



Avant Garden Plant Based Cuisine

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Avantgarden! Vegan & Vegetarian Cuisine

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Redefining Delicious and Inclusive Catering

Welcome, fellow chefs!

Today, we're going to explore the exciting world of Avantgarden! Vegan & Vegetarian Cuisine, and how you can incorporate its principles into your own catering menus to create truly inclusive and delicious experiences for all your clients.

Why Vegan & Vegetarian Options

- Hospitality
- Inclusion

Plant-Based Diet on the Rise

- Health concerns
 - Environmental awareness
 - Animal welfare considerations
 - Evolving palates and culinary innovation
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- As Chefs, it's our responsibility to be at the forefront of this trend and offer diverse and satisfying plant-based options.

Why be Inclusive?

- **Cater to a wider range of clients:** Vegans, vegetarians, those with dietary restrictions, and the growing number of flexitarians who are reducing their meat intake.
- **Stay ahead of the curve:** Be a leader in the catering industry by embracing the latest trends and offering what your clients are looking for.
- **Enhance your reputation:** Be known for your creativity, innovation, and commitment to inclusivity.
- **Create a more enjoyable dining experience for all:** When everyone feels like their dietary needs are met, the atmosphere is more relaxed and welcoming.

Create & Innovate

- 1.Vegan Pork Pastor - Lion's Mane
- 2.Butternut Squash Stacker
- 3.Vegan Bone Marrow

Conclusion

- By embracing Vegan & Vegetarian Cuisine, you can create truly inclusive and delicious catering experiences that will leave a lasting impression on your clients.
- So let's get creative, push the boundaries, and redefine what it means to cater for everyone!
- **QUESTIONS?**
- **Email: Chef@exqdelites.com**