

CLEVELAND VEGAN

small events & corporate catering menu

salads

\$5/person

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

SPINACH SALAD

baby spinach, strawberry,
cucumber, walnut

CANDIED WALNUT & BEET SALAD

greens, spiralized beet,
candied walnut, carrot

QUINOA ARUGULA SALAD

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
house ranch (contains soy)
apple cider vinaigrette
Caesar (contains soy & nut)
balsamic vinaigrette (oil-free option)



wraps

\$7/person

CAJUN CHICKPEA SALAD

carrot, celery, onion, pepper,
greens, tomato, veganaise (NF)

BUFFALO TOFU

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

TEMPEH CAESAR

carrot, cucumber,
greens, tomato

SEITAN TURKEY CLUB

house seitan, Follow Your Heart
provolone, tomato, greens,
tempeh bacon, Dijon aioli (NF)

ROASTED VEGGIE W/ PESTO AIOILI

zucchini, pepper, broccoli,
spinach, carrot, cucumber,
greens, tomato

boxed lunch

\$15/person, min. order \$125
and 10 servings/item

Includes: wrap, side, cookie or bar

entrées

\$8/person

ASPARAGUS TOSSED PASTA

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

VEGGIE FRIED RICE

w/ crispy tofu (NF, GF)

ENCHILADAS

pinto bean/chorizo or potato/cheese,
sour cream side (SF option, NF)

CAULIFLOWER LASAGNA

tahini cream sauce, tofu, basil,
house marinara (GF, NF)

MASSAMAN CURRY W/ TOFU

sweet potato, pepper, cabbage,
peanuts (NF option, GF)

CHILI & CORNBREAD

black bean, carrot, chickpea,
onion, pepper, sweet potato
(NF, GF, SF option)

SOUTHERN STYLE BBQ TOFU

kale, onion (NF, GF)

\$9/person

HOMEMADE GNOCCHI

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

PIEROGI

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

CHICKPEA CUTLET MARSALA

w/ garlic mushroom sauce (NF)

CHICKPEA PARMESAN CUTLETS

w/ house marinara (NF)

appetizers

\$5/person

BUFFALO CAULIFLOWER DIP

w/ veggies, pita bread, or tortilla chips
(GF w/veggies or tortilla chips)

CHEESY CAULIFLOWER DIP

w/ veggies, pita bread, or tortilla chips
(GF w/veggies or tortilla chips)

BRUSCHETTA

basil, onion, pepper, lemon juice,
crostini (NF, SF, GF option)

TRADITIONAL HUMMUS

w/ veggies or pita bread
(NF, SF, GF w/veggies)

SPINACH & ARTICHOKE DIP

w/ tortilla chips or pita bread
(NF, SF, GF w/tortilla chips)

SEASONAL VEGETABLES/FRUIT PLATTER

(NF, SF, GF)

ROASTED CORN & BLACK BEAN SALSA

w/tortilla chips or pita bread
(NF, SF, GF)

\$6/person

ROSEMARY & WALNUT STUFFED MUSHROOMS

cashew cream, miso, onion (GF)

CURRIED CHICKPEA CAKES

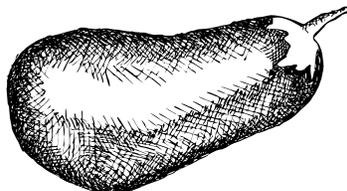
carrot, pepper, onion, mango
chutney (NF)

BEET NAPOLEON

almond ricotta, basil,
herbed oil, balsamic glaze (SF, GF)

BEET BURGER SLIDERS

lettuce, tomato, house ranch (NF)



**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

\$5/person

BRUSSEL'S SPROUTS

thai peanut (GF) or
maple glazed (SF, NF, GF)

CAULIFLOWER GRATIN

butternut squash, onion, cashew cream
sauce (SF, GF w/out breadcrumbs)

SOUTHWEST PASTA SALAD

black beans, onion, peppers, carrot,
noodles, chili powder (NF, SF)

DILL POTATO SALAD

celery, onion, garlic, peppers (NF, GF)

CAJUN REDSKINS

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

TWICE BAKED POTATOES (NF, GF)

CLASSIC MACARONI SALAD

celery, onion, garlic, peppers (NF, GF)

LEMON ROASTED ASPARAGUS

w/ toasted almonds (SF, GF)
(market price)

VEGGIE MAC N CHEESE

kale, onion, tomato (GF option)

SEASONAL ROASTED VEGETABLES

w/ balsamic glaze (NF, SF, GF)

breakfast

BISCUITS & GRAVY—\$8

house seitan, cashew cream,
almond milk, homemade biscuits

SOUTHWEST TOFU SCRAMBLE—\$7

onion, pepper, kale (NF, GF)

HOUSEMADE GRANOLA—\$5

fresh fruit, almond milk (SF, GF)

BREAKFAST BURRITOS—\$8

southwest tofu scramble, seasonal
veggies, tomato tempeh bacon,
salsa (NF, GF option)

CAJUN ROASTED REDSKINS—\$5

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

LEMON & MINT FRUIT SALAD—\$5

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

CINNAMON ROLL FRENCH TOAST BAKE—\$7



breakfast bakery

minimum order 1 dozen

CINNAMON ROLLS—\$2.5

SCONES—\$2.5

chocolate chips
cinnamon pecan
cranberry pistachio

MUFFINS—\$3

coffee cake crumble (GF option)
double chocolate chip (GF option)
blueberry crumble (GF option)

beverages

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

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 —\$2.5

apple cider (seasonal) —\$2.5

boxed water —.\$2

sparkling water —\$2

build-your-own menus

TACO BAR

OPTION 1—\$10/person

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

OPTION 2—\$14/person

option 1 plus:
seasoned sautéed vegetables
guacamole

OPTION 3—\$16/person

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

ITALIAN PACKAGE

\$17/person

please choose one of each:
salad, main, side

SALAD:

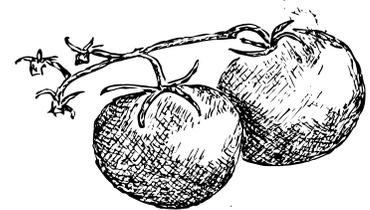
spinach salad
candied walnut salad

MAIN:

asparagus tossed pasta
cauliflower lasagna
chickpea parmesan cutlets

SIDE:

balsamic glazes veggies
cajun redskin potatoes



*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.*