

# 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

#### CAJUN CHICKPEA SALAD—\$7

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

#### BUFFALO TOFU—\$7

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

#### TEMPEH CAESAR—\$8

carrot, cucumber,  
greens, tomato

#### SEITAN TURKEY CLUB—\$8

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

#### ROASTED VEGGIE W/ PESTO AIOLI—\$7

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

### lunch package

\$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 OR 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

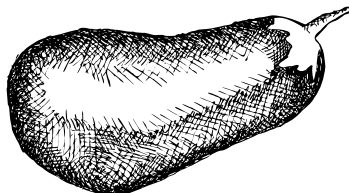
carrot, pepper, onion, mango  
chutney (NF)

#### 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)

### 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—\$4

### SCONES—\$3.5

chocolate chip  
cinnamon pecan  
blueberry lemon

### MUFFINS—\$3.5

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 per person

w/soy or oat milk  
and raw sugar

### organic iced tea—\$2.5

### organic orange juice—\$1.75

### organic lemonade—\$2.5

### apple cider (seasonal)—\$2.5

### 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:

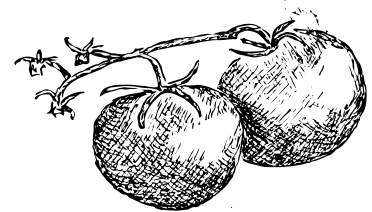
spinach salad  
candied walnut salad

#### 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.*