



small events & corporate catering menu

appetizers

BUFFALO CAULIFLOWER DIP

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

Small: \$70, serves 10-12 / **Large:** \$140, serves 20-24

CHEESY CAULIFLOWER DIP

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

Small: \$70, serves 10-12 / **Large:** \$140, serves 20-24

BRUSCHETTA

basil, onion, pepper, lemon juice, crostini
(NF, SF, GF option w/ tortilla chips)

Small: \$60, serves 10-12 / **Large:** \$120, serves 20-24

ROASTED GARLIC HUMMUS

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

Small: \$60, serves 10-12 / **Large:** \$120, serves 20-24

SPINACH & ARTICHOKE DIP

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

Small: \$80, serves 10-12 / **Large:** \$160, serves 20-24

ROASTED CORN & BLACK BEAN SALSA

w/ tortilla chips (NF, SF, GF)

Small: \$70, serves 10-12 / **Large:** \$140, serves 20-24

ROSEMARY & WALNUT STUFFED MUSHROOMS

cashew cream, miso, onion (GF)

Small: \$80, serves 10-12 / **Large:** \$160, serves 20-24

CURRIED CHICKPEA CAKES

carrot, pepper, onion, mango chutney (NF, SF)

Small: \$70, serves 10-12 / **Large:** \$140, serves 20-24

BEET BURGER SLIDERS

lettuce, tomato, house ranch (NF)

Small: \$75, 12 sliders / **Large:** \$150, 24 sliders

CHEESE PLATTER

pick 2 (small) or 4 (large) cheeses, fruit, Parisian toasts, nuts, olives. Cheese options: roasted garlic, brie, smoked cheddar, blue, pepper jack, inquire for additional flavors

Small: \$125, serves 8-10 / **Large:** \$250, serves 16-20

SPINACH CUPS

artichoke spinach dip baked in a phyllo cup (NF, SF)

Small: \$70, serves 10-12 / **Large:** \$140, serves 20-24

CHEESY POTATO SKINS

w/ sour cream, shiitake bacon, chives (NF, GF)

Small: \$80, serves 10-12 / **Large:** \$160, serves 20-24

MEATBALLS

house meatballs w/ marinara or alfredo and parmesan (NF option)

Small: \$80, serves 10-12 / **Large:** \$160, serves 20-24

OLIVE TAPENADE

w/ crostini or tortilla chips (NF, GF, SF)

Small: \$70, serves 10-12 / **Large:** \$140, serves 20-24

salads

SPINACH SALAD

baby spinach, strawberry, cucumber, walnut (GF, SF)

CANDIED WALNUT & BEET SALAD

greens, spiralized beet, candied walnut, carrot (GF, SF)

LEMON & MINT FRUIT SALAD

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

CAESAR SALAD

romaine, cherry tomatoes, parmesan, croutons, shiitake bacon
(NF, GF option)

QUINOA ARUGULA SALAD

seasonal fruit, carrot, cranberry, sunflower seed (GF, SF, NF)

HOUSE MADE DRESSINGS:

lemon vinaigrette, house ranch, apple cider vinaigrette, Caesar, balsamic vinaigrette

Small Bowl: \$60, serves 10-12

Large Bowl: \$120, serves 20-24

wraps

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 (NF)

ROASTED VEGGIE W/ PESTO AIOLI

zucchini, pepper, broccoli, spinach, carrot, cucumber, greens, tomato (NF)

SEITAN TURKEY CLUB

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

All wraps are \$8 except club is \$9 each.
minimum order 12 per flavor.



entrées

ASPARAGUS TOSSED PASTA

spinach, mushroom, olive oil, garlic, grape tomato (SF, NF, GF option +\$10/\$20)

Small: \$80, serves 8-10 / **Large:** \$160, serves 16-20

CAVATAPPI PASTA W/ SAUCE

marinara or alfredo (SF, w/ NF & GF option +\$10/\$20)

Small: \$70, serves 8-10 / **Large:** \$140, serves 16-20

BUFFALO CHICKEN MAC N CHEESE

house chicken cutlet w/ buffalo sauce

Small: \$90, serves 8-10 / **Large:** \$180, serves 16-20

SOUTHERN STYLE BBQ TOFU

kale, onion (NF, GF)

Small: \$75, serves 8-10 / **Large:** \$150, serves 16-20

VEGGIE FRIED RICE

w/ crispy tofu (NF, GF)

Small: \$80, serves 8-10 / **Large:** \$160, serves 16-20

ENCHILADAS

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

Small: \$80, serves 8-10 / **Large:** \$160, serves 16-20

CAULIFLOWER "LASAGNA"

tahini cream sauce, tofu, basil, house marinara (GF, NF, does not contain noodles)

Small: \$80, serves 8-10 / **Large:** \$160, serves 16-20

VEGGIE LASAGNA

zucchini, carrot, onion, garlic, tofu ricotta, parmesan, house marinara (NF)

Small: \$90, serves 8-10 / **Large:** \$180, serves 16-20

VEGGIE CHILI & CORNBREAD

(NF, GF, SF option) add soy chorizo +\$10/\$20

Small: \$70, serves 8-10 / **Large:** \$140, serves 16-20

CHICKPEA CUTLETS

marsala: w/ garlic mushroom sauce (NF)

parmesan: w/ house marinara (NF)

picatta: lemon butter sauce, capers, spinach, almond ricotta, parmesan (+\$10/\$20)(NF option)

Small: \$90, serves 8-10 / **Large:** \$180, serves 16-20

SALISBURY STEAKS

w/ mushroom gravy (NF)

Small: \$90, serves 8-10 / **Large:** \$180, serves 16-20



cold sides

SOUTHWEST PASTA SALAD

black beans, onions, peppers, carrot, chili powder (NF, SF, GF option)

Small: \$60, serves 10-12 / **Large:** \$120, serves 20-24

DILL POTATO SALAD

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

Small: \$60, serves 10-12 / **Large:** \$120, serves 20-24

CLASSIC MACARONI SALAD

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

Small: \$60, serves 10-12 / **Large:** \$120, serves 20-24

STREET CORN SALAD

fresh corn, onion, poblano peppers, garlic, cilantro, cotija cheese (NF, GF)

Small: \$70, serves 10-12 / **Large:** \$140, serves 20-24

SESAME RICE NOODLE SALAD

carrot, peppers, scallion, cucumber, sesame soy dressing (NF, GF)

Small: \$60, serves 10-12 / **Large:** \$120, serves 20-24

GREEK COUSCOUS SALAD

couscous, yogurt, carrot, cucumber, onion, peppers, lemon, dill (NF)

Small: \$60, serves 10-12 / **Large:** \$120, serves 20-24

hot sides

BRUSSELS SPROUTS

Thai peanut (GF), maple-glazed (NF, SF, GF), or garlic parmesan (NF, SF, GF)

Small: \$60, serves 10-12 / **Large:** \$120, serves 20-24

CAULIFLOWER GRATIN

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

Small: \$60, serves 10-12 / **Large:** \$120, serves 20-24

CAJUN REDSKIN POTATOES

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

Small: \$50, serves 10-12 / **Large:** \$100, serves 20-24

TWICE BAKED POTATOES (NF, GF)

Small: \$70, 12 potatoes / **Large:** \$140, 24 potatoes

MAC N CHEESE

add veggies +\$10/\$20—kale, onion, roasted cherry tomato, GF option +\$10/\$20

Small: \$60, serves 10-12 / **Large:** \$120, serves 20-24

SEASONAL ROASTED VEGGIES

w/ balsamic glaze (NF, SF, GF)

Small: \$60, serves 10-12 / **Large:** \$120, serves 20-24



build your own

TACO BAR

OPTION 1:

corn or flour tortillas, seitan chorizo or tofu crumble, Spanish rice, sour cream, 1 salsa (tomato, pineapple, or corn), tortilla chips

Small: \$160, serves 12
Large: \$320, serves 24

OPTION 2:

option 1 plus choose 2 from below:
sauteed onions and peppers, additional salsa, guacamole, creamy Mexican slaw, seasoned black beans, shredded cheese

Small: \$190, serves 12
Large: \$380, serves 24

ITALIAN PACKAGE

choose 1 of each:

SALAD:

spinach salad or candied walnut salad

MAIN:

asparagus tossed pasta, cauliflower lasagna or chickpea parmesan cutlets

SIDE:

balsamic glazed veggies or pasta w/ marinara

Small: \$200, serves 8-10
Large: \$400, serves 16-20

breakfast

BISCUITS & GRAVY

house seitan, cashew cream, homemade biscuits

Small: \$80, serves 10-12
Large: \$160, serves 20-24

SOUTHWEST TOFU SCRAMBLE

onion, pepper, kale (NF, GF)

Small: \$70, serves 10-12
Large: \$140, serves 20-24

CHEESY TOFU SCRAMBLE

w/ cheddar cheese (NF, GF)

Small: \$70, serves 10-12
Large: \$140, serves 20-24

HOUSEMADE GRANOLA

fresh fruit, almond milk (SF, GF)

Small: \$60, serves 10-12
Large: \$120, serves 20-24

BREAKFAST BURRITOS

seitan chorizo, house omelet, onion, peppers, cheese, side salsa

Per person: \$9, min. order 12

CAJUN REDSKIN POTATOES

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

Small: \$50, serves 10-12
Large: \$100, serves 20-24

LEMON & MINT FRUIT SALAD

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

Small: \$60, serves 10-12
Large: \$120, serves 20-24

FRENCH TOAST BAKE

inquire for flavors

Small: \$75, serves 8-10
Large: \$150, serves 16-20

breakfast bakery

CINNAMON ROLLS

\$4 each, min. order 12

SCONES

chocolate chip
cranberry orange
blueberry lemon
funfetti

cinnamon maple pecan
raspberry
white chocolate
cheddar chive
sundried tomato & herb
\$3.5 each, min. order 12

MUFFINS

coffee cake crumble
blueberry crumble
chocolate chip
lemon poppyseed
cranberry pumpkin,
double chocolate
carrot cake

\$3.5 each, min. order 12

We have an extensive bakery menu with many more options - view our bakery menu [here](#).

beverages

COFFEE SERVICE

w/ soy or oat milk & raw sugar
\$3 per person

ORGANIC ICED TEA

\$3 per person

ORGANIC LEMONADE

\$3 per person

Note for all orders: Minimum of \$125 total order. Eco-friendly disposables available for \$1.50/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!

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.

