

# CLEVELAND VEGAN

## holiday catering menu



### starters

TWICE BAKED POTATOES

ROASTED CORN CHOWDER (GF)

SPINACH AND CANDIED WALNUT SALAD (GF)  
w/ apple cider vinaigrette

### mains

CAULIFLOWER LASAGNA (GF)

WINTER STEW W/ ROSEMARY DUMPLINGS  
(GF OPTION)

CHORIZO AND SWEET POTATO PIEROGI

APPLE GINGER SEITAN CHOPS

### sides

MAC & CHEEZ (PLAIN OR VEG LOADED)  
(GF OPTION)

BUTTERNUT SQUASH MASHERS (GF)  
OR REGULAR MASHERS (GF)  
w/ herbed gravy

GREEN BEAN CASSEROLE (GF)

THAI ROASTED BRUSSELS SPROUTS (GF)

HOMEMADE SOFT DINNER ROLLS  
w/ whipped herbed butter

### sweets

GF APPLE SWIRL CHEEZCAKE (\$40)

GF PEPPERMINT AND CHOCOLATE  
CHEEZCAKE (\$40)

SUGAR COOKIES  
(\$2 EACH, 1/2 DOZ. MINIMUM)

PEPPERMINT GANACHE BROWNIES  
(\$2.75 EACH, 1/2 DOZ. MINIMUM)

GINGERBREAD CUPCAKES  
w/ spiced cream cheez frosting  
(\$2.75 EACH, 1/2 DOZ. MINIMUM)

YULE LOG CHOCOLATE CAKE  
(\$20, SERVES 8)

### PRICING:

starters and sides: 4-6ppl: \$25 / 8-10 ppl: \$40

mains: 4-6ppl: \$40 / 8-10 ppl: \$55

*pick-ups: thursday, 12/22, friday, 12/23 order deadline: monday, 12/19*