

CLEVELAND VEGAN | *catering menu*

salads

\$4/person

*all salads are GF & SF
please choose a salad dressing from the list*

SPINACH SALAD

baby spinach, strawberry,
cucumber, walnut

CANDIED WALNUT & BEET SALAD

greens, spiralized beet,
candied walnut, carrot

QUINOA ARUGULA

seasonal fruit, carrot,
cranberry, sunflower seed (NF)

KALE & AVOCADO SALAD

kale, avocado, carrot,
sunflower seed, orange (NF)

LEMON & MINT FRUIT SALAD

seasonal fresh fruit, mint,
lemon juice, agave nectar (NF)

HOUSE MADE DRESSINGS:

lemon vinaigrette / creamy poppyseed (contains soy)
ranch (contains soy) / balsamic vinaigrette
apple cider vinaigrette / Caesar (contains soy & nut)
oil-free cilantro lime / thai peanut (contains nut)



wraps

\$6.5/person

ROASTED CORN & BLACK BEAN
avocado, tomato, greens (NF, SF)

CHICKPEA SALAD

carrot, celery, onion, pepper,
coconut bacon, greens, tomato,
cajun (NF w/ SF option)

ROASTED VEGGIE

mushroom, pepper, broccoli,
spinach, carrot, cucumber,
balsamic glaze (NF, SF)

BUFFALO TOFU

onion, greens, hot sauce,
tomato, ranch (NF)

HUMMUS/FALAFEL

carrot, celery, tomato, greens,
olives, tahini sauce (NF, SF)

SHREDDED BEET BURGER

mushroom, avocado,
greens, tomato, ranch (NF)

TLT

marinated tempeh, greens,
tomato, avocado, ranch (NF)

entrées

\$7/person

ASPARAGUS TOSSED PASTA

spinach, mushroom, whole wheat
penne, olive oil, garlic, grape tomato
(SF, NF Option, GF pasta +.50)

VEGGIE FRIED RICE

w/ crispy tofu (NF, GF)

SWISS CHARD ENCHILADAS

sweet potato, kale, pepitas, lime,
enchilada sauce, sour cream,
flour tortilla, (NF, SF, GF option)

CAULIFLOWER LASAGNA

tofu, basil, oregano, cauliflower, tahini
sauce, house marinara (GF, NF option)

AVOCADO GREEN CURRY

crispy tofu, cauliflower, kale,
jasmine rice (NF, GF, SF option)

CREAMY TOFU BAKE

quinoa, millet, brown rice, tofu,
spinach, onion, cashew cheez,
almond milk, mild curry (GF)

CLASSIC CHILI & CORNBREAD

carrot, celery, chickpea, mushroom,
tempeh, sweet potato, beans, tomato
(NF, GF, SF option)

SOUTHERN STYLE BBQ TOFU

marinated tofu dipped in
house BBQ sauce (NF, GF)

\$8/person

HOMEMADE GNOCCHI

parsnip, potato, basil, spinach,
house marinara, hemp parmesan, choice of
marinara or pesto (SF w/ NF option)

HOMEMADE PIEROGI

potato or butternut squash filling, onion,
pepper, sour cream (NF w/ SF option)

APPLE & GINGER CHOPS

house seitan, garlic,
ginger, apple chutney (NF)

PORCINI CRUSTED TOFU

marinated tofu, porcini
mushroom, shallot gravy (NF, GF)

CHICKPEA PARMESAN CUTLETS

homemade seasoned seitan & chickpea
cutlets with house marinara (NF option)

boxed lunch

\$12/person, min. order \$125
and 10 servings/item

Includes: wrap, side, cookie or bar

appetizers

BUFFALO CAULIFLOWER DIP—\$4/person
creamy cauliflower dip with buffalo
sauce—with veggies or pita (GF w/ veg)

BRUSCHETTA—\$4/person
tomato, basil, onion, pepper, crostini
lemon juice (NF, SF, GF option)

HUMMUS PLATTER—\$4/person
(choose one) traditional, jalapeno,
red pepper, or spinach, w/pita &
fresh veggies (NF, SF, GF w/veg)

SPINACH & ARTICHOKE DIP—\$4/person
w/ pita or tortilla chips
(NF, SF, GF w/chips)

AVOCADO POTATO SKINS—\$5/person
russet potatoes, cajun guacamole
(NF, SF, GF)

STUFFED CREMINI MUSHROOMS—\$5/person
cremini mushrooms, cashew cream,
rosemary, walnut, miso, onion (GF)

CURRIED CHICKPEA CAKES—\$5/person
carrot, pepper, onion, chickpea,
turmeric, curry, mango chutney (NF)

BEET NAPOLEON —\$5/person
roasted beets, almond ricotta, basil,
herb oil, balsamic glaze (SF, GF)

BEET BURGER SLIDERS—\$6/person
mini homemade beet burger
(shredded beet, quinoa, sunflower &
sesame seeds, green onion), lettuce,
tomato, ranch (NF)

SEASONAL FRUIT PLATTER—\$4/person
(NF, SF, GF)



Note for all orders: Minimum of 10
servings per item and \$125 total order

eco-friendly disposables available for
\$1/person (plates, napkins, utensils, cups)

Yes, everything is VEGAN – free of all
animal products and by-products.
CV uses organic ingredients in
just about everything we prepare!

sides

\$4/person

ROASTED THAI BRUSSELS SPROUTS

brussels sprouts,
thai peanut sauce (GF)

VEGGIE COCONUT CURRY SOUP

sweet potato, carrot, onion, avocado,
tofu, green curry (NF, GF)

ROASTED CORN CHOWDER

onion, carrot, pepper, almond milk,
cashew cream, tarragon (SF, GF)

SWEET POTATO MASHERS

ginger, nutmeg, agave (NF, GF)

CAJUN REDSKIN POTATOES

w/ house ranch dressing
(NF, GF, SF w/o ranch)

TWICE BAKED POTATOES (NF, GF)

POTATO AND LEEK MASHERS

mushroom gravy +.75/person (NF, GF)

BEANS & GREENS

collards, white beans, onion,
southern style jus (NF, GF, SF option)

LEMON ROASTED ASPARAGUS

w/ toasted almonds (SF, GF, NF option)

VEGGIE MAC N CHEEZ

kale, onion, tomato (SF w/ GF option)

SEASONAL ROASTED VEGETABLES

w/ balsamic glaze (NF, SF, GF)

CREAMY MEXICAN SLAW

red cabbage, green onion,
carrot, sriracha aioli (NF, GF)

PESTO QUINOA PILAF

walnuts, lemon juice, basil,
seasonal veggies (SF, GF)

PESTO PASTA SALAD

carrots, tomato, celery, onion,
fresh house pesto, farfalle pasta
(GF option +.50)

CORN & BLACK BEAN SALAD

peppers, carrot, lime, guajillo
(NF, SF, GF)

CORN BREAD—\$2 (NF w/ SF option)

coffee service —\$2.5 pp

w/soy or coconut coffee creamer,
stirrers and sweetener

organic iced tea —\$2.5

organic orange juice —\$1.75

organic lemonade —\$1.75

bottled water —.75

san pellegrino sparkling water —\$2

beverages

*if you don't see something you
would like us to offer, just ask*

breakfast

HOMEMADE BAGEL—\$2.75

salt, everything, plain or sesame,
w/ herbed cream cheez (NF)

BISCUITS & GRAVY—\$7

house seitan, cashew cream,
almond milk, homemade biscuits

TOFU SCRAMBLE—\$6.5

seasonal veggies,
crumbled house tofu omelet (NF, GF)

HOMEMADE GRANOLA—\$4.5

fresh fruit and almond milk (SF, GF)

BREAKFAST BURRITO WRAP—\$6.5

house omelet, seasonal veggies,
tomato, tempeh bacon (NF, GF option)

CAJUN BREAKFAST POTATOES—\$4

w/ house ranch (NF,GF, SF w/o ranch)

LEMON & MINT FRUIT SALAD—\$4

seasonal fresh fruit, mint,
lemon juice, agave nectar (NF, SF, GF)

MINI FRENCH TOAST—\$4

maple syrup +2 (NF, SF option)



build-your-own menus

TACO BAR

OPTION 1—\$10/person

flour or corn tortillas
seasoned black beans & Spanish rice
seasonal sautéed vegetables
1 choice of salsa
(tomato, pineapple, roasted corn)
tortilla chips
sour cream

OPTION 2—\$14/person

option 1 plus:
roasted corn & black bean salad
guacamole

OPTION 3—\$16/person

option 2 plus:
creamy Mexican slaw
seitan chorizo
1 extra choice of salsa (total of 2)

ITALIAN PACKAGE

\$15/person

please choose one of each:
salad, main, side

SALAD:

spinach salad
candied walnut salad

MAIN:

asparagus tossed pasta
cauliflower lasagna
chickpea parmesan cutlets

SIDE:

balsamic glazes veggies
lemon roasted asparagus



WEDDING DINNER PACKAGE

\$25/person

please choose one salad,
two mains, and two sides

SALAD:

spinach salad
candied walnut salad

MAIN:

southern style BBQ tofu
asparagus tossed pasta
cauliflower lasagna
chickpea parmesan cutlets

SIDE:

beans n' greens
veggie mac n' cheez
balsamic glazes veggies
roasted Cajun redskins
lemon roasted asparagus

Please note that we can work with any dietary need or concern. This menu indicates which items are gluten free, nut free, and soy free.

Please inquire for more information. Cleveland Vegan recommends placing your order as soon as you know the details,
at least one week in advance. Larger orders should be booked with more advance notice.