

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, carrot

QUINOA ARUGULA

seasonal fruit, carrot, cranberry, sunflower seed

KALE & AVOCADO SALAD

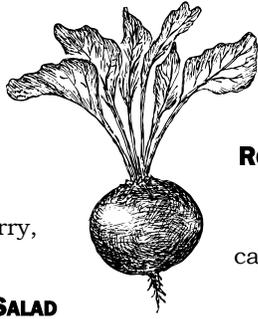
kale, avocado, carrot, sunflower seed, orange

LEMON & MINT FRUIT SALAD

seasonal fresh fruit, mint, lemon juice, agave nectar

HOUSE MADE DRESSINGS:

lemon vinaigrette / ranch
balsamic vinaigrette / creamy poppyseed
apple cider vinaigrette / caesar
oil-free cilantro lime / thai peanut



wraps

\$6.5/person

ROASTED CORN & BLACK BEAN
avocado, tomato, greens

CHICKPEA SALAD

carrot, celery, onion, pepper, coconut bacon, greens, tomato, cajun

ROASTED VEGGIE

mushroom, pepper, broccoli, spinach, carrot, cucumber, balsamic glaze

BUFFALO TOFU

onion, greens, hot sauce, tomato, ranch

HUMMUS/FALAFEL

carrot, celery, tomato, greens, olives, tahini sauce

SHREDDED BEET BURGER

mushroom, avocado, greens, tomato, ranch

TLT

marinated tempeh, greens, tomato, avocado, ranch

entrées

\$7/person

ASPARAGUS TOSSED PASTA

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

VEGGIE FRIED RICE

w/ crispy tofu (GF)

SWISS CHARD ENCHILADAS

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

CAULIFLOWER LASAGNA

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

AVOCADO GREEN CURRY

crispy tofu, cauliflower, kale, jasmine rice (GF)

CREAMY TOFU BAKE

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

CLASSIC CHILI & CORNBREAD

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

SOUTHERN STYLE BBQ TOFU

marinated tofu dipped in house BBQ sauce (GF)

\$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 CRUSTED TOFU

marinated tofu, porcini mushroom, shallot gravy (GF)

CHICKPEA PARMESAN CUTLETS

homemade seasoned seitan and chickpea cutlets with house marinara

boxed lunch

\$12/person, min. order \$125 and 10 servings/item

Includes: wrap, side, cookie or bar

appetizers

BUFFALO CAULIFLOWER DIP—\$4/person

creamy cauliflower dip with buffalo sauce—with veggies or pita (GF w/ veg)

BRUSCHETTA—\$4/person

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

HUMMUS PLATTER—\$4/person

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

SPINACH & ARTICHOKE DIP—\$4/person

with pita or tortilla chips (GF w/chips)

AVOCADO POTATO SKINS—\$5/person

russet potatoes, cajun guacamole (GF)

STUFFED CREMINI MUSHROOMS—\$5/person

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

CURRIED CHICKPEA CAKES—\$5/person

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

BEET NAPOLEON —\$5/person

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

BEET BURGER SLIDERS—\$6/person

mini homemade beet burger (shredded beet, quinoa, sunflower and sesame seeds, green onion), lettuce, tomato, ranch



Note for all orders: Minimum of 10 servings per item and \$125 total order

eco-friendly disposables available for \$1/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!

sides

\$4/person

ROASTED THAI BRUSSELS SPROUTS

brussels sprouts,
thai peanut sauce (GF)

VEGGIE COCONUT CURRY SOUP

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

ROASTED CORN CHOWDER

onion, carrot, pepper, almond milk,
cashew cream, tarragon (GF)

SWEET POTATO MASHERS

ginger, nutmeg, agave (GF)

CAJUN REDSKIN POTATOES

w/ house ranch dressing (GF)

TWICE BAKED POTATOES POTATO AND LEEK MASHERS (GF)

mushroom gravy +.75/person

BEANS & GREENS

collards, white beans, onion,
southern style jus (GF)

LEMON ROASTED ASPARAGUS

w/ toasted almonds (GF)

VEGGIE MAC N CHEEZ

kale, onion, tomato (GF option)

SEASONAL ROASTED VEGETABLES

w/ balsamic glaze (GF)

CREAMY MEXICAN SLAW

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

PESTO QUINOA PILAF

walnuts, lemon juice, basil,
seasonal veggies (GF)

PESTO PASTA SALAD

carrots, tomato, celery, onion, fresh house
pesto, farfalle pasta (GF option +.50)

CORN & BLACK BEAN SALAD

peppers, carrot, lime, guajillo (GF)

CORN BREAD—\$2 (GF option)

coffee service —\$2.5 pp

w/ soy or coconut coffee creamer,
stirrers and sweetener

organic iced tea —\$2.5

organic orange juice —\$1.75

organic lemonade —\$1.75

bottled water —.75

san pellegrino sparkling water —\$2

beverages

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

breakfast

HOMEMADE BAGEL—\$2.75

salt, everything, plain or sesame,
w/ herbed cream cheez

BISCUITS & GRAVY—\$7

house seitan, cashew cream,
almond milk, homemade biscuits

TOFU SCRAMBLE—\$6.5

seasonal veggies,
crumbled house tofu omelet (GF)

HOMEMADE GRANOLA—\$4.5

fresh fruit and almond milk (GF)

BREAKFAST BURRITO WRAP—\$6.5

house omelet, seasonal veggies,
tomato, tempeh bacon (GF option)

CAJUN BREAKFAST POTATOES—\$4

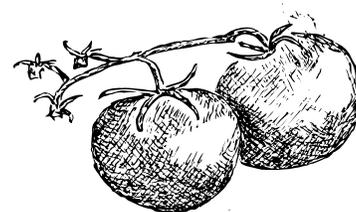
w/ house ranch dressing (GF)

LEMON & MINT FRUIT SALAD—\$4

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

MINI FRENCH TOAST—\$4

maple syrup +2



build-your-own menus

TACO BAR

OPTION 1—\$10/person

flour or corn tortillas
seasoned black beans & Spanish rice
seasonal sautéed vegetables
1 choice of salsa
(tomato, pineapple, roasted corn)
tortilla chips
sour cream

OPTION 2—\$14/person

option 1 plus:
roasted corn & black bean salad
guacamole

OPTION 3—\$16/person

option 2 plus:
creamy Mexican slaw
seitan chorizo
1 extra choice of salsa (total of 2)

ITALIAN PACKAGE

\$15/person

please choose one of each:
salad, main, side

SALAD:

spinach salad
candied walnut salad

MAIN:

asparagus tossed pasta
cauliflower lasagna
chickpea parmesan cutlets

SIDE:

balsamic glazes veggies
lemon roasted asparagus



WEDDING DINNER PACKAGE (SAMPLE MENU)

\$25/person

please choose one salad,
two mains, and two sides

SALAD:

spinach salad
candied walnut salad

MAIN:

southern style BBQ tofu
asparagus tossed pasta
cauliflower lasagna
chickpea parmesan cutlets

SIDE:

beans n' greens
veggie mac n' cheez
balsamic glazes veggies
roasted Cajun redskins
lemon roasted asparagus

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.