

# 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](mailto:clevelandvegan@gmail.com) or call our catering line at 216-973-3848.

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

### ARTISANAL CHEESE PLATTER

your choice of three handcrafted cheeses (inquire for options) olives, cornichons, fruit and crackers/fresh bread  
**market price**

### 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

**\$8/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

### CAJUN CHICKPEA SALAD -\$7

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

## 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**

this decadent offering includes an assortment of muffins and scones, fresh fruit, granola with your choice of milk and orange juice

**BREAKFAST BUFFET—\$16/person**

this hearty breakfast includes biscuits and gravy, southwest tofu scramble, French toast bake, and cajun breakfast potatoes w/ ranch dressing

**COFFEE STATION—\$2.5/person**

w/ soy or oat milk and 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:  
1 salad, 2 mains, 2 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](#)

### BARTENDERS

[With a Twist](#)  
[The Thirsty Filly](#)  
[The Thirsty Goose](#)

## Preferred Venues:

Please email [clevelandvegan@gmail.com](mailto:clevelandvegan@gmail.com) for our preferred venues list.

## Terms and Conditions:

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

**INITIAL PAYMENT/CANCELLATIONS:** Upon booking your event, Cleveland Vegan requires a non-refundable initial payment. This amount will be credited toward your final invoice amount. All payments 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 3 weeks 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 at Cleveland Vegan's discretion, though every reasonable effort will be made to do so.

**ADDITIONAL FEES:** All catering events are subject to the following fees (if applicable) and will be applied to the total bill, in addition to the menu prices: off-site catering staff labor, equipment rental, delivery, cake cutting, facility fees and applicable sales tax. All catering orders are subject to a flat planning and coordination fee. This fee varies based on additional coordination by Cleveland Vegan, including but not limited to: general coordination, meetings, phone calls, major changes, etc. All full service catering events are subject to a 10% service charge in lieu of the coordination fee.

**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.

**FULL SERVICE INCLUDES:** Events that include on-site staff are subject to an hourly fee of up to \$30 for each service and culinary staff member. Service rates include departure from our catering facility to arrival back to our catering site. The number of staff needed is based on the details of your event. We do not provide bartending service however we can recommend companies that provide this service. Our services include the setup of all food, dessert and N/A beverages that we provide. We can help arrange the rental of any items that are needed such as cutlery, glassware, plates and linens. We will clean and manage the event during the cocktail hour/dinner/dessert portion of your event but do not typically stay until the event concludes. Cleveland Vegan is not responsible for setting up or breaking down event space, moving furniture however each event is unique so we will work together to plan and execute your event.

**DELIVERY:** 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 the number of miles and vehicles needed for transport. The maximum travel distance is one hour each way.