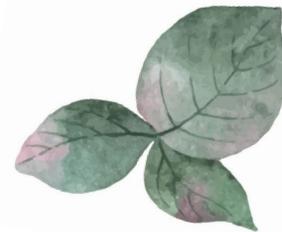


CLEVELAND VEGAN *wedding & large event catering menu*



about us

Cleveland Vegan Catering has been in operation since August 2012. We have expanded from renting a small commissary kitchen space to our own full-service café and bakery in Lakewood. Our catering team is busy preparing for events, special occasions, weddings, holidays, and everything in between.

We provide full-service catering, delivery & set up, and pick up options for all catering. For more information, send us an email at clevelandvegan@gmail.com or call our catering line at 216-832-7440.

For all catering orders, we typically need a minimum of one week notice; more notice for larger orders. Sometimes we can accommodate an order in less time if the catering team is not already booked.



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.

Our kitchen & bakery are not free of gluten, nuts, or soy. We cannot guarantee there is no cross contamination in items, but will take extra care in the preparation of all menu items.

Please inquire for more information.

Cleveland Vegan is a 100% vegan café, bakery, and full-service catering company—free of all animal products and by-products.



gf = gluten free

sf = soy free

nf = nut free



small bites

\$5/person

BUFFALO CAULIFLOWER DIP
w/ veggies or pita (GF w/ veggies or tortilla chips)

BRUSCHETTA

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

SPINACH & ARTICHOKE DIP

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

\$6/person

HOMEMADE EMPANADAS

pinto bean & seitan chorizo w/ salsa (tomato, roasted corn, pineapple d'arbol)

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)

cocktail reception

platters

HOUSE CHEESE PLATTER

smoked aged cheddar, mushroom walnut paté, almond ricotta, olives, cornichons, fruit, & homemade crackers

\$10/person

SEASONAL FRUIT PLATTER

\$5/person

HUMMUS PLATTER

traditional hummus w/ fresh veggies & pita bread

\$6.25/person

mini-stations

build-your-own appetizer stations

\$10/person

PASTA

cavatappi pasta, seasonal veggies, house marinara, walnut pesto

PIEROGI

potato leek pierogi, sour cream, onions, peppers

TACO

flour tortillas, seitan chorizo, Mexican slaw, salsa (tomato, roasted corn)

STIR FRY

jasmine rice, carrot, red cabbage, onion, cauliflower, teriyaki, house stir fry sauce, sriracha

late night snacks

\$6/person

NACHOS

seasoned black beans, cheese, salsa, sour cream

PIZZA BITES

french bread, house marinara, Follow Your Heart mozzarella

MAC N' CHEESE BAR

shiitake bacon, broccoli, chives, vegan parmesan, tomatoes, sriracha

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 AIOLI

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

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, potato cheese, sour cream, onion (NF w/ SF option)

CHICKPEA CUTLET MARSALA

w/ garlic mushroom sauce (NF)

CHICKPEA PARMESAN CUTLETS

w/ house marinara (NF)

sides

\$5/person

BRUSSELS SPROUTS

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

CAULIFLOWER GRATIN

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

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)



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)

desserts

Click [here](#) to view our full bakery menu.

Looking for a wedding cake?
Click [here](#) to view our wedding cake portfolio.

breakfast and brunch

CONTINENTAL—\$12/person

assortment of fresh muffins (chocolate chip, coffee cake crumble, blueberry crumble, GF options for upcharge), scones (chocolate chip, maple pecan, cranberry pistachio), fresh fruit, granola, almond/soy milk, orange juice

BUFFET—\$16/person

southwest tofu scramble, biscuits & gravy, cinnamon rolls or french toast bake, and cajun redskins w/ranch

COFFEE STATION—\$2.5/person

w/ organic soy coffee creamer & raw sugar



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
seasonal greens salad

MAIN:

asparagus tossed pasta
cauliflower lasagna
chickpea parmesan cutlets

SIDE:

balsamic glazes veggies
cajun redskin potatoes

WEDDING DINNER PACKAGE

\$28/person

please choose one of each:
salad, main, two sides

SALAD:

spinach salad
candied walnut salad
seasonal greens salad

MAIN:

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

SIDES:

beans n' greens
veggie mac n' cheese
balsamic glazes veggies
cajun redskin potatoes





Preferred Vendors:

RENTAL COMPANIES

[ABC Rental Company](#)
[Let's Entertain Party Rental](#)

PHOTOGRAPHERS

[Shelly Duncan Photography](#)
[Amber Patrick Photography](#)

FLORISTS

[Vase to Vase Floral Design](#)
[Merkels Flowers](#)

Preferred Venues:

Please email clevelandvegan@gmail.com for our preferred vendors list

Policies & Procedures:

CONTRACT: In order to reserve your event date, a signed copy of our agreement, along with the catering proposal and deposit are required.

DEPOSIT/CANCELLATIONS: Upon booking your event, Cleveland Vegan requires a non-refundable 30-50% deposit (dependent on event type). This amount will be credited toward your final invoice amount. Save the date deposits are non-refundable and non-transferable.

MINIMUM ORDER: Our minimum order for all caterings is 10 of each item ordered and a \$125 minimum. Bakery orders are excluded from the catering minimum.

FINAL COUNT GUARANTEE: A preliminary guest count must be provided at the time of booking with a final guest count confirmed 14 days prior to the event date. This number will serve as a guaranteed minimum. Cleveland Vegan orders according to your guaranteed guest count and does not produce for overages. No allowance will be made for a decrease in guest count after the guarantee date. Additions to the guest count will be accepted five (5) days prior to the scheduled date of the event and accommodated solely at Cleveland Vegan's discretion, though every reasonable effort will be made to do so.

ADDITIONAL FEES: Off-site catering staff labor, equipment, delivery, facility fees & applicable sales tax will be applied to the total bill, in addition to the menu prices. All weddings catered by Cleveland Vegan are subject to a minimum \$150 planning fee. This fee varies based on additional coordination by Cleveland Vegan, including but not limited to: distance, general wedding coordination, venue walkthroughs, meetings, phone calls, major changes, etc.

MENU PRICING: We reserve the right to increase any quoted menu price if booked six (6) months or further in advance.

FINAL MENU SELECTIONS: Final menu selections are due one (1) month before your event date.

SERVICE RATES: Events that require on-site staff are subject to the following charges. Service and culinary staff at \$20 per hour and bartending staff at \$25 per hour. Service rates include departure from our catering facility to arrival back to our catering site. Number of staff needed is based on details of your event.

DELIVERY FEE: All catered events that require service staff are subject to a minimum delivery fee of \$40. If the mileage exceeds a 40 mile round trip, there will be an additional fee dependent on number of miles, vehicles required for delivery, and number of staff members for the event.

GRATUITIES: Gratuity is at your discretion and will not be added to your bill unless you have requested us to do so.

