



greenleaf
Corporate Catering



EST 2014

Menu

LOCAL

SUSTAINABLE

ECO FRIENDLY

DC

NOVA

MD



Welcome

to greenleaf catering, a modern,eco friendly catering company dedicated to the needs of the Washington DC corporate catering market.

We believe in providing our clients with not only the fresh, chef driven menus included here; but also friendly, reliable, service unmatched in the area. We believe that every time you call on us we have a chance to make both you and your company look good. This is why we care so much about our food, our people, and our products. Included here is our base corporate menu available throughout the year, please also visit us online at www.dcgreenleaf.com to learn more about us and sign up for our mailing list. Each month our chefs create a special menu for our clients based on the season. This menu provides you with a wide seasonal variety of food for your upcoming meetings.

Our goal for all clients is to make corporate catering inspired, exciting and healthy. Please also review the sources of all the products we use in our kitchen and our FAQs at the end of the brochure and as always, contact us with any questions/comments

Cheers,

Craig Currie

craig@dcgreenleaf.com

703-289-1281

Overview



Catering Services

Breakfast

Lunch

Snacks

Platters

Special Events

Custom Orders

Serving

Washington DC

Northern Virginia

Maryland

Delivery Hours

Standard deliveries are between
7am-4pm Monday-Friday.

Early morning, late afternoon/evening
and weekend catering is available
but will be subject to food &
beverage minimums and increased
delivery charges

Contact Details

Bechtel Conference Center Clients
need to place all orders through the
Bechtel Conference Center Team.

Please contact:
Rob Minney
Chris Aguirre
Andra Portnoy



Breakfast



Baker's Breakfast Tray

An assortment of fresh baked bagels, muffins, croissants, scones, granola bars, coffee cakes, nut breads and seasonal selections. Served with a variety of cream cheeses, preserves & butter

\$5.25

Breakfast Bites

An assortment of miniature muffins, bagels & nut breads. Served with a variety of cream cheeses, preserves & butter

\$4.95

Southern Biscuits

with Honey Orange Butter & Jam

\$42 per dozen

• Add Black Forest or Virginia Country Ham for **\$4 per person**

Smoked Salmon & Fresh Bagels

Display of assorted New York style bagels and a platter of sliced Smoked Salmon from Upstate New York. Garnished with capers, red onions, tomatoes, lemons, plain & chive cream cheese **

\$11.95

Croissant Assortment

to include plain; jam filled; almond filled; chocolate; and prosciutto

\$5.75

Assortment of Bagels

with Cream Cheeses, Butters & Jellies

\$4.50

Assortment of Breakfast Breads, Coffee Cakes & Scones.

Served with seasonal jam, clotted cream & butter

\$4.95

Sliced Fruit Display

Fresh from the orchard, melons, pineapple, grapes, berries and other fruits displayed on a platter

\$3.95

Fruit Salad

Diced fresh fruit and berries with fresh mint

\$3.75

Breakfast Sandwiches

- Black Forrest Ham, Cheddar & Egg Biscuit
- Egg & Cheese Panini
- Papa Weaver Pork Sausage, Egg & Cheddar on English Muffin
- Bacon, Egg & Cheddar on Mini Bagel

\$5.25

Breakfast Burritos

6" Flour tortillas are stuffed with scrambled farm fresh eggs, chorizo, diced potatoes, onions and peppers.

(Vegetarian Black Bean also available)

\$3.50

Quiches (feeds 6-8):

- Hatfield Bacon, Swiss & Chive
- Spinach & Feta *(Vegetarian)*
- Oven Dried Tomato, Garlic chive & Goat Cheese *(Vegetarian)*
- Papa Weaver's Pork Sausage, cheddar & pepper

\$24.95 each

Scrambled Farm Fresh

Egg Breakfast

- (Sub egg whites for **\$1 additional**)
- Complete with pan fried potatoes, choice of breakfast meat, pastries & bagels

\$11.50

Frittatas

(Minimum order is 10 servings)

- BLT Frittata with Hatfield bacon, fresh spinach and oven roasted tomatoes
- Potato Leek Frittata *(Vegetarian)*
- Served with mini muffins and sliced fruit

\$11.95 per person

Lemon Ricotta Pancakes

(2 per serving)

Served with, Maple syrup & whipped butter

- Served with your choice of breakfast meat

\$6.95 per person

Orange Vanilla French Toast Strata

Cubed buttery brioche bread is soaked in an orange vanilla egg custard and baked until golden brown and fluffy with Maple syrup & whipped butter

- Served with your choice of breakfast meat

\$7.95 per person

Fruit & Granola Yogurt Parfaits

Pequia Valley Farms yogurt topped with fresh & dried fruit compote with house made granola

\$4.75



ACCOMPANIMENTS

- Pan fried potatoes **\$3.00**
- Hash Brown Patties **\$3.00**
- Hatfield Smoked Bacon, Papa Weaver's Pork Sausage, Turkey sausage, Turkey Bacon **\$3.50**
- Local Pequia Valley Farm Yogurts **\$2.75**
- Farm Fresh Scrambled Eggs with cheddar & chives **\$4.50**
- Unpeeled Hard Boiled Farm Egg **\$1.50 ea**
- Red Rooster Coffee Roaster's Root & Stem Blend Coffee made from Free Trade certified Central & South American Beans and Small Batch Roasted in Floyds, VA
- Available in Regular or decaffeinated **\$19.95 per airpot** (serves 8-10)
- Tea Service **\$19.95 per airpot** with 10 assorted tea bags
- Fresh bottled juices **\$2.00**

***These menu items may be served undercooked or raw, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

Sandwiches

All sandwiches served with mayo & mustard on the side as well as housemade pickles

Add a second side salad to any package for \$2.75

Sandwiches

\$7.50

- Roasted Turkey, Spinach & Gruyere on Semolina
- Chicken, Sun dried tomato pesto, Red Leaf on Rustic bread
- RB & Rocket, Grilled Onions & Horseradish on Tomato Rosemary
- Italian Hero, mortadella, cappelletti ham, genoa salami, provolone picante, pepperoncini tomato relish on Ciabatta
- Black Forest Ham, smoked Gouda, housemade mustard on Pretzel roll
- Grilled Vegetables, seasoned Ricotta on Baguette
- Tomato, Basil, Mozzarella on Ciabatta

Wraps

\$7.50

(All wraps are available with gluten free rice paper)

- Chicken Caesar
- Turkey Cobb: Turkey, Bacon, Avocado, Blue Cheese
- Lemon Herb Tuna
- Country Chicken Salad
- Buffalo Chicken, Celery & Parsley Salad
- Vegan hummus wrap

Assortment of sandwiches and/or wraps with side salad & cookie brownie platter **\$13.95**

Assortment of sandwiches and/or wraps with chips & cookie/brownie platter **\$12.45**

Assortment of sandwiches and/or wraps with side salad, chip & cookie brownie platter **\$14.95**

Classics

\$6.75

- Turkey Swiss
- Ham Provolone
- RB & White Cheddar
- Grilled chicken
- Tuna Salad

Assortment of classic sandwiches with side salad & cookie brownie platter **\$13.25**

Assortment of classic sandwiches with chips & cookie/brownie platter **\$11.95**

Assortment of classic sandwiches with side salad, chip & cookie brownie platter **\$14.25**

BYO Deli Platter

Sliced oven roast turkey, grilled chicken, roast beef, black forest ham, tuna or chicken salad, red leaf lettuce, sliced tomatoes, housemade pickles and pickled vegetables and a variety of fresh baked breads, wraps and rolls

Deli platter with side salad & cookie brownie platter **\$14.95**

Deli Platter with chips & cookie/brownie platter **\$13.45**

Deli Platter with side salad, chip & cookie brownie platter **\$15.95**

Salads

\$3.50

Greens

Mixed Greens

Assortment of baby lettuces, cherry tomatoes, cucumbers, red onions, carrots, chickpeas and house dressings

Caesar

Chopped romaine lettuce, croutons, parmesan cheese and house made Caesar dressing

SW Chophouse

Chopped romaine topped with tomatoes, cucumbers, bell peppers, jicama, corn & black beans. Served with house made ranch dressing

Citrus Spinach

Spinach leaves mixed with chopped romaine and topped with orange segments, crispy wonton strips, sesame seeds, shaved fennel and cilantro leaves

Pasta & Potato Salads

Sundried Tomato Pesto Pasta

Penne pasta tossed with diced zucchini, squash, basil and parmesan with a sun dried tomato pesto dressing

Homestyle Pasta

Cavatappi pasta in a creamy homestyle dressing with chopped celery, carrot, green onions, bell peppers and parsley.

Spinach & Artichoke Orzo

Orzo pasta tossed with lemon zest, spinach leaves, artichoke hearts, tomatoes and olives

Asian Noodles

Tender noodles, julienned carrots, celery, cucumbers & Napa cabbages in a sweet & spicy vinaigrette

Baby Bliss Potato Salad

Red bliss potatoes tossed with celery, carrots, scallions and parsley in a creamy horseradish & dill dressing

French Potato Salad

Tender green beans and diced potatoes tossed with shallots and tarragon in a red wine Dijon vinaigrette

White Bean Salad with shallots, thyme, preserved lemon and orchard olive oil

Whole Grain Salads

French Cous Cous shallots, thyme, preserved lemon and orchard olive oil **(.50 additional)**

Israeli Cous Cous fire roasted peppers, grilled squash, carrots, scallions and a Moroccan vinaigrette **(.50 additional)**

Scarlet Quinoa English cucumber, shallots, preserved lemon vinaigrette **(.50 additional)**

Guacamole Three Grain (Barley, wheatberry, quinoa) with diced avocado, tomato, cilantro and lime vinaigrette **(.50 additional)**

Vegetable

Farmers Market Salad

Seasonal vegetables tossed in a herbed vinaigrette

Herbed Coleslaw

Red & green cabbage shredded with carrots and parsley and tossed in a buttermilk celery seed dressing

Tomato, Basil & Mozzarella Display **(.50 additional)**

Vine ripened tomatoes layered with fresh mozzarella cheese and basil and drizzled with a balsamic reduction

Grilled Vegetable Display

Seasonal vegetables grilled until smoky and drizzled with rosemary oil

Entrées

Entrée Platters & Salads

Mixed Grills** \$18.95

(Served room temp, please specify if you would prefer warm)

Asian Mixed Grill:

- Orange Steak**, Hoisin Glazed Chicken & Sweet Chili Salmon**; served with matchstick carrot & broccoli sesame salad
- Asian Noodles, Citrus Oriental salad, bread basket, cookies & brownie platter
- *Vegetarian alternative:*
Marinated tofu

SW Grill:

- Mesquite grilled chicken breast, Grilled flank steak** with charred scallions, and cilantro lime shrimp**; Served with chipotle roasted corn salad
- Baby Bliss Potato Salad ; SW chopped salad; bread and seasonal cobbler
- *Vegetarian alternative:*
Quinoa stuffed poblano

Italian Grill:

- Balsamic glazed steak**, sundried tomato chicken & pesto shrimp**; served with balsamic green beans & almonds
- Tomato, Basil & Mozzarella Display; Caesar salad, bread basket & Lemon tarts
- *Vegetarian alternative:*
Stuffed Portobello Napoleon

Santorini Grill:

- Grilled lemon oregano chicken breast; Grilled shrimp** with tomatoes, feta & dill; Grilled flank steak** with red wine shallot reduction; Served with Cucumber, mint & tomato salad
- Chopped Greek Salad, Israeli Cous Cous; Grilled Pita & Tzatziki, Assorted mini pastries
- *Vegetarian alternative:*
Grilled vegetable skewers

Fried Chicken

Buttermilk fried chicken pieces served room temperature with baby bliss potato salad, Garden salad, corn bread & biscuits and cookie/brownie platter

\$15.25

Chopped Cobb

Chopped lettuce topped with avocado, bacon, blue cheese, scallions, tomatoes and croutons. Served with a house made ranch dressing. Served with fruit display, bread basket and cookie/brownie platter

\$14.95

Caesar

(topped with chicken, steak**) \$14.95
(topped with shrimp**, salmon**) \$17.50
Romaine lettuce topped with house made brioche croutons, parmesan cheese and your choice of protein. Served with our house made Caesar dressing, fruit display, bread basket and cookie/brownie platter

\$14.95

R&S Salad Bar

Build your own salad with bowls of mixed greens and toppings to include chicken breast, diced hickory ham, hard boiled eggs, croutons, tomatoes, cucumbers, cheddar cheese, blue cheese, carrots and bell peppers. Served with a variety of house dressings, fruit display, bread basket and cookie/brownie platter

\$14.95

Thai Style Lettuce Wraps

Lemongrass chicken filling is served with leaf lettuce cups, shaved radishes, bean sprouts, cilantro, mint and pickled carrots

- *Vegetarian alternative:*
Roasted mushrooms

Served with Asian noodles, Fruit Salad and miniature cookies

\$14.95

Hot Entrée

Parmesan Crusted Chicken with Cherry Tomato Vinaigrette Over Creamed Corn Cous Cous

Served with Caesar salad, bread basket and cookie/brownie platter

- *Vegetarian alternative:* Crispy Eggplant with carrot caponata

\$15.45

Chicken Piccata served Over Buttered Pasta

Served with Caesar salad, bread basket and cookie/brownie platter

- *Vegetarian alternative:* Stuffed Portobello Napolean

\$14.95

Sweet Chili Glazed Salmon** Served Over Gingered Spinach & Mushrooms

Served with sesame rice, garden salad, bread basket and cookie/brownie display

- *Vegetarian alternative:* Edamame, tofu & Shiitake Stir Fry

\$17.95

Baked Short Rib Rigatoni

Baked Rigatoni pasta tossed with marinara, ricotta, mozzarella and parmesan cheese and pulled slow braised beef short ribs. Served with Caesar salad, bread basket and cookie/brownie platter

- *Vegetarian alternative:* Baked Ziti

\$16.45

BBQ Duo

[Choose two from Brisket, Pulled Pork & pulled Chicken]

Served with potato buns, mac n cheese, garden salad and cookie/brownie platter

- *Vegetarian alternative:* Creamed Corn & Red Pepper Quiche

\$15.50 for 2 meats; \$17.50 for 3

Add Smoky BBQ Beans for \$2.50 additional

Fajitas

Choice of grilled chicken, steak** or vegetarian fajitas with flour tortillas and all the fixings including shredded lettuce, cheddar cheese, sour cream, and fresh salsa. Served with sofrito rice, SW Chophouse salad and cookie/brownie platter

\$14.95

Lasagna

Choice of traditional meat Bolognese or *grilled vegetable lasagna*. Served with garden salad, bread and cookie/brownie platter

\$14.50

Stir fry

Choice of chicken, steak**, or *vegetarian stir fry* with sesame fried rice and vegetables. Served with Citrus oriental salad and cookie/brownie platter

\$15.45

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Desserts & Sweet Snacks

Cookies and Brownie Platter

An assortment of fresh baked cookies and brownies

\$3.25

Cupcakes

An assortment of cupcakes in a variety of flavors

\$3.50

Seasonal Cobblers

Chef's seasonal cobbler

\$3.95

Individual Fruit or Lemon Tarts

\$4.65

Bread pudding

Chef's seasonal flavor

\$3.95

Berry Shortcake Bar

Buttermilk drop biscuits served with citrus macerated berries and fresh whipped cream

\$4.25

Mini Desserts

Bite sized pastries to include miniature tarts, éclairs, petit fours, macaroons, and others

\$4.95

Fruit Skewers With Liquid Cheesecake Dip

\$36 per dozen

Antioxidant Dark Chocolate Bark Squares & Housemade Granola Bars

\$3.95

Cakes

Call for selection, sizes and pricing

All Day Conference Services

This is an all inclusive food price for your meetings that includes breakfast, lunch & snack. Beverages, utensils and delivery are not included in these prices.

Continental breakfast

including Baker's pastry platter & sliced fruit; Sandwich luncheon with two salad & a cookie brownies platter and a snack of your choice (fruit display, crudités, salsa bar, cupcakes, cookie/brownie platter, or housemade chips & dip)

OPTION 1 \$25.95

Continental breakfast

including Baker's pastry platter & sliced fruit; Room temperature or hot entrée lunch and a snack of your choice (fruit display, crudités, salsa bar, cupcakes, cookie/brownie platter, or housemade chips & dip)

OPTION 2 \$28.95

Hot breakfast

including Scrambled eggs, sausage or bacon, potatoes & Baker's pastry; Room temperature or hot entrée lunch and a snack of your choice (fruit display, crudités, salsa bar, cupcakes, cookie/brownie platter, or housemade chips & dip)

OPTION 3 \$34.95

Snacks & Platters

Platters Order these items by the platter for your next gathering. Serving size is listed, based on appetizer portions.

Small Trays Serve 15-20

Large Trays Serve 25-30

Satay platter

Thai chicken, steak** & shrimp** satays served over rice noodles with sweet chili dip and peanut sauce.

SM: \$59.95 LG. \$89.95

Cheese Display

Assortment of Domestic and Imported cheeses served with dried fruits and crackers

SM: \$85.95 LG. \$125.95

Antipasti Display

Assortment of cured and dried meats, sliced cheeses, pickled vegetables, served with crostinis

SM: \$95.95 LG. \$145.95

Crudité Display

Garden crudités with a hummus dip

SM: \$49.95 LG. \$79.95

Quesadilla

Grilled chicken, steak** and vegetarian adobo black bean quesadillas served with sour cream, guacamole & pico de gallo

SM: \$59.95 LG. \$89.95

Mezze Platter

Grilled pita triangles and vegetables with olives, feta, hummus, baba ghanoush, and red pepper tapenade

SM: \$59.95 LG. \$89.95

Housemade Chips & Dips

Choose from French Onion; Creamy Spinach; Green Goddess or Chipotle Ranch

\$27.00 per quart

(Quart of dip serves 10-12)

Salsa Bar

Corn tortilla chips served with pico de gallo, guacamole, black bean salsa & salsa verde

Serves (15-20) \$54.95

Beef Tenderloin Display**

Carved beef tenderloin served with miniature knot rolls, horseradish spread, mustard and garnished with grilled vegetables.

Serves (15-20) \$199.95

Items by the Dozen

(Minimum order of each 2 dozen)

- **BBQ Meatballs** \$22
- **Buffalo Wings, Ranch** \$24
- **Jumbo Cocktail Shrimp****,
Cocktail Sauce \$30
- **Crispy Sweet Chili Shrimp**** \$34
- **Spanakopita** \$24
- **Beef Wellingtons** \$28
- **Duck rolls, Hoisin Sauce** \$36
- **Crabcakes**, Remoulade** \$36
- **Beef Empanadas,**
Tomatillo Salsa \$28
- **Tortellini Skewers,**
Romesco Dip \$28

- **Vietnamese Garden Rolls,**
Sweet Chili Dip veg \$22
shrimp** \$30
 - **Mini Quiches, Spinach**
or Lorraine \$25
 - **Devilled Eggs** Classic \$25
Sweet & Smoky Bacon \$28
 - **Slider Sandwiches**
(per dozen) \$36
- Miniature brioche rolls or tortilla wraps filled with:
- Tarragon shrimp salad
 - Roast beef & horseradish
 - Pesto chicken

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Our Purveyors:

Here is a list of our local and specialized purveyors that we use for your orders:

Path Valley Farms
International Gourmet
Foods

Papa Weaver's Pork
Red Rooster Coffee
Roasters

Huntsman Specialty
Hares Valley Eggs
Baldor Specialty

Tuscarora Organic
Farmers

Lyon Bakers
Congressional Seafood
Toigo Orchards
Trickling Springs Dairy &
Creamery

Edwards Country Ham
Virginia Artisan Water

Green Practices:

Greenleaf Corporate Catering & Root & Stem is built by a model of sustainability and taking care of our environment. We are certified green by the Green Restaurant Association and have earned 3 stars. We have recycling centers in our kitchen & offices, we donate cooking oil for biofuel, compost our food waste for local farms, and so much more. At your event we will recycle all bottles, plastic and plastic wrap and all linens, china and glassware will be provided by a rental company that also follows a strict green policy.

Root & Stem Events:

Root & Stem was created in early 2012 to provide the Washington region with a catering company dedicated to their food and craft. Our culinary team takes extra steps to ensure your food is made from scratch with the best ingredients possible. We also employ a polished wait staff that will care for and tend to your guests without being intrusive.



First Caterer to Ever Receive Real Certification:

In August 2013 the United States Healthful Food Council certified Root & Stem Catering as REAL. This is the first and currently only catering company in the country to be recognized for our efforts to provide healthful, local and sustainable foods options.



Fine Print:



From Scratch Menus/ Allergy & Dietary Requests

All of our food is made from scratch; please let us know if you have any food allergies or dietary restraints to be aware of. We can and will prepare individual meals for these needs. Also please inquire for items not listed on this menu.

Seasonal Menus

Please visit our website at www.dcgreenleaf.com and join our mailing list for our seasonal menus and specials.

Ordering

The Bechtel Conference Center respectfully requests **72 hour notice** for all orders however will accommodate last minute orders.

Delivery & Setup

We charge a \$25.00 delivery charge on all orders followed by "Please provide us with a 30 minute window for your delivery. For example, if you are eating at 12 noon; please request an 11:30am delivery.

Payment

All Catering charges will be incorporated on your final Meeting Event Order from the Bechtel Conference Center.

Utensils & Equipment

We have Earth friendly biodegradable utensils available for your orders at a minimal per person charge of **\$1 for breakfast** and **\$1.25 for lunch**. Please let your sales representative know

you will need them at the time of your order. Wire and chrome chafing dishes are available, please ask for pricing and pick up. We can also present everything on white ceramic or reusable platters for an additional fee, please inquire. All other orders will be displayed on our green line of black disposable platters.

Cancellation

All orders must be cancelled in writing or email **24 hours prior** to the event. Our food is made from scratch just for you and cannot be reused. Any cancellations, including inclement weather, made within 24 hours will not be accepted. Full service events, orders for more than 100 people, staffing and rental will require a **72 hour** cancellation policy.

Service Personnel

We can provide professional staff for all your orders. We have a roster of captains, waiters, bartenders, and chefs available upon request. We recommend staff for orders over 100 people. Staff is required at any event where you will be serving alcohol, renting china or equipment.

Full Service Events

Root & Stem Catering is our full service events catering company that can provide your event with chef driven seasonal cuisine, exquisite equipment and hospitable staff for any and every occasion. Please check out our website at www.rootandstemdc.com.

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Notes



A large, empty rectangular area with rounded corners, intended for writing notes. The background is a light, textured surface, possibly paper or a digital equivalent.





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