

cleveland vegan catering menu



salads

\$4/person
all salads are GF

SPINACH SALAD

baby spinach, strawberry, cucumber, walnut

CANDIED WALNUT & BEET SALAD

greens, spiralized beet, candied walnut, cucumber

CHOPPED SALAD

greens, red pepper, broccoli, carrot, dried cranberry

KALE & AVOCADO SALAD

kale, avocado, carrot, sunflower seed, orange

MANGO SALAD

arugula, mango, black rice, pepper, grape, carrot, balsamic glaze

LEMON & MINT FRUIT SALAD

seasonal fresh fruit, mint, lemon juice, agave nectar

HOUSE MADE DRESSINGS:

lemon vinaigrette
balsamic vinaigrette
thai peanut
apple cider vinaigrette
ranch
oil-free cilantro lime
oil-free sesame orange
oil-free balsamic

appetizers

\$4/person

SALSA TRAY

(choose one) pineapple d'arbol, tomato, roasted corn guajillo, tomatillo, or guacamole w/ tortilla chips (GF)

BRUSCHETTA

tomato, basil, onion, pepper, lemon juice, crostini (GF option)

HUMMUS PLATTER

(choose one) traditional, jalapeno, red pepper, or spinach, w/pita & fresh veggies (GF w/veg)

SPINACH & ARTICHOKE DIP

with pita or tortilla chips (GF w/chips)

\$5/person

AVOCADO POTATO SKINS

russet potatoes, cajun guacamole (GF)

SUMMER ROLLS

tofu, maifun, cabbage, pepper, cucumber, carrot, mint, cilantro w/thai peanut sauce or sweet chili sauce (GF)
(\$5.5 for both sauces)

STUFFED CREMINI MUSHROOMS

cremini mushrooms, cashew cream, rosemary, walnut, miso, onion (GF)

CURRIED CHICKPEA CAKES

carrot, pepper, onion, chickpea, turmeric, curry, mango chutney

BEET NAPOLEON

roasted beets, almond ricotta, basil, herb oil, balsamic glaze (GF)

soups

\$4/person

BARLEY

carrot, onion, potato, celery, house stock

COCONUT CURRY

sweet potato, carrot, onion, avocado, tofu, green curry (GF)

CORN CHOWDER

onion, carrot, peppers, almond mylk, cashew cream, tarragon (GF)



CLASSIC CHILI

carrot, celery, chickpea, mushroom, tempeh, sweet potato, beans, tomato, lime, cilantro (GF)

TORTILLA

tomato, onion, peppers, carrot, lime, corn, black beans (GF)

CREAMY POTATO

yukon gold, leek, coconut bacon (GF)

entrees

\$6.5/person

ASPARAGUS TOSSED PASTA

spinach, mushroom, whole wheat penne, olive oil, garlic, grape tomato (GF pasta +.50)

STIR FRY

brown rice, carrot, celery, broccoli, peppers, tofu or tempeh, house soy-lime sauce (GF)

SWISS CHARD ENCHILADAS

sweet potato, kale, pepitas, lime, enchilada sauce, sour cream (GF)

TOFU SCRAMBLE

seasonal veggies, crumbled house tofu omelet (GF)

SHEPHERD'S PIE

lentils, thyme, creamed corn, leek mashers (GF)

BISCUITS AND GRAVY

house seitan, cashew cream, almond mylk, homemade biscuits

\$7/person

CAULIFLOWER LASAGNA

tofu, basil, oregano, cauliflower, tahini sauce, house marinara (GF)

AVOCADO GREEN CURRY

carrot, peppers, green onion, brown rice (GF)

MULTIGRAIN BAKE

quinoa, millet, brown rice, tofu, spinach, onion, cashew cheez, almond mylk, curry (GF)

CURRIED CHICKPEA CAKES

carrot, pepper, onion, chickpea, turmeric, curry, mango chutney

\$8/person

HOMEMADE GNOCCHI

parsnip, potato, basil, spinach, house marinara, hemp parmesan

HOMEMADE PIEROGI

potato or butternut squash filling, onion, pepper, sour cream

APPLE & GINGER CHOPS

house seitan, garlic, ginger, apple chutney

PORCINI ENCRUSTED TOFU

marinated tofu, porcini mushroom, shallot gravy

LEMON & DILL TOFU

tahini, garlic, brown rice, asparagus, onion, squash (GF)

wraps

\$6.5/person
inquire for GF wraps

ROASTED CORN & BLACK BEAN
avocado, tomato, greens (GF)

CHICKPEA SALAD
carrot, celery, onion, pepper,
coconut bacon, greens,
tomato, cajun (GF)

ROASTED VEGGIE
mushroom, pepper, broccoli,
spinach, carrot, cucumber,
balsamic glaze (GF)

BUFFALO TOFU
onion, greens, hot sauce,
tomato, ranch (GF)

BUFFALO CAULIFLOWER
onion, greens, hot sauce,
tomato, ranch (GF)

HUMMUS/FALAFEL
carrot, celery, tomato,
greens, olives, tahini sauce

BREAKFAST BURRITO
house omelet, seasonal
veggies, tomato (GF)

SHREDDED BEET BURGER
mushroom, avocado,
greens, tomato, ranch

TEMPEH SALAD
carrot, celery, onion, pepper,
coconut bacon, greens,
tomato, cajun seasoning

SEITAN BURRITO
house chorizo, black beans,
onion, pepper, brown rice

RAW VEGGIE WRAP
apple, cauliflower, carrot,
cucumber greens, celery,
squash, tahini sauce (GF)

BBQ TOFU OR BBQ SEITAN
pepper, onion, coconut bacon,
kale (GF w/ tofu)

lunch box

\$12/PERSON, MIN. ORDER \$125
AND 8 SERVINGS/ITEM

INCLUDES:
WRAP
SIDE OR SALAD
COOKIE OR BAR
BOTTLED WATER

sides

\$4/person

ROASTED THAI BRUSSELS SPROUTS
brussels sprouts,
thai peanut sauce (GF)

SWEET POTATO MASHERS
ginger, nutmeg, agave (GF)

CAJUN REDSKIN POTATOES
w/ house ranch dressing (GF)

LEMON ROASTED ASPARAGUS
w/ toasted almonds (GF)

CORN & BLACK BEAN SALAD
peppers, carrot, lime, guajillo (GF)

QUINOA & APPLE SALAD
apple, celery, carrot,
cilantro, lime vinaigrette (GF)

POTATO AND LEEK MASHERS (GF)
mushroom gravy +.75/person

BEANS & GREENS
collards, white beans, onion,
southern style jus (GF)

SEASONAL ROASTED VEGETABLES
w/ balsamic glaze (GF)

MEXICAN SLAW
red cabbage, green onion,
carrot, sriracha aioli (GF)

CURRY ROASTED SWEET POTATOES (GF)

PESTO QUINOA PILAF
walnuts, lemon juice, basil,
seasonal veggies (GF)

PASTA SALAD

GRANOLA PARFAIT
seasonal fruit, chia pudding,
local almond mylk (GF)

CORN BREAD—\$2

breakfast

HOMEMADE BAGEL—\$2.75
salt, everything, plain or sesame,
w/ herbed cream cheez

BISCUITS & GRAVY—\$6.5
house seitan, cashew cream,
almond mylk, homemade biscuits

TOFU SCRAMBLE—\$6.5
seasonal veggies,
crumbled house tofu omelet (GF)

HOMEMADE GRANOLA—\$4.5
fresh fruit and almond mylk (GF)

BREAKFAST WRAP—\$6.5
house omelet, seasonal veggies,
tomato, tempeh bacon

CAJUN BREAKFAST POTATOES—\$4
w/ house ranch dressing (GF)

LEMON & MINT FRUIT SALAD—\$4
seasonal fresh fruit, mint,
lemon juice, agave nectar (GF)

MINI FRENCH TOAST—\$4
maple syrup +2

breakfast pastry

CROISSANTS—\$2.5 MIN. 1/2 DOZ.

SCONES—\$2.5 MIN. 1/2 DOZ.
chocolate chip, orange cranberry,
maple pecan, lemon almond,
savory sundried tomato and herb

DONUTS—\$2.5
baked or fried—maple and pecan glaze, vanilla
glaze, chocolate ganache, chocolate peanut
butter, custom flavor upon request

CINNAMON ROLLS—\$14/6 \$25/12
BLUEBERRY CRUMBLE MUFFINS—\$3
LEMON CHIA MUFFINS—\$3
GF APPLE MAPLE OAT MUFFINS—\$3.5
GF ZUCCHINI CHOC. MUFFINS—\$3.5

beverages

*if you don't see something you
would like us to offer, just ask*

organic iced tea —\$2.5 pp
ohio city soda —\$2.5 pp
organic orange juice —\$1.75 pp
organic lemonade —\$1.75 pp
local bearded buch kombucha —\$3.5 pp
bottled water —.75 pp
san pellegrino sparkling water —\$2 pp
coffee service —\$2.5 pp
w/ soy or coconut coffee creamer,
stirrers and sweetener

eco-friendly disposables available
(plates, napkins, utensils, cups)
\$1/person

Please note that we can work with any dietary need or concern. This menu indicates which items are gluten free, but many of the items are free of soy, nuts, and oil. Please inquire for more information.

cleveland vegan bakery menu

cookies

chocolate chip
peanut butter
oatmeal
oatmeal choc. chip
buckeyes
GF chocolate chip
GF peanut butter
\$1.75/person, GF \$2.25
min. order 1 dozen

muffins

strawberry rhubarb
banana walnut
cranberry pumpkin
blueberry crumble
lemon chia
GF double chocolate
GF zucchini choc. chip
GF apple maple oat
\$3/person, GF \$3.5
min. order 1 dozen

bars

walnut brownies
carrot cake
w/ cream cheez frosting
zucchini chocolate chip
bananas and cranberry
oatmeal
bliss oat & fruit
lemon bars
banana nut bread
GF tropical lemon & coconut
GF hearty granola
\$2.5/person, GF \$2.75
min. order 1 dozen

pastries

SCONES—\$2.5 MIN. 1/2 DOZ.
chocolate chip, orange cranberry,
maple pecan, lemon almond,
savory sundried tomato and herb
DONUTS—\$2.5
baked or fried—maple and pecan glaze,
vanilla glaze, chocolate ganache,
chocolate peanut butter,
custom flavor upon request
CROISSANTS—\$2.5 MIN. 1/2 DOZ.
CINNAMON ROLLS—\$14/6 \$25/12
BLUEBERRY CRUMBLE MUFFINS—\$3
LEMON CHIA MUFFINS—\$3
GF APPLE MAPLE OAT MUFFINS—\$3.5
GF ZUCCHINI CHOC. MUFFINS—\$3.5

custom cakes

cupcakes

\$2.75 each/ GF \$3
min. order 6 same flavor

6" round

serves 6-10
\$30, GF \$36

flavors

vanilla
chocolate
lemon
red velvet
brown sugar vanilla
coconut
almond
cookie dough
oreo
strawberry cassata
orange creamsicle
pumpkin chocolate
carrot
chocolate turtle

9" round

serves 12-18
\$50, GF \$60

quarter sheet

serves 20-25
\$65, GF \$75

frosting

vanilla
chocolate
lemon
cinnamon
coconut
almond

half sheet

serves 40-50
\$90, GF \$105

full sheet

serves 100-120
\$180, GF \$200

filling

caramel
chocolate ganache
lemon curd
vanilla pastry crème
berry compote
apple compote
sweet cream cheez

notes: Custom flavors upon request. Additional charge for writing on cake, fruit filling, and extra decorating/custom designs.

At CV, we are thrilled to make a delicious cake for your wedding day! We have many options including traditional tiered cakes, cupcakes, GF cakes, and a wide assortment of bakery options. Contact us for more information or to schedule a cake tasting.

pies

9" round pie

serves 8-10
\$21

apple
blueberry
cherry
strawberry rhubarb
chocolate mousse
lemon meringue
key lime

cheezcakes

9" round cheezcake

serves 12-18
\$45, GF \$55

traditional
chocolate turtle
chocolate peanut butter
lemon berry

raw GF desserts

brownies—\$3
date & chocolate bar—\$2.75
samoa cookies—\$3
carrot cake—\$3.5
mini cheez cake—\$5
inquire for flavors
9" raw carrot cake—\$40
9" raw banana cream pie—\$40



Please note that we can work with any dietary need or concern.

CV uses organic ingredients in just about every single item we prepare - please inquire for more information.