depth, creativity, and guest appeal of our cuisine, offering well-balanced combinations that have been refined through years of successful events. Each package reflects a complete and cohesive dining experience—from cocktail hour through dessert—while still allowing flexibility to tailor your menu to your preferences. These packages can be customized or used as inspiration and clients are always welcome to build a fully à la carte menu. Pricing is listed per guest and reflects a comprehensive estimate that includes food, nonalcoholic beverages, professional staffing, and all essential food-service rentals required to execute your event. These estimates are based on a five-hour event with eight hours of staff time onsite. Final pricing will be tailored to your specific venue, guest count, and event needs. Please note that alcohol and bar packages are offered separately.



Italian Signature

A rich, crowd-pleasing Italian menu featuring elevated classics, hearty pastas, and a beautifully layered dining experience from cocktail hour through dessert.

Pricing Starts at \$169/person

Cocktail Hour

Select 3 Passed Hors D'oeuvres

King Trumpet Calamari (SF, N)
Cocktail Meatballs (N)
Arancini Di Riso
Antipasti Skewers (GF)

Dinner Menu

Served with Herbed Focaccia

Select 1 Salad

House Salad (GF)
Caesar Salad (N)

Select 2 Entrées

Eggplant Rollatini (N)
Classic Lasagna (N)
Chick'n Piccata
Cauliflower & White Bean Piccata (GF, SF)
Chick'n Marsala
Seared Tofu Marsala (GF)
Chick'n Parmesan
Chianti Braised Jackfruit (GF, SF)
Wild Mushroom Ragout (GF, SF)
Chesapeake Fritters (SF)

Select 1 Pasta

Gluten-Free Pasta Available
Gemelli Marinara (SF)
Fusilli Alfredo (SF)
Garlic Butter & Herb Gemelli (SF)
Rigatoni Bolognese

Select 2 Sides

Herbed Polenta Cakes (GF, SF)
Whipped Potatoes (GF, SF)
Roasted Potatoes (GF, SF)
Escarole & White Beans (GF, SF)
Grilled Broccolini (GF, SF)
Meatballs (N)
Sausage, Peppers & Onions (GF, SF)

Dessert Table

Tiramisu Cupcakes
Chocolate Chip Cannoli
Chocolate Dipped Cannoli
Assorted Macarons (GF, N)





American Classics

Comfort-driven favorites reimagined with a refined touch offering familiar, satisfying dishes that resonate with a wide range of guests.

Pricing Starts at \$159/person

Cocktail Hour

Select 3 Passed Hors D'oeuvres

Mac & Cheese Bites	Cucumber & Carrot Lox Bites (GF, N)
Chesapeake Bites (SF)	Sweet Potato Quinoa Cakes (GF, SF)
Spinach Artichoke Cups (SF)	Chilled Avocado & Cucumber Soup
Butternut Squash Soup Shooters (GF, SF)	Shooters (GF, SF)

Dinner Menu

Served with Dinner Rolls

Select 1 Salad

House Salad (GF, SF)
Grilled Watermelon Salad (GF, N)
Caesar Salad (N)
Harvest Spinach Salad (GF, SF)

Select 2 Entrées

Chesapeake Fritters (SF)
Tofu Burnt Ends (GF)
Pulled BBQ Jackfruit (GF, SF)
Tofu & Vegetable Kebabs (GF)
Chickpea Pot Pies
Mini Meat Loaves
Hot Honey Chick'n Cutlets

Dessert Table

Classic Cookies (GF available)
Cake Truffles
Mini Cupcakes
Raw Cheesecake Bites

Select 1 Pasta

Gluten-Free Pasta Available
Gemelli Marinara (SF)
Fusilli Alfredo (SF)
Garlic Butter & Herb Gemelli (SF)
Rigatoni Bolognese

Select 3 Sides

Mac & Cheese (SF)
Whipped Potatoes (GF, SF)
Roasted Potatoes (GF, SF)
Seasonal Vegetable Medley (GF, SF)
Green Beans Almondine (GF, SF, N)
Baked Beans (GF, SF)
Classic Slaw (GF, SF)
Corn & Black Bean Salad (GF, SF)
Lemon Mint Fruit Salad (GF, SF)
Seasonal Pasta Salad
Lemon Dill Potato Salad (GF, SF)
Pesto Quinoa Salad (GF, SF)





Fiesta Favorites

A vibrant, flavor-forward menu inspired by Latin cuisine built around bold spices, fresh ingredients, and festive energy.

Pricing Starts at \$149/person

Cocktail Hour

Select 3 Passed Hors D'oeuvres

Mini Tacos (GF, SF)
Gazpacho Shooters (GF)
Mini Empanadas

Paella Arancini Bites (SF)
Ceviche Cups (GF, SF)
Elote Street Corn Cups (GF, SF, N)
Taquitos

Dinner Menu

Select 1 Salad

House Salad (GF, SF)
Grilled Watermelon Salad (GF, N)
Corn & Black Bean Salad (GF, SF)

Select 2 Sides

Cilantro Lime Rice (GF, SF)
Plantains (GF, SF)
Black Beans (GF, SF)

Select 2 Entrées

Chimichurri Oyster Mushroom
Skewers (GF, SF)
Mojo-Roasted Tofu Cutlets (GF)
Chili Lime Yucca Cakes
Peruvian Chick'n
Enchiladas

Dessert

Tres Leches Cupcakes & Mexican Wedding Cookies





Asian Evening

A dynamic well-balanced menu highlighting craveable Asian-inspired flavors from bright, fresh starters to deeply savory entrées

Pricing Starts at \$149/person

Cocktail Hour

Select 3 Passed Hors D'oeuvres

Sushi Rolls (GF)
Shitake Mushroom Potstickers
Sweet & Sour Eggplant Cups

Tofu Satays (GF)
Grilled Pineapple Skewers (GF, SF)
Asian Jackfruit Tacos (GF, SF)

Dinner Menu

Select 1 Salad

House Salad (GF, SF)
Grilled Watermelon Salad (GF, N)
Chopped Asian Salad (GF, N)

Select 2 Sides

Japchae Noodles (GF, SF)
Sweet & Sour Meatballs
Sautéed Bok Choy (GF, SF)
Fried Rice (GF, SF)

Select 2 Entrées

Sweet Chili Tofu Cutlets (GF)
Sesame Cauliflower Steaks (GF, SF)
Peking-Style King Oyster Mushrooms (GF, N)
Teriyaki Chick'n Strips
Green Curry (GF, N)

Dessert

Mango Sticky Rice



Italian Traditions

A classic Italian menu featuring timeless favorites, rich sauces, and beautifully executed dishes.

Pricing Starts at \$129/person

Cocktail Hour

Select 1 Station

Warm Focaccia Station
Fresh Vegetable Crudite (GF)

Dinner Buffet

Select 1 Salad

House Salad (GF, SF)
Caesar Salad (GF, N)

Select 1 Entrée

Chick'n Piccata
Chick'n Marsala
Chick'n Parmesan (N)
Seared Tofu Marsala (GF)

Select 1 Pasta

Gluten-Free Pasta Available
Gemellii Marinara (SF)
Rigatoni Bolognese
Fusilli Alfredo
Garlic Butter & Herb Gemelli (SF)

Select 1 Side

Seasonal Vegetable Medley (GF, SF)
Green Beans Almondine (GF, SF, N)

Dessert

Classic Cookies (GF available)
Cake Truffles





American Table

A menu of American favorites, bringing together familiar dishes in a vibrant, inviting way.

Pricing Starts at \$129/person

Cocktail Hour

Select 1 Station

Hot Pretzel Bar
Fresh Vegetable Crudite (GF)

Dinner Buffet

Select 1 Bread

Fresh Cornbread
Dinner Rolls

Salad

House Salad (GF, SF)

Select 1 Entrée

Tofu Burnt Ends (GF)
Hot Honey Chick'n Cutlets

Select 2 Sides

Mac & Cheese
Seasonal Vegetable Medley (GF, SF)
Roasted Potatoes (GF, SF)
Lemon Dill Potato Salad (GF, SF)
Classic Slaw (GF)

Dessert

Classic Cookies (GF available)
Cake Truffles





Crowd Pleasers

A greatest-hits menu featuring DC Vegan's most requested dishes bringing together standout favorites that are consistently loved by guests and are perfect for any celebration.

Pricing Starts at \$179/person

Passed Hors D'oeuvres

Mac & Cheese Bites
Mini Tacos (GF)

Stationed Appetizers

Cauliflower Wing Bar
Slider Trio Station (SF)

Salad

Caesar Salad (N)


Dinner

Lasagna (N)
Chick'n Piccata
Whipped Potatoes (GF, SF)
Broccoli (GF, SF)
Meatballs

Dessert Table

Cannoli
Tiramisu
Macarons (GF, N)





Stations Experience

A dynamic, interactive dining experience featuring a collection of chef-attended stations paired with passed appetizers allowing guests to explore a variety of dishes.

Pricing Starts at \$209/person

Select 5 Passed Hors D'oeuvres

Mac & Cheese Bites
Chesapeake Bites (SF)
Spinach Artichoke Cups (SF)
Butternut Squash Soup Shooters (GF, SF)
Mini Tacos (GF, SF)
Mini Empanadas
Paella Arancini Bites (SF)
Ceviche Cups (GF, SF)
Elote Street Corn Cups (GF, SF, N)
Taqitos
Grilled Pineapple Skewers (GF, SF)
Cocktail Meatballs
Arancini Di Riso (SF, N)
Sushi Rolls
Shitake Mushroom Potstickers
Sweet & Sour Eggplant Cups
Tofu Satays (GF)

Select 4 Stations

Slider Display
Cauliflower Wing Bar (GF available)
Mac & Cheese Bar (GF available)
Grazing Table (N)
Taco Bar (GF available)
Noodle Bar (GF)
Slider Chef Station

Select 5 - Dessert Bar

Chocolate Mousse Cups (GF)
Cheesecake Parfaits
Mini Cupcakes
Lemon Tarts
Cake Truffles
Assorted Cookies
Panna Cotta Cups
Mango Sticky Rice
Macarons