

## about us

Cleveland Vegan Catering has been in operation since August 2012. 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 [events.clevelandvegan@gmail.com](mailto:events.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.



gf = gluten free

sf = soy free

nf = nut free



# wedding and large events catering menu



## hors d'oeuvres



**BUFFALO CAULIFLOWER DIP**  
w/ veggies, pita bread, or tortilla chips  
(SF, NF, GF w/ veggies or tortilla chips)  
*\$6/per person*

**CHEESY CAULIFLOWER DIP**  
w/ veggies, pita bread, or tortilla chips  
(SF, NF, GF w/ veggies or tortilla chips)  
*\$6/per person*

**BRUSCHETTA**  
basil, onion, pepper, lemon juice, crostini  
(NF, SF, GF option w/ tortilla chips)  
*\$6/per person*

**OLIVE TAPENADE**  
w/ crostini (NF, SF, GF option  
w/ tortilla chips)  
*\$6/per person*

**ROASTED GARLIC HUMMUS**  
w/ veggies or pita bread  
(NF, SF, GF w/ veggies)  
*\$6/per person*

**EMPANADAS**  
pinto bean and chorizo,  
side of salsa (NF)  
*\$7/per person*

**SPINACH & ARTICHOKE DIP**  
w/ tortilla chips or pita bread  
(NF, SF, GF w/ tortilla chips)  
*\$7/per person*

**ROSEMARY & WALNUT  
STUFFED MUSHROOMS**  
cashew cream, miso, onion (GF)  
*\$7/per person*

**CURRIED CHICKPEA CAKES**  
carrot, pepper, onion,  
mango chutney (NF, SF)  
*\$7/per person*

**BEET NAPOLEON**  
roasted beets, almond ricotta,  
basil, balsamic glaze,  
herbed olive oil (SF, GF)  
*\$7/per person*

**BEET BURGER SLIDERS**  
lettuce, tomato, house ranch (NF)  
*\$7/per person*

**CRAB CAKES**  
hearts of palm, nori, onion, garlic,  
dill w/ zesty dill aioli (NF, SF)  
*\$7/per person*

**SPINACH & ARTICHOKE CUPS**  
creamy spinach & artichoke dip  
baked in phyllo cup (NF, SF)  
*\$7/per person*

**HOUSE MEATBALLS**  
topped w/ parmesan, choose w/  
marinara or alfredo (NF option)  
*\$7/per person*

**MINI LOX**  
crostini topped with almond ricotta, carrot  
lox, red onion, capers, dill (NF, GF, SF)  
*\$7/per person*

**CHEESY POTATO SKINS**  
w/ sour cream, shiitake bacon,  
chives (NF, GF)  
*\$7/per person*

**SEASONAL FRUIT PLATTER**  
assortment of seasonal fruit (NF, SF, GF)  
*\$7/per person*

**ARTISANAL CHEESE PLATTER**  
assortment of artisanal cheeses, fruit,  
Parisian toasts, nuts, olives.  
**Cheese options:** roasted garlic, brie,  
smoked cheddar, blue, pepper jack  
(GF & SF option)  
*market rate pricing*

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.

## entrées

### CAVATAPPI PASTA W/ SAUCE

marinara or alfredo (SF, w/ NF & GF option)  
+\$.50/per person  
*\$8/per person*

### ASPARAGUS TOSSED PASTA

spinach, mushroom, olive oil, garlic,  
grape tomato (SF, NF, GF option)  
+\$.50/per person  
*\$9/per person*

### VEGGIE FRIED RICE

w/ crispy tofu (NF, GF)  
*\$9/per person*

### ENCHILADAS

pinto bean/chorizo or potato/cheese,  
sour cream side (NF, GF option)  
*\$9/per person*

### CAULIFLOWER "LASAGNA"

tahini cream sauce, tofu, basil, house  
marinara (GF, NF, does not contain noodles)  
*\$9/per person*

### VEGGIE CHILI & CORNBREAD

(NF, GF, SF option)  
add seitan chorizo +\$.50/per person (not GF)  
*\$9/per person*

### SOUTHERN STYLE BBQ TOFU

kale, onion (NF, GF)  
*\$9/per person*

### VEGGIE LASAGNA

zucchini, carrot, onion, garlic, tofu ricotta,  
parmesan, house marinara (NF)  
*\$9/per person*

### MAPLE DIJON SLICED HAM

sliced seitan ham with  
maple/Dijon glaze (NF)  
*\$9/per person*

### BUFFALO CHICKEN MAC N CHEESE

house chicken cutlet w/ buffalo sauce  
*\$10/per person*

### VEGGIE LASAGNA

zucchini, carrot, onion, garlic, tofu  
ricotta, parmesan, house marinara (NF)  
*\$10/per person*

### CHICKEN CUTLETS

**marsala:** w/ garlic mushroom sauce (NF)  
**parmesan:** w/ house marinara (NF)  
**picatta:** lemon butter sauce, capers, spinach,  
almond ricotta, parmesan (+\$.50 per person)  
(NF option)  
*\$10/per person*

### SALISBURY STEAKS

w/ mushroom gravy (NF)  
*\$10/per person*

### HOMEMADE GNOCCHI

potato, basil, spinach, parmesan, choice of  
house marinara or walnut pesto  
(SF w/ NF option)  
*\$10/per person*

### MUSHROOM SCALLOP PASTA

marinated trumpet mushrooms, garlic  
herbed parmesan pasta (NF)  
*\$10/per person*

### PLANT-BASED STEAKS

Juicy Marbles plant based 4oz. filets (NF)  
*market price/per person*

## cold sides

### SOUTHWEST PASTA SALAD

black beans, onions, peppers,  
carrot, chili powder  
(NF, SF, GF option +.50 per person)  
*\$6/per person*

### DILL POTATO SALAD

celery, onion, garlic, peppers (NF, SF, GF)  
*\$6/per person*

### CLASSIC MACARONI SALAD

celery, onion, garlic, peppers  
(NF, SF, GF option +.50 per person)  
*\$6/per person*

### STREET CORN SALAD

fresh corn, onion, poblano peppers,  
garlic, cilantro, cotija cheese (NF, GF)  
*\$6/per person*

### SESAME RICE NOODLE SALAD

carrot, peppers, scallion, cucumber,  
sesame soy dressing (NF, GF)  
*\$6/per person*

### GREEK COUSCOUS SALAD

couscous, yogurt, carrot, cucumber,  
onion, peppers, lemon, dill (NF)  
*\$6/per person*

### SPINACH SALAD

baby spinach, strawberry,  
cucumber, walnut (GF, SF)  
*\$6/per person*

### CANDIED WALNUT & BEET SALAD

greens, spiralized beet, candied walnut,  
carrot (GF, SF)  
*\$6/per person*

### QUINOA ARUGULA SALAD

seasonal fruit, carrot, cranberry,  
sunflower seed (GF, SF, NF)  
*\$6/per person*

## hot sides

### BRUSSELS SPROUTS

Thai peanut (GF), maple-glazed (NF, SF, GF),  
or garlic parmesan (NF, SF, GF)  
*\$6/per person*

### CAULIFLOWER GRATIN

butternut squash, onion, cashew cream  
sauce (SF, GF w/o breadcrumbs)  
*\$6/per person*

### HERBED REDSKIN POTATOES

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

### TWICE BAKED POTATOES

(NF, GF)  
*\$6/per person*

### MAC N CHEESE

add veggies +1 per person –  
kale, onion, roasted cherry tomato,  
GF option +\$.50 per person  
*\$6/per person*

### SEASONAL ROASTED VEGGIES

w/ balsamic glaze (NF, SF, GF)  
*\$6/per person*

### BEANS N' GREENS

cannellini beans, onion, garlic,  
braised kale (NF)  
*\$6/per person*

## salads

### CAESAR SALAD

romaine, cherry tomatoes, parmesan,  
croutons, shiitake bacon (NF, GF option)  
*\$7/per person*

### LEMON & MINT FRUIT SALAD

seasonal fresh fruit, mint, lemon juice,  
agave nectar (GF, SF, NF)  
*\$7/per person*

### HOUSE MADE DRESSINGS:

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

## build your own

### TACO BAR OPTION 1 \$14/per person

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

### TACO BAR OPTION 2 \$16/per person

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

### ITALIAN PACKAGE \$20/per person

choose 1 of each:

#### SALAD:

spinach salad or  
candied walnut & beet salad

#### MAIN:

asparagus tossed pasta,  
cauliflower lasagna or  
chicken parmesan cutlets

#### SIDE:

balsamic glazed veggies or  
pasta w/ marinara

*\*add artisanal dinner rolls  
w/ butter +1.5/person*

### WEDDING DINNER \$32/per person

choose 1 salad, 2 mains, 2 sides

#### SALAD:

spinach salad, candied walnut &  
beet salad, or seasonal greens salad

#### MAIN:

southern style BBQ tofu,  
asparagus tossed pasta, cauliflower  
lasagna, veggie lasagna,  
parmesan chicken cutlets

#### SIDE:

beans n' greens, veggie mac n'  
cheese, balsamic glazed vegetables,  
herbed redskin potatoes

*\*add artisanal dinner rolls  
w/ butter +1.5/person*

### BBQ PACKAGE \$18/per person

choose 1 of each:

#### SALAD:

spinach salad or  
Caesar salad

#### MAIN:

southern style BBQ tofu or  
chili and cornbread

#### SIDE:

herbed redskin potatoes, dill potato  
salad, or beans n' greens

*\*add artisanal dinner rolls  
w/ butter +1.5/person*

## late night snacks

### NACHO BAR

seasoned black beans, nacho cheese, salsa,  
sour cream (GF)  
\$10/per person

### TATER TOT BAR

sour cream, nacho cheese, shitake bacon, green  
onions, ketchup, hot sauce (GF)  
\$10/per person

### MAC N' CHEESE BAR

shiitake bacon, broccoli, green onion, parmesan,  
tomatoes, hot sauce  
\$10/per person



## desserts

Click [here](#) to view our full bakery menu.

Looking for a wedding cake?  
Click [here](#) to view our wedding  
cake portfolio.

## breakfast & brunch

### CLASSIC BENEDICT

Yo Egg poached egg, seitan ham or  
tempeh bacon, asparagus, cashew  
hollandaise, English muffin  
\$10/ per person

### CONTINENTAL

this decadent offering includes an  
assortment of muffins and scones, fresh  
fruit, and granola with your choice of  
milk and orange juice  
\$15/per person

### BREAKFAST PACKAGE

\$20/per person

choose 1 of each:

#### PASTRY:

muffin or scone  
(inquire for flavors)

#### SALAD:

lemon & fruit salad  
or spinach salad

#### MAIN:

biscuits n' gravy, eggs Benedict  
or French toast bake

#### SIDE:

crispy breakfast potatoes,  
tofu scramble or tempeh bacon

### COFFEE SERVICE

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



## Preferred Vendors

### RENTAL COMPANIES

[ABC Rental Company](#)  
[Event Source](#)  
[Millers](#)

### PHOTOGRAPHERS

[Shelly Duncan Photography](#)  
[Amber Patrick Photography](#)

### FLORISTS

[Vase to Vase Floral Design](#)  
[Merkels Flowers](#)  
[Blossom Bar](#)

### BARTENDERS

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



## Preferred Venues:

Please email [events.clevelandvegan@gmail.com](mailto:events.clevelandvegan@gmail.com) for our preferred venues list. Cleveland Vegan is a preferred vendor at CVNP–Happy Days Lodge & Hines Hill in Peninsula, as well as Stan Hywet Hall & Gardens in Akron.

## Policies & Procedures:

**PAYMENT/DEPOSIT/CANCELLATIONS:** In order to reserve your event date, a signed copy of your personalized quote/agreement, along with an initial payment are required.

Cleveland Vegan requires a non-refundable initial payment (amount dependent on event type & guest count). This amount will be credited toward your final invoice. All payments are non-refundable and non-transferable. Final payment is due 2 weeks before the event date.

**MINIMUM GUEST COUNT:** We require a minimum guest count of 50 to qualify for our full service catering.

**ALLERGENS:** Please notify us of any allergies you or your guests may have. Everything is vegan - free of animal products and animal byproducts. All items are prepared on shared equipment that processes wheat, gluten, nuts, seeds and soy. We cannot guarantee there is no cross contamination, but will take extra care in the preparation of all menu items.

**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 prior to the scheduled date of the event and accommodated solely 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 & 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. The service charge covers a portion of the event costs that go into the event itself aside from the food itself. This includes venue walkthrough, meetings, rental coordination, vendor coordination, floor plans, administrative costs, production facility staff, office supplies, utilities, insurance certificates, all necessary permits and other production expenses. If Cleveland Vegan is required to do significantly more work on the day of the event than was previously agreed upon, this fee is subject to change on the final invoice.

**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 EVENT DETAILS:** 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. Each event is unique so we will work together to plan and execute your event.

**DELIVERY FEE:** 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.

**GRATUITIES:** Gratuity is at your discretion but is certainly appreciated for our event staff.