

CLEVELAND VEGAN

thanksgiving catering menu 2024

starters, sides and mains: small size serves 4-6, large size serves 8-10



starters

ROSEMARY & WALNUT
STUFFED MUSHROOMS (GF)
(sm. \$35/lg. \$50)

SPINACH & ARTICHOKE BITES
in phyllo cups
(sm. \$35/lg. \$50)

mains

TATER TOT CASSEROLE
w/ cashew cream, peas, corn,
carrot, soy chicken (GF)
(sm. \$50/lg. \$65)

SEITAN "TURKEY" SLICES
w/ herbed gravy
(sm. \$45/lg. \$60)

THANKSGIVING ROAST
w/ lentils, mushrooms, sweet potato mashers
& herbed gravy in a puff pastry
(8-10 servings, \$65, *large size only*)

thanksgiving bowl

MASHED POTATOES, SEITAN "TURKEY" SLICES,
CORN, HERBED GRAVY

price: \$20 for 32oz. bowl (no substitutions please)

order deadline:

friday, november 22nd at noon
or until maximum capacity

scheduled pick-ups available:

tuesday, november 26th (10am-6pm)
and wednesday, november 27th (10am-6pm)

to order during café hours, please go to clevelandvegan.com
and click "Order Online". Select "Pick-up for now" then
add items to your cart and select a pick-up time slot OR
email events.clevelandvegan@gmail.com to order outside
our café hours.

sides

STUFFING
w/ herbed gravy
(sm. \$30/lg. \$45)

MASHED POTATOES (GF)
w/ herbed gravy
(sm. \$30/lg. \$45)

GREEN BEAN CASSEROLE
(GF w/o fried onions)
(sm. \$35/lg. \$50)

ROASTED MAPLE DIJON
BRUSSELS SPROUTS
(sm. \$35/lg. \$50)

SOFT DINNER ROLLS
w/ whipped butter
(6 for \$10, 1/2 doz. minimum)

extras

CRANBERRY RELISH
(sm. \$8 for 16oz. / lg. \$16 for 32oz.)

GRAVY
(sm. \$8 for 16oz. / lg. \$16 for 32oz.)

sweets

CLASSIC PUMPKIN PIE (\$30 / GF \$35)

APPLE CRUMBLE PIE (\$30 / GF \$35)

PUMPKIN ROLL (\$25, serves 8-10)

PECAN PIE BARS
(6 for \$24 / 12 for \$48)

BLACK FOREST CUPCAKES
chocolate cake with cherry compote filling
and vanilla buttercream
(6 for \$22.5 / GF \$25.5 / 12 for \$45 / GF \$51)

APPLE TURNOVERS
(6 for \$24 / 12 for \$48)