CLEVELAND VEGAN
holiday catering menu 2026



starters, sides and mains: small size serves 4-6, large size serves 8-10

starters

BUFFALO CHICKEN DIP
soy curls, cauliflower, cream cheese, pita
(sm. $35, LG. $50, GF w/ veggies)

ROASTED RED PEPPER BABKA ROLLS
w/ spinach, garlic butter, parmesan
(6 for $30)

BUTTERNUT SQUASH SOUP (GF)
(sm. $35/ Lg. $50)

bakery

YULE LOG
chocolate cake filled w/ vanilla buttercream, chocolate ganache, festive decor
($28, serves 8)

CHOCOLATE PEPPERMINT SILK PIE
topped w/ whipped cream & crushed peppermint
($30/GF $35)

VANILLA POUND CAKE
w/ blueberries & topped w/ vanilla glaze
($25, serves 8-10)

CHOCOLATE TRUFFLES (GF)
traditional chocolate & hazelnut
(6 for $20)

HIBISCUS LEMON BARS (GF)
shortbread crust w/ hibiscus lemon curd
(6 for $27)

CRANBERRY & PEAR SWEET ROLLS
sweet braided pastry filled w/ pear & cranberry
(6 for $30)

mains

CV POT PIE
carrot, peas, chickpeas, onion, gravy, soy chicken
(GF option w/ cornbread topping)
(sm. $50/lg. $65)

CHICKEN MARSALA CUTLETS
house chickpea seitan cutlet, mushroom marsala sauce
(sm. $50/lg. $65)

CAULIFLOWER "LASAGNA" (GF)
tahini cream sauce, tofu, house marinara
(does not contain noodles)
(sm. $50/lg. $65)

BREAKFAST CASSEROLE (GF)
tofu egg, lentil sausage, hash browns, onion, pepper, Follow Your Heart cheddar shreds
(sm. $50/lg. $65)

sides

BAKED MAC & CHEESE
cashew cream sauce, breadcrumbs
(sm. $35/lg. $50, GF option +5)

SCALLOPED POTATOES (GF)
parmesan cream sauce
(sm. $35/lg. $50)

MISO GLAZED CARROTS (GF)
maple miso glaze, caraway, shallot
(sm. $35/lg. $50)

SOFT DINNER ROLLS
w/ whipped butter
(6 for $10)

order deadline: Friday, 12/18 at noon or until maximum capacity

scheduled pick-ups available: Tuesday, 12/22 (10am-3pm) & Wednesday, 12/23 (10am-6pm)

To order please vist clevelandvegan.com and click "order Holiday catering". If you have any questions or need help with ordering, please email events.clevelandvegan@gmail.com