



SPRING | SUMMER MENU

CorporateCatering
greenleaf
From Farm to Conference Table



At Greenleaf, we know that you come to us because of the shared understanding that feeding your company and your clients delicious, farm-to-table foods shows them just how much you value them. By prioritizing local, sustainable produce you show your work family you care about their well-being. In return, our work family shows you and yours how superior service and elegant food can elevate the most basic of 9-5 days.

Greenleaf prides itself on quality sourcing for optimal flavor. In addition, we're Green Restaurant and eatREAL certified, meaning we're also dedicated to eco-friendly and environmentally responsible practices.

A DIVISION OF ROOT & STEM CATERING

SUSTAINABLE. LOCAL. EPICUREAN.

**GF = GLUTEN FREE • DF = DAIRY FREE • NF = NUT FREE
• VEGETARIAN = DAIRY MAY BE INCLUDED
PESCATARIAN = VEGETARIAN + SEAFOOD • V+ = VEGAN**

*** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**

FROM SCRATCH MENUS, ALLERGIES, AND DIETARY REQUESTS

We pride ourselves on making all of our food from scratch, allowing us to accommodate food allergies and dietary needs. Please let us know what we need to be aware of, and we can and will prepare individual meals for these needs. Thinking of something you don't see here? Please inquire for additional items not listed on this menu!

SEASONAL SPECIALTY MENUS

We provide a supplemental monthly seasonal menu available at www.dcgreenleaf.com. Join our mailing list for our seasonal menus and specials!

ORDER FAQs

We request 24 hour notice for all items, although we are often capable of accommodating last minute orders. All menu items are priced per person unless otherwise indicated and are subject to a 7 person minimum. You may order by calling us at 703-289-1281; emailing us at orders@dcgreenleaf.com; faxing us at 703-852-430; or online through our website.

CANCELLATION POLICY

We respectfully request all orders be canceled in writing or email 24 hours prior to your 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 guests, or those with staffing and rentals will require a 72 hour cancellation policy.

PAYMENT

We require payment in full prior to delivery by check, cash, Visa, Mastercard, American Express, Discover or an approved corporate account. Please contact us for a credit card authorization form or for a corporate account application!

DELIVERY & SETUP

We deliver all over the metropolitan Washington, D.C, and suburban areas. There are delivery charges for all orders based on distance from our kitchen, time of day, and size of order. Please provide us with a 30 minute delivery window.

UTENSILS & EQUIPMENT

Greenleaf is Green restaurant certified, and we utilize 100% biodegradable and compostable utensils for your orders at a minimal charge. Please let your sales manager know you will require disposables.

STAFF

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

FULL SERVICE EVENTS

Please visit Root & Stem, our full service events catering company, for events with chef-driven seasonal cuisine, peerless event design and rentals, and hospitable staff for any occasion. Visit us at www.rootandstemdc.com



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dill

basil

parsley

mint

rosemary

mustard

arugula

Breakfast

bay leaves

basil



Bakery Trays

BAKER'S MISCELLANY

\$5.25:

Our most popular selection! An assortment of our house-baked, full-sized muffins, croissants, scones, coffee cakes, danishes, and nut breads, as well as a selection of bakery fresh bagels.

Served with a variety of house-made cream cheeses, fruit preserves, and butter.

VEGAN AND GF ITEMS AVAILABLE
UPON REQUEST

BREAKFAST BITES

\$4.95:

A scaled down version of everyone's breakfast favorites featuring muffins, bagels, house-made granola bars and breakfast breads in mini format for easy bites. Served with an assortment of our house-made cream cheese varieties, fruit preserves, and butter.

SOUTHERN COMFORT

\$5.50:

Show hospitality the Southern way with pecan sticky buns, honey corn muffins, Virginia ham and scallion scones and Southern buttermilk and cheddar biscuits. Served with red pepper jelly, butter, and a variety of fruit preserves.



OLD WORLD BREAKFAST

\$5.75:

An elegant assortment of sweet and savory croissants & scones, chauteaux au myrtille (blueberry turnovers), and French yogurt cake.

NEW YORK BAGEL PLATTER

\$3.75:

A platter of freshly baked, sliced New York style bagels with a variety of house-made cream cheeses.

NEW YORK DELI PLATTER*

\$11.95:

Fresh New York style served bagels sliced alongside carved Ivy City Smokehouse smoked salmon (locally sourced from Washington, D.C.) alongside sliced tomatoes, lemon wedges, cucumbers, capers, and house-made plain and scallion cream cheeses.

From The Griddle

THICK CUT FRENCH TOAST

\$6.50:

Brioche is thickly cut, soaked in a vanilla custard, and griddled until golden.

VEGETARIAN/NF

LEMON RICOTTA PANCAKES

\$6.50

A Greenleaf specialty, our lemon ricotta pancakes are light and fluffy due to fresh ricotta, and flavored with the brightness of Meyer lemon and warmth of vanilla.

VEGETARIAN/NF

TRES LECHES BEAKFAST BREAD PUDDING

\$7.50:

Buttery brioche bread is baked in a Tres Leches custard and covered with toasted coconut flakes. Served warm!

VEGETARIAN/NF

Add scrambled eggs, choice of breakfast meat and an assortment of mini muffins & breakfast breads to any griddle item above for \$6.95.



Healthy Start

AVOCADO TOAST \$6.50:

Thick slices of pain llevain toast served topped with citrus marinated smashed avocado, shaved radishes, and a cilantro garnish for a healthful and sophisticated start to your morning meeting.

Served with sriracha aioli on the side.

(DF/NF/VEGETARIAN/V+OPTION)

BAKED OATMEAL \$5.25:

Our baked oatmeal marries the best of hot oatmeal and a freshly-baked cookie with a gooey interior and golden edges. Chose from blueberry and banana or decadent hazelnut and chocolate swirl.

(DF/NF/VEGETARIAN/V+OPTION)

SEASONAL YOGURT PARFAITS \$4.75:

Pequia Valley Farms vanilla yogurt is topped with a compote of fresh and dried seasonal fruit and our house-made granola.

Sub Greek yogurt for an additional \$.65 pp.

(NF/VEGETARIAN)

POWER BREAKFAST BOX \$8.75:

Perfect for on-the-go meetings!

Our power box has a hard-boiled, farm fresh egg, sliced salami and cheddar, clusters of fresh grapes and a mandarin orange, and a perky pick-me-up of dark chocolate espresso beans.

(GF/DF)

STEEL CUT OR WHOLE GRAIN OATMEAL BAR \$5.95:

Steel cut or Bob's Red Mill organic rolled oats, served with the following toppings: dried cranberries, toasted pepitas, slivered almonds, chocolate chips, fresh blueberries, brown sugar, cinnamon, and maple syrup, fresh blueberries, brown sugar, cinnamon, and maple syrup.

(DF OPTION)

Farm Fresh Eggs

SCRAMBLED EGG BREAKFAST \$12.25:

Farm fresh scrambled eggs served with a side of cheddar cheese and chives; breakfast potatoes; your choice of bacon or sausage; and a pastry & bagel assortment.

Sub egg whites for an additional \$1.00 pp

(DF/NF/VEGETARIAN OPTION)

HUEVOS RANCHEROS CASSEROLE \$7.25:

Tex-Mex style breakfast of layered sofrito rice, Mexican simmered beans, and scrambled eggs, topped with shredded cheddar, a roasted tomato salsa, and crunchy tortilla strips.

(DF/NF/VEGETARIAN OPTION)

FRITTATAS: BAKED CRUSTLESS EGG CUSTARD WITH SAVORY SEASONAL FILLINGS (SERVES 10-12) \$44.95:

"BLT" Bacon, spinach & tomato (GF/NF)

Farmer's frittata featuring spring & summer vegetables (GF/NF/VEGETARIAN)

Crumbled pork sausage frittata with broccoli florets and a blend of cheddar and Gruyere cheeses. (GF/NF)

QUICHE: 10" FLAKY QUICHE SHELL FILLED WITH SAVORY FRENCH EGG CUSTARD IN THE VARIETY OF FILLINGS (SERVES 8) \$24.95:

Bacon, Swiss & Chive (GF/NF)

Roasted Tomato, Basil & Cherry Glen Chevre (GF/NF/VEGETARIAN)

Smoked Turkey, Asparagus & cheddar (GF/NF/VEGETARIAN)

Spinach & Feta (GF/NF/VEGETARIAN)

Hand-Held

ASSORTED BREAKFAST SANDWICHES \$5.75

Bacon, egg & cheese on brioche bun (NF)

Sausage, egg & cheese on english muffin (NF)

Smoked ham, egg & cheese on biscuit (NF)

Spinach, tomato, egg & cheese panini (VEGETARIAN)

BREAKFAST BURRITOS: \$4.50

Choose from the following options:

THE CALIFORNIAN

Fresh cherry tomatoes, Applewood smoked bacon, chipotle crema, shredded Monterey jack and cheddar cheeses, and scrambled eggs in a flour tortilla.

(NF)

THE TEXAN

Chorizo, seasoned breakfast potatoes, diced green chiles, shredded cheddar cheese, and scrambled eggs in a flour tortilla.

(NF)

THE BEAN

Vegetarian black bean burrito with Greenleaf sweet potato and kale hash, diced red pepper, shredded cheddar, and scrambled eggs in a flour tortilla.

(NF/VEGETARIAN)

Add a pint (serves up to 8) or a quart (serves up to 15) of guacamole for \$12.95/\$24.95

BRIOCHE BREAKFAST BOMBES \$6.25:

Tender, buttery brioche bread filled with your choice of:

Bacon, cheddar & scrambled eggs with chives (NF)

Broccoli, cheddar & scrambled eggs (NF/VEGETARIAN)

Country sausage, red eye gravy, cheddar & scrambled eggs (NF)

Extras

POTATOES AND HOT SIDES

(GF/NF/DF/VEGETARIAN)

Pan Fried Diced Breakfast Potatoes \$3.00

Shredded Hash Brown Patties \$3.00

Diced Breakfast Sweet Potato Hash \$3.00

Black Beans \$3.00

Fried Sweet Plantains \$3.00

PROTEINS

Hard Boiled Farm-Fresh Eggs in the Shell \$1.50

(GF/NF/DF/VEGETARIAN)

Applewood Smoked Bacon (GF/NF/DF) \$3.50

Turkey Bacon (GF/NF/DF) \$3.50

Logan's Pork Breakfast Sausage (GF/NF) \$3.50

Logan's Chicken Breakfast Sausage (DF/NF) \$3.50

FARM FRESH FRUITS

(GF/NF/DF/VEGETARIAN/V+)

Sliced Fruit Display \$4.25

Fruit Salad \$4.25

Display of Whole Seasonal Fruit \$2.25

Citrus and Berry Salad with Fresh Mint \$5.25



Beverages

HOT:

RED ROOSTER COFFEE ROASTER'S PREMIUM ROOT & STEM BLEND OF COFFEE \$21.95

Served in airpots. Each airpot serves 8 to 10 guests (8 ounce cups)

We proudly serve your guests Red Rooster Coffee Roaster's specialty blend of coffee, made specifically for Root & Stem in small batches from Free Trade Certified Central and South American beans. Red Rooster coffee is roasted in small batches locally in Floyd, Virginia, and shipped to us biweekly. Served in airpots in both regular and decaffeinated forms alongside sugar packets, sugar substitutes, and creamers.



TEA SERVICE \$19.95

with ten assorted tea bags per airpot.

COLD:

Greenleaf Virginia Artisan Water Bottles	\$2.00
La Croix Flavored Sparkling Waters	\$1.75
Canned Sodas	\$1.50
Assortment of Bottled Juices	\$2.00
Assortment of Evolution Fresh Bottled Juices	\$4.50
Assortment of Cold Pressed Natural Juices	\$7.00
Gallon of Fresh Squeezed Orange Juice (Serves 12-15)	\$18.95
12oz Trickling Springs Milks	\$1.95

WHEN OUR COFFEE PERCOLATES, SO DO YOUR TEAM'S IDEAS.

Greenleaf understands that even the sharpest of minds can benefit from a pick-me-up. Whether it's a breakfast for your team, an afternoon revitalizer, or a post-dinner treat, our goal is to start your company's events on a high note and sustain your momentum through all hours.



GREENLEAF AND RED ROOSTER COFFEE

We're deeply proud to associate with Red Rooster Coffee Specialty Roasters based out of Floyd, VA (population 432). This company is near and dear to our heart and provides us with our own signature blends of specialty organic and fair trade premier coffee that are transparently traded, carefully sourced, and meticulously roasted for sumptuous flavor.



COFFEE WITH A CONSCIENCE

RRC is family-owned, sustainable, and involves their vibrant local community in all aspects of its production for coffee with a conscience. That means that the coffee you receive from us is aligned with our corporate ethics and provides you with the most healthful option possible. The best part? The taste is as superior as its heritage.



The background of the entire page is a detailed botanical illustration in a light green, monochromatic style. It features various types of herbs and flowers, including sprigs of dill, fennel, and other leafy greens, as well as clusters of small flowers and larger, more complex floral structures. The illustrations are scattered across the page, creating a dense, textured effect.

Sandwiches and Salads

Signature Sandwiches & Wraps Packages

THE CUBE

Signature Sandwich and Wrap Assortment, chips, cookies and bars platter *Also available as boxed lunch

\$12.45

THE DESK

Signature Sandwich and Wrap Assortment, side salad, cookies and bars platter *Also available as boxed lunch

\$14.25

THE DEPARTMENT

Signature Sandwich and Wrap Assortment, side salad, chips, cookies and bars platter *Also available as boxed lunch

\$15.25

THE BOARDROOM

Signature Sandwich and Wrap Assortment, two side salads, cookies and bars platter

\$16.75

Signature Sandwiches & Wraps

(GF RICE PAPER WRAPS ARE AVAILABLE UPON REQUEST)

SIGNATURE WRAPS \$7.50 A LA CARTE:

CHICKEN CAESAR

(NF)

TURKEY COBB

(NF/DF OPTION)

LEMON-HERB TUNA

(NF/PESCETARIAN)

COUNTRY CHICKEN SALAD

(NF)

BBQ CHICKEN & RANCH

(NF)

HUMMUS & GARDEN VEGETABLE

(V+/NF)

SIGNATURE SANDWICHES \$7.50 A LA CARTE:

ROASTED TURKEY, GRUYERE, SPINACH ON SESAME SEMOLINA

(NF/DF OPTION)

BLACK FOREST HAM, SMOKED GOUDA ON PRETZEL BUN

(NF/DF OPTION)

ROAST BEEF, CARAMELIZED ONIONS, ARUGULA ON JALAPENO CHEDDAR ROLL

(NF)

ITALIAN HERO WITH GENOA SALAMI, MORTADELLA, CAPPI HAM, PROVOLONE & TOMATO PEPPERONCINI RELISH

(NF/DF OPTION)

GRILLED PESTO CHICKEN WITH PROVOLONE ON RUSTIC CIABATTA

(NF/DF OPTION)

SRIRACHA CHICKEN WITH CUCUMBERS & CILANTRO ON CRISPY ROLL

(NF/DF OPTION)

GRILLED SEASONAL VEGETABLES WITH GOAT CHEESE ON CIABATTA

(NF/VEGETARIAN)

HEIRLOOM BLT ON MULTIGRAIN

(NF/DF OPTION)

ROASTED CAULIFLOWER SUB WITH ROMESCO SLAW ON ITALIAN ROLL

(NF/DF/V+)

CAPRESE SANDWICH WITH LOCAL TOMATOES, FRESH MOZZARELLA AND BASIL PESTO ON CIABATTA

(NF/VEGETARIAN)

Soups

59.95 PER GALLON, SERVES 12-15

CHICKEN TORTILLA SOUP:

Hearty and thick pureed chicken tortilla soup served with crispy tortilla straws

(NF/DF OPTION)

NEW MEXICO WHITE CHICKEN CHILI with green chiles and shredded Monterey jack cheese

(NF/GF)

BROCCOLI & CHEDDAR (VEGETARIAN/NF)

MINISTRONE (NF)

TOMATO SOUP

(GF/NF/VEGETARIAN/OF.V+ OPTION)

SOPA DE POLLO SALVADORENA

Salvadorean chicken soup with fresh summer corn and tomatoes

(NF/GF/DF)

FRENCH LENTIL SOUP (NF/GF/V+)

SPRING GARDEN VEGETABLE SOUP WITH FRESH PEAS (NF/OF/V+)



Chef's Inspirations Packages

Chef's inspirations are inspired by our chef's journeys abroad, experiences in fine dining, and exploration of new trends on the food scene. These sandwiches are our playful and adventurous take on the standard office sandwich.

THE CUBE

Chef's Inspiration Sandwich Assortment, chips, cookies and bars platter *Also available as boxed lunch

\$13.75

THE DESK

Chef's Inspiration Sandwich Assortment, side salad, cookies and bars platter *Also available as boxed lunch

\$15.45

THE DEPARTMENT

Chef's Inspiration Sandwich Assortment, side salad, chips, cookies and bars platter *Also available as boxed lunch

\$16.45

THE BOARDROOM

Chef's Inspiration Sandwich Assortment, two side salads, cookies and bars platter

\$17.75

Chef's Inspirations Sandwiches & Wraps

CHEF'S INSPIRATION SANDWICHES A LA CARTE \$8.95

(GF RICE PAPER WRAPS ARE AVAILABLE UPON REQUEST)

POLLO A LA BRASA:

Peruvian-style roast chicken is served with shredded lettuce, tangy cilantro and garlic mayo, aji amarillo, and thinly sliced red onion on a sub roll. (NF)

CHICKEN PARMIGIANO:

Boneless chicken breast lightly fried in a parmesan and panko coating and layered with fresh mozzarella, basil, and roasted tomato marinara on rustic ciabatta bread. (NF)

SHAVED ROAST TURKEY:

Succulent house-roasted turkey with Applewood smoked bacon, onion marmalade, cheddar cheese, and fresh avocado. (NF/DF OPTION)

SPICY CHICKEN BAHN MI:

Our signature house-made Vietnamese spicy chicken meatballs are served on a French baguette with pickled and julienned cucumbers, carrots, and radishes, and garnished with freshly chopped cilantro and sriracha aioli. (NF/DF OPTION)

SPRING SALMON:

Only available in the spring! Freshly grilled Atlantic salmon is served on a rustic roll with asparagus, pickled red onion, arugula, and lemon herb spread. (NF/DF PESCETARIAN)

BATTERED BIRD:

Crispy buttermilk chicken is topped with spicy slaw, house-made bread & butter pickles, and chipotle mayo on a pretzel roll. (NF)

MOROCCAN CHICKPEA:

Smashed chickpeas meld with shredded carrots, plumped raisins, chopped dates, and minced red onion and parsley with tzatziki on a multigrain roll. (VEGETARIAN/NF)

MUHAMARRA CRESS:

Slices of grilled eggplant, heirloom tomato, and roasted peppers are layered with watercress and kale and topped with a traditional Muhamarra spread of charred eggplant & tahini. (V+NF)

Build Your Own

The perfect platter for the custom crowd. Our BYO sandwich platter features a variety of our house breads, wraps, and rolls; sliced oven roasted turkey, grilled chicken, roast beef, black forest ham, and your choice of either tuna or chicken salad; and all the fixings, including red leaf lettuce, sliced tomatoes, house-made pickles, and pickled vegetables.

A LA CARTE: \$8.95

BUILD YOUR OWN PACKAGES:

THE CUBE \$13.75:

with chips, cookies and bars platter

THE DESK \$15.45:

with side salad, cookies and bars platter

THE DEPARTMENT \$16.45:

with side salad, chips, cookies and bars platter

THE BOARDROOM \$17.75:

with two side salads, cookies and bars platter

***Please see our snacks and appetizers selections for mini version of our sandwiches and wraps!*

BREAKING BREAD

Almost every culture has symbolism of breaking bread to share bounty with companions and loved ones. That's because the act of breaking bread symbolizes an affirmation of trust. It's as much an act of sharing comfort and companionship as it is of sharing tangible food. Greenleaf knows that bread is so much more than dough.



ARTISAN LOAVES

There's a difference between baking bread and producing fresh, natural, and artisan bread mixed by true craftsmen in the field. That's why we trust Lyon Bakery to take bread to the next level for our clients. Lyon Bakery's bread bakers are not just bakers; they're skilled bread scientists, who have supreme passion for the process behind a superior loaf.



LOCALLY SOURCED

Lyon Bakery is centrally located in both Hyattsville, MD, and Union Market in Washington, D.C.

Their nearness means that your sandwiches, rolls, and breads are delivered daily to our kitchens, fresh-baked and with the perfect crumb.

Salads

ALL SALADS \$4

All salads are available as entrée salads with a choice of either grilled chicken, grilled steak* or 3 grain pilaf (vegetarian) for an additional \$5.00 or with either pan-seared salmon* or grilled jumbo Gulf shrimp* (3 per serving) for \$6.25. Please specify if you would like the protein on the salad or on the side.

ALL SALADS ARE VEGETARIAN AND AVAILABLE NF WITH GF AND DF OPTIONS

Greens

MIXED GREENS:

Assortment of baby lettuces, cherry tomatoes, cucumbers, red onions, carrots, chickpeas, and our house dressing.

CHOPPED VEGETARIAN COBB:

Chopped romaine topped with avocado, blue cheese, hardboiled egg, scallions, tomatoes, and croutons, served with house-made ranch dressing.

Add bacon for an additional \$1.25 pp.

SOUTHWEST CHOPHOUSE:

Chopped romaine with tomatoes, cucumbers, bell peppers, jicama, corn, and black beans served with ranch dressing.

CRUNCHY CITRUS SPINACH:

Chopped romaine lettuce with mandarin oranges, sesame seeds, shaved fennel, fresh cilantro, served with our orange sesame dressing and crispy wonton strips on the side.

CAESAR:

Romaine lettuce topped with house-made brioche croutons, parmesan cheese, and house Caesar dressing.

SPRING FIELDS SALAD:

Organic mixed greens topped with asparagus, Cherry Glen goat cheese, roasted bell peppers, and spiced pecans in a red wine vinaigrette.

SUMMER FIELDS SALAD:

Baby mixed greens with fresh cherry tomatoes, dill, sweet corn, shaved patty pan squash and spiced sunflower seeds with Thousand Island dressing.

BLACK AND BLUE SALAD:

Blackberries, blue cheese, and honey roasted pecans on a bed of baby spinach in balsamic vinaigrette.

LITTLE GEM:

Little Gem lettuce with watermelon radish, sugar snap peas, feta cheese, and Green Goddess dressing.

MYKONOS:

Chopped romaine topped with olives, tomato, feta cheese, cucumber, and pepperoncini with red wine vinaigrette.

SUPERGREENS:

Kale, baby greens, and shaved brussel sprouts salad tossed with freshly roasted seasonal vegetables and pomegranate seeds in pomegranate vinaigrette.



Salad Dressings



We add complimentary salad dressings to each order automatically. If you'd prefer, you can choose your own dressing.

Red Wine Vinaigrette
(GF/DF)

House-Made
Buttermilk Ranch
(GF)

Traditional Caesar
(GF)

Balsamic Vinaigrette
(GF/DF/V+)

Orange Sesame Vinaigrette
(DF/V+)

Thousand Island Dressing
(GF/DF)

Chipotle Ranch
(GF)

Green Goddess
(GF)



Side Salads (\$4)

PASTA SALADS

SUNDRIED TOMATO PESTO PENNE:

Penne pasta tossed with diced zucchini, yellow squash, basil, and parmesan with a sundried tomato pesto dressing.

(NF/DF/VEGETARIAN)

HOMESTYLE CAVATAPPI:

Macaroni pasta in a creamy homestyle dressing with chopped celery, carrot, green onion, bell pepper, and parsley.

(NF/VEGETARIAN)

MEDITERRANEAN FARFALLE SALAD:

Farfalle, kalamata olives, cucumber, cherry tomato, and red onion in a lemon-herb vinaigrette.

(NF/VEGETARIAN)

SESAME SOBA NOODLE SALAD:

Soba noodles tossed in a sweet and spicy dressing with shredded cabbage, carrots, diced cucumbers, and fresh cilantro.

(NF/GF/DF/VEGETARIAN)

FARMER'S MARKET PAPARDELLE SALAD:

Egg noodle papardelle tossed with peak of season corn, tomatoes, zucchini, red onion, sugar snap peas, parmesan, and fresh herbs in a sherry vinaigrette.

(NF/VEGETARIAN/V+OPTIONS)

POTATO AND BEAN SALADS

BABY BLISS POTATO SALAD:

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

(NF/GF/VEGETARIAN)

FRENCH POTATO SALAD:

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

(NF/GF/DF/V+)

BENGAL POTATO:

Roasted yellow curry potatoes and cauliflower with notes of cumin and coriander are tossed with fresh cilantro in a curry vinaigrette.

(NF/GF/DF/V+)

SPRING PEA & EDAMAME:

English peas, asparagus, rainbow carrot, and edamame salad with parmesan and a light drizzle of olive oil.

(NF/GF/VEGETARIAN)

FAGIOLI SALAD:

White bean and radish salad with arugula, capers, fresh parsley, scallions, and a white wine vinaigrette.

(NF/GF/VEGETARIAN)

WHOLE GRAIN SALADS

LENTIL & CHICKPEA:

Shredded kale, cherry tomatoes, shallots, parsley, preserved lemons, chickpeas, and lentils with an olive oil drizzle.

(NF/DF/V+)

ISRAELI COUSCOUS:

Israeli couscous with fire-roasted peppers, grilled squash, carrots, and scallions in a Moroccan red pepper vinaigrette.

(NF/DF/V+)

QUINOA BLEND:

Bright red Scarlet & golden quinoa are served with corn, black beans, and charred poblanos in a citrus and cilantro vinaigrette.

(NF/GF/DF/V+)

VERACRUZ:

Tri-Grain guacamole with barley, wheatberry, and quinoa with chunky avocado, chopped tomato, and fresh cilantro in a lime vinaigrette.

(NF/DF/V+)



Vegetable Salads (\$4)

ASPARAGUS AND CARROT SALAD:
with pea shoots, fresh mint, and toasted breadcrumbs.
(NF/V+)

GREEN BEAN AND BEET SALAD:
with candied almonds and crumbled goat cheese
in a balsamic reduction.
(NF/GF/VEGETARIAN)

**GRILLED ASPARAGUS AND
GOAT CHEESE SALAD:**
with balsamic reduction.
(NF/GF/VEGETARIAN)

GRILLED SEASONAL VEGETABLES:
with balsamic reduction.
(NF/GF/V+)

**WATERMELON, TOMATO,
AND FETA SALAD:**
with local tomatoes, feta cheese, sweet red watermelon, and arugula.
(NF/GF/VEGETARIAN)

FARMER'S MARKET VEGETABLES:
in herbed vinaigrette.
(NF/GF/V+)

CAPRESE SALAD:
with buffalo mozzarella, farm fresh basil, and heirloom tomatoes
drizzled with a balsamic reduction and nut-free pesto.
(NF/GF/VEGETARIAN)

ELOTE SALAD:
with grilled sweet corn, crema,
smoked paprika, cotija, and cilantro.
(NF/GF/VEGETARIAN)



Byo Salad Bar

*Served with a variety of house dressings to
make your own salad, a sliced fruit display, bread basket,
and our cookie and brownie assortment for only \$15.95 pp.*

**BYO SALAD WITH BOWLS OF MIXED
GREENS, ROMAINE AND SPINACH AND
TOPPINGS INCLUDING THE FOLLOWING:**

Diced Chicken Breast,
Hickory Ham
Hard-Boiled Farm Fresh Eggs
House Made Croutons
Tomatoes, Cucumbers,
Carrots, And Bell Peppers
Cheddar And Blue Cheese

Byo Mezze Salad Bar

*Served with a variety of our house dressings, a sliced fruit
display, pita bread with hummus and tzatziki, and our
baklava assortment for \$17.95 per person.*

**MEDITERRANEAN-INSPIRED
BUILD YOUR OWN STATION
FEATURING BOWLS OF MIXED GREENS,
SUPERGREENS AND
CHOPPED ROMAINE,
AND THE FOLLOWING:**

Mini Falafels
Grilled Sliced Za'tar Spiced Chicken
Grilled Za'tar Spiced Petit Salmon Filet *
Tomatoes, Kalamata Olives, Cucumbers,
Pepperoncini Peppers, Marinated Feta,
Roasted Red Peppers,
Pita Chips



Mixed Grills and Interactive Lunches

Mixed Grills and Hot Entrees Menu

GREENLEAF SIGNATURE MIXED GRILLS \$19.75

Each of our mixed grills comes with vegetables, starch and leafy sides, has vegetarian flexibility and is served with bread and a dessert that is specialized for each cuisine. Mixed grills may be served room temperature or hot for no extra charge.

ASIAN GRILL*

Orange steak*, hoisin glazed chicken, & sweet chili salmon*,
Matchstick carrot and broccoli salad,
Soba sesame noodle salad,
Crunchy citrus and spinach salad,
Artisan bread basket,
Assortment of cookies, brownies, and bars.

Vegetarian option:
Miso broiled tofu with broccoli

(NF/DF)

ITALIAN GRILL*

Balsamic grilled steak*, sundried tomato chicken, and nut-free pesto shrimp*,
Caprese salad, Caesar salad,
Balsamic green beans,
Foccacia and ciabatta breads,
Assortment of individual dessert tarts.

Vegetarian option:
Stuffed portobello mushroom napoleon

(NF/GF OPTIONS)



SOUTHWEST GRILL*

Mesquite grilled chicken breast, grilled flank steak with charred scallions*, and cilantro lime shrimp*,
Grilled corn salad, Mesa potato salad,
Southwest chopped salad,
Artisan bread basket, Peach cobbler.

Vegetarian option:
Quinoa stuffed poblano

(NF/GF/DF OPTIONS)

SANTORINI GRILL*

Grilled lemon and oregano chicken breast, grilled shrimp* with tomatoes, feta, & dill, and grilled flank steak* with red wine shallot reduction,
Fattoush salad, Mykonos salad, Israeli couscous,
Grilled pita with housemade tzatziki,
Baklava assortment.

Vegetarian option:
Grilled Za'tar spiced eggplant with tzatziki
(NF/GF OPTIONS/DF OPTIONS)

Seasonal Selections Mixed Grills

VERACRUZAN GRILL*

Grilled tomatillo chicken, shrimp a la plancha*, and adobo flank steak*,
Elote loco salad
(contains nuts),
Rainbow jicama slaw,
Southwestern chophouse salad,
Corn or flour tortillas,
Caramel flan.

Vegetarian option:
Black bean & avocado tostada
with shaved radishes

(NF/GF/DF OPTIONS)

AL FRESCO*

Honey mustard chicken, grilled peach and basil beef tenderloin*, and grilled shrimp* with corn and baby new potatoes,
Summer fields salad,
Spring vegetable succotash,
French potato salad,
Parker house rolls,
Strawberry shortcakes

Vegetarian option:
Heirloom tomato, basil and corn quiche

SUMMER BARBECUE*

Grilled chicken with bourbon barbecue glaze, shrimp* with grilled mango, and Texas-style brisket*,
Slow simmered BBQ pinto beans,
Herbed creamy coleslaw,
Southwest chophouse salad,
Corn bread and white bread,
Southern banana pudding.

Vegetarian Option:
Roasted & grilled sweet potato with
roasted chickpeas, cilantro, and sour cream

(NF/DF/GF OPTIONS)

Interactive Lunches

THAI LETTUCE WRAPS

\$15.95 (Chicken or mushroom)

\$17.95 (Steak)*

Choice of: Lemongrass chicken thighs, soy ginger skirt steak*, or vegetarian chile-roasted wild mushrooms,
Shaved radishes, bean sprouts, cilantro, mint, and pickled vegetable accompaniment,
Sesame soba noodle salad, Fruit salad, Assortment of miniature cookies.

(DF/NF)

INDIAN THALI TRAY

\$18.95

Honey-cumin spiced chicken and coriander flank steak, *
Shredded carrot salad with apricots and mint,
Grilled eggplant salad,
Vegetable kabobs, Raita,
Garlic flatbread,
Indian rice pudding with cardamom and chopped pistachios.

(NF/GF/DF OPTIONS)

BULGOGI BOWLS

\$19.75

Caramel chicken, beef bulgogi*, and gochujang shrimp*
Kimchi fried rice, Shiitake mushroom, carrot, & Napa cabbage slaw,
Papaya and piquillo peppers salad,
Hawaiian sweet rolls,
Coconut banana bread pudding with chopped macadamias.

(NF/GF OPTIONS/DF)

BUILD YOUR OWN WHOLE GRAIN BOWL

\$17.45

Greenleaf's tri-grain pilaf of quinoa, barley, and wheatberry served alongside grilled salmon* and chicken,
Blanched edamame, sauteed mushrooms, and grilled squash with romaine, spinach, and kale greens;
House-made dressings and vinaigrettes;
Sliced fruit display;
Artisan bread basket; and
Miniature desserts.

(NF/GFOPTIONS/VEGETARIAN/V+)



FAJITA BOWLS OR WRAPS

\$15.75

Choice of: Grilled ancho chile chicken, chile-rubbed flank steak*, or grilled vegetables

(or make it a taco bar with ground beef!)

Flour tortillas, shredded lettuce, cheddar, sour cream, and fresh pico de gallo,
Sofrito rice, Southwest chophouse salad,
Assortment of cookies, brownies, and bars.

GREENLEAF GUACAMOLE

Add a pint (serves up to 8) or a quart (serves up to 15) of

\$12.95/\$24.95

(NF/GF OPTIONS/DF)

SPOTLIGHT ON OUR FARMERS

Root & Stem and Greenleaf proudly source from organic, sustainable, and environmentally conscious farms from the Mid-Atlantic region. Tuscarora and Path Valley are just two of our favorites among our Amish-based produce suppliers.

TUSCARORA ORGANIC GROWERS COOPERATIVE



The TOG Co-op was established in 1988 as a cooperative of more than forty different farms in the central Pennsylvania region. This region is environmentally immaculate and produces some of the Atlantic coast's most high-quality produce. Thanks to their collective efforts, TOG farmers produce the crops they know they want to grow and grow well.



PATH VALLEY FARMS CO-OP

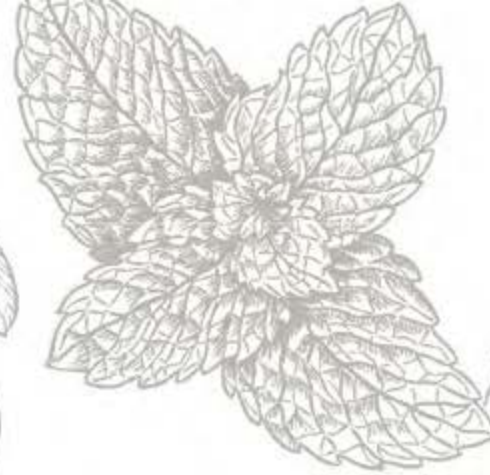
Another co-op that has our loyalty and admiration is Path Valley Farms Co-Op. Previously, this group of Amish farmers only sold privately, but since grouping together in 2007, the combined power of their farms has been responsible for some of the DC area's most amazing dishes. By grouping together, these farmers were able to focus on farming as their sole source of income; no small feat for today's agricultural climate.

By supporting farms like TOG and Path Valley and using their produce, we (and you!) are ensuring that your guests, family, and friends are eating nutritiously, ethically, sustainably, and in an economically responsible way that promotes small businesses in your region. This is the Greenleaf way.






basil



mint



parsley




dill



mustard

Entrees



bay
leaves



basil



dill

Entrée Menu Pricing

**All entrees have a minimum of seven guests
and come standard with a
cuisine specific side salad, assorted bread basket
and cookies and bars platter.**

*We welcome substitutions to salads or desserts.
Small additional fees may apply; ask your sales manager for more information.*

*If you require vegetarian/vegan options and cannot meet the minimum of 7,
please refer to our supplemental Dietary Restriction Menu
on page 28 for an individual boxed meal.*

VEGETARIAN ENTRÉE: \$15.25

CHICKEN ENTRÉE: \$15.95

BEEF* OR PORK ENTRÉE: \$17.95

SEAFOOD* ENTRÉE: \$18.95

DUO OF CHICKEN/VEG & BEEF*/PORK: \$16.95

DUO OF CHICKEN/VEG & SEAFOOD*: \$17.45

DUO OF BEEF*/PORK & SEAFOOD*: \$18.45

TRIO OF CHICKEN/VEG, BEEF*/PORK & SEAFOOD*: \$18.95

We encourage duos to be from the same cuisine category.

****Some items have an additional supplemental fee.**



Mid-Atlantic Discovery

Served with summer fields salad, artisan bread basket, and Greenleaf assortment of cookies, brownies, and bars.

VIRGINIA CHICKEN "SALTIMBOCCA"

with boneless chicken breast,
Virginia country ham, and sage served over
cheddar grits and a side of green and yellow
wax beans in a honey vinaigrette

(GF/NF)

QUARTER ROASTED AMISH CHICKEN

with butterball potatoes, spring onions,
piquillo peppers, and feta.

(GF/NF)

OLD LINE STEAK*

with sweet corn & pepper relish with
oven roasted new potatoes and leeks.

(GF/NF/DF)

PAN SEARED STRIPED BASS*

with lemon butter on potato and corn hash
with baby greens.

(GF/NF/PESCATARIAN)

"TRUE BLUE" MARYLAND CRAB CAKES*

(\$1.50 supplemental)
with arugula and sweet corn pilaf,
topped with oven roasted tomatoes
and Old Bay remoulade.

(NF/PESCATARIAN)

CARAMELIZED CAULIFLOWER "STEAK"

with chimichurri drizzle
on a bed of lemon couscous.

(NF/DF/VEGETARIAN/V+)

Bistro Offerings

Served with Little Gem salad, artisan bread basket, and Greenleaf assortment of cookies, brownies, and bars.

SPRING COQ AU VIN

with snap peas, spring onions, and white sauce, served with a blend of roasted potatoes and leeks.

(NF)

CHICKEN PAILLARD

with artichokes, tomatoes, and capers, served with sundried tomato orzo.

(NF/DF)

STEAK PROVENCAL*

with tomatoes, mushrooms, carrots, summer squash, pearl onions, and fines herbes, served with buttered egg noodles.

(NF)

BISTRO STEAK WITH CABERNET DEMI (\$3 supplement) *

with buttermilk mashed potatoes and grilled asparagus and topped with crispy hand-fried shallots.

(NF)

SALMON WITH ORANGE TARRAGON GLAZE*

with shaved fennel & wild arugula topping served with rice pilaf and sautéed spinach.

(GF/NF/DF/PESCATARIAN)

PAN SEARED POLENTA CAKES

with melted cherry tomato sauce and sautéed spring vegetables.

(NF/DF/V+)



American Cuisine: Classics and New Interpretations

served with vegetarian chopped cobb salad, artisan bread basket, and Greenleaf assortment of cookies, brownies, and bars.

BOURBON MUSTARD CHICKEN BREAST

with sautéed spring peas, bacon, and
roasted baby new potatoes.

(GF/NF)

BUTTERMILK BATTERED FRIED CHICKEN

with baby bliss potato salad,
southern biscuits, and
traditional red pepper jelly.

(NF)

BBQ BABY BACK RIBS

with three cheese mac and a sweet,
smoky, and sticky barbecue sauce.

(NF)

HOUSE-MADE BEEF MEATBALLS

with a braise of mushroom &
pommery mustard gravy
served with buttered noodles.

(NF)



SUMMER BARBECUE

choice of: beef brisket with
smoky Texan sauce,
pulled NC-style
pork shoulder, or pulled chicken
with Memphis bbq sauce,
with three cheese mac,
potato buns, and
summer coleslaw.

(NF)

GRILLED HONEY HABANERO SALMON*

with wild rice and
orzo pilaf and
summer coleslaw.

(NF/PESCATARIAN)

CORN & RICE FRITTERS

with tomato and
white cannellini
bean stew.

(NF/DF/VEGETARIAN)

Pasta Specialties

Served with Caesar salad, artisan bread basket, and Greenleaf assortment of cookies, brownies, and bars.

PARMESAN CRUSTED CHICKEN

with blistered cherry tomato vinaigrette
on a bed of creamed corn pearl pasta.

(NF/DF)

SWEET PEA & SHELLS IN CREAMY PARMESAN ALFREDO

choice of crumbled hot and sweet sausage,
grilled or crispy chicken, shrimp*
or vegetarian, with cremini mushrooms
and asparagus tips.

(NF/VEGETARIAN OPTION)

CHICKEN PICCATA

with lemon caper sauce buttered pasta,
and sautéed greens.

(NF)

LASAGNA BOLOGNESE

with fresh pasta sheets and a
blend of mozzarella, parmesan,
and ricotta cheese.

Vegetarian option available

(NF/VEGETARIAN OPTION)

GULF SHRIMP* WITH OVEN ROASTED TOMATO & BASIL PESTO ORZO

with olive oil roasted broccolini
and crumbled feta.

(NF/PESCATARIAN)

SUMMER ZITI BAKE

choice of crumbled hot and sweet sausage,
grilled or crispy chicken,
or vegetarian, with summer corn
and fluffy ricotta.

(NF/VEGETARIAN OPTION)



Mediterranean Inspired

served with Mykonos salad, assortment of pita and flatbreads with tzatziki, and Greenleaf assortment of cookies, brownies, and bars.

PIRI PIRI CHICKEN PIECES

with spicy Fresno chiles and sweet paprika, alongside garlic and lemon-scented kale and roasted Mediterranean potatoes.

(GF/NF/DF)

SPANAKOPITA STUFFED CHICKEN ROULADE

with a creamy spinach and feta filling on rice pilaf.

(GF/NF/DF)

STREET CART SKEWERS

(2 per serving)

choice of skewered Za'atar spiced chicken, North African marinated steak tips*, or chermoula salmon*, with bell peppers, tomatoes, and summer squash on turmeric rice with tahini lemon sauce.

(GF OPTIONS/NF/DF)

COD FILET* IN TOMATO & FENNEL BROTH

with watercress garnish and Israeli couscous pilaf.

(NF/DF/PESCATARIAN)

FALAFEL MUSHROOM PATTIES

with lemon tahini sauce, fresh herbs, muhammara, green beans, and a dairy-free cauliflower mash.

(GF/NF/DF/VEGETARIAN/V+)



Latin American Traditions

Served with Southwest chophouse salad, artisan bread basket, and Greenleaf assortment of cookies, brownies, and bars.

PERUVIAN ROAST CHICKEN PIECES

with aji Amarillo sauce, salsa verde, white rice, fried plantains, and black beans.

(GF/NF/DF)

CARNE ASADA*

Argentine molasses and ancho chile vinaigrette marinated grilled skirt steak is served with Argentine chimichurri, sofrito rice and refried beans.

(NF/DF)

LOMO SALTADO*

with grilled steak* stir fried with sliced tomatoes, roasted potatoes, bell peppers and red onion, a soy and aji sauce and rice.

(NF/DF)

MAHI MAHI VERDE A LA PLANCHA*

with a roasted tomatillo and serrano salsa and Latin casamientos blend of rice and black beans.

(GF/NF/DF/PESCATARIAN)

PORK CARNITAS

with cumin, dried chiles and lime slow braised with pork shoulder and served with sofrito rice, corn or flour tortillas and oven roasted salsa roja.

(GF/NF/DF)

QUINOA STUFFED POBLANO CHILE

with fire roasted tomato salsa, corn and black beans.

(GF/NF/DF/V+)



Taste of Asia

served with Crunchy Citrus and Spinach salad, artisan bread basket, and Greenleaf assortment of cookies, brownies, and bars.

CHICKEN TERIYAKI DONBURI
with bell peppers and shiitake mushrooms and
toasted sesame rice.
(NF/DF)

**CHICKEN TIKKA
MASALA**
with cumin spiced curry sauce, seasonal vegetables,
and jasmine rice.
(GF/NF)

COLD THAI BEEF SALAD*
with grilled steak, tomatoes, mint, cilantro, lime, shallots and
cucumbers in a hot, sour, sweet, and salty sauce.
(NF/DF)

**SWEET CHILI GLAZED
SALMON ***
with gingered spinach and mushrooms and
steamed white jasmine rice.
(NF/DF/PESCATARIAN)

HONEY WALNUT SHRIMP *
with sugar snap peas, green beans, and toasted sesame rice.
(DF/PESCATARIAN)

**THAI RED CURRY
CAULIFLOWER**
with seasonal spring vegetables, hearty chickpeas
and steamed white jasmine rice.
(GF/NF/DF/V+)



Hot Side Dishes

(MINIMUM 7 PPL) \$3.00 PER PERSON

THREE CHEESE MAC(NF/VEGETARIAN)
SMOKY BBQ BEANS(NF/DF)
GRILLED SWEET CORN ON THE COB(GF/NF/DF/VEGETARIAN/V+)
ROASTED SUMMER SQUASH WITH ROMESCO(GF/DF/VEGETARIAN/V+)
GRILLED ASPARAGUS(GF/NF/DF/VEGETARIAN/V+)
GREEN & YELLOW WAX BEAN WITH HONEY VINAIGRETTE(GF/NF/DF/VEGETARIAN)
MARKET VEGETABLE MEDLEY(GF/NF/DF/VEGETARIAN)
SPRING VEGETABLE SUCCOTASH(GF/NF/DF/VEGETARIAN)

Dietary Restriction Supplemental Menu

*These items are available as individually boxed meals complete with sides and dessert
for a flat price of \$18.00 per person.*

Grilled Chicken Breast, Melted Cherry Tomato Sauce, Rice Pilaf	(GF/DF)
Grilled Flank Steak*, Chimichurri Sauce, Charred Asparagus, Rice Pilaf	(GF/DF)
Pan Seared Honey Habanero Salmon*, Roasted Potatoes & Lemon Kale	(GF/DF/PESCETARIAN)
Grilled Chicken Breast, Sundried Tomato Pesto, Roasted Potatoes	(GF)
Grilled Salmon*, Cucumber & Tomato Relish, Rice Pilaf	(GF/DF/PESCETARIAN)
Crispy (or Grilled (V+)) Eggplant with Summer Caponata over Rice	(GF/DF/VEGETARIAN)
Portobello Napoleon with Fresh Mozzarella, Roasted Peppers and Basil Pesto	(GF/VEGETARIAN)
Grilled Vegetable Skewers, Lemon Tahini Sauce, Rice Pilaf	(GF/DF/VEGETARIAN & V+)

Have seven or more guests with dietary restrictions? Ask for it buffet style for the same price!



Snack Platters and Appetizers



Snack Platters

Platters available in Small (serves 12-15 guests) or Large (serves 20-25 guests)

THE SWEET AND SALTY \$65/85:

This tray has peanut butter pretzels, sweet potato chips, caramel popcorn, chocolate clusters, yogurt raisins, chocolate covered pretzels, and chocolate covered sunflower seeds to please palates that crave variety!

(VEGETARIAN/GF OPTIONS/NF OPTIONS)

THE JUNK \$55/75:

Get ready to indulge with the Junk, featuring popcorn, potato chips, pretzels, house-made Rice Krispie treats, peanuts, and cranberries, with chocolate sauce on the side.

(VEGETARIAN/V+/GF OPTIONS/NF OPTIONS)

THE ENERGIZER \$65/85:

Give your team a health-conscious pick-me-up with dehydrated fruit chips, root and vegetable chips, dehydrated chickpeas, edamame, and mixed nuts.

(VEGETARIAN/V+/GF OPTIONS/NF OPTIONS)

THE TREKKER \$65/85:

Pepitas, toasted shredded coconut, dried cranberries, plain M&M's, chocolate chips, rice Chex, honey almonds, and peanuts, served to build your own trail mix.

(VEGETARIAN/V+/GF OPTIONS/NF OPTIONS)

Composed Appetizer Platters

THAI SATAY PLATTER \$79/99:

An assortment of chicken, steak*, and shrimp* satay skewers served over rice noodles with sweet chili dip and savory peanut sauce.

(PESCATARIAN OPTIONS/
NF OPTIONS)

PICNIC SKEWERS \$79/99:

Skewers of honey mustard chicken, rosemary herb beef*, and dill salmon* are served on a bed of baby greens with peppercorn ranch dipping sauce.

(GF OPTIONS/NF/
PESCATARIAN OPTIONS)

GARDEN CRUDITÉS \$55/85:

Seasonal produce fresh from our farms are served with roasted garlic hummus or chipotle ranch dip.

(V+ OPTIONS/GF/NF)

CHEESE DISPLAY \$89/125:

Greenleaf selection assortment of domestic, local, and imported cheeses served with dried fruits and crackers.

(VEGETARIAN/GF OPTIONS/
NF OPTIONS)

ANTIPASTI PIATTO \$89/125:

Greenleaf's specialty assortment of cured and dried meats, sliced cheeses, pickled vegetables, honey, and artisan fig jam served with crostini.

(GF OPTIONS/NF OPTIONS/
VEGETARIAN OPTIONS)

QUESADILLAS \$75/95:

Grilled chicken, steak, and vegetarian adobo black bean quesadillas served are with sour cream, Greenleaf guacamole, and freshly made pico de gallo.

(NF/VEGETARIAN OPTIONS)

MEZZE PLATTER \$65/95:

Grilled pita triangles are served with seasonal vegetables, olives, feta, hummus, baba ghanoush, and red pepper tapenade.

(V+/NF/DF/GF OPTIONS)



Large Platters (serve 20-25 guests)

Sorry, big appetites only- these platters are only available in Large.

GRILLED SHRIMP TRIO*

\$165

Southwestern grilled shrimp, grilled Old Bay-seasoned shrimp, and lemon sesame shrimp are served with a trio of dipping sauces including chipotle aioli, lemon remoulade, and ginger ponzu on a bed of local lettuces.

(GF OPTIONS/PESCATARIAN/NF)

GRILLED SIDE OF SALMON* WITH GOCHUJANG GLAZE

\$125:

Featuring a sweet and spicy Korean glaze, a full side of grilled Atlantic salmon is served with watercress, miniature brioche rolls, spicy cucumber salsa and napa cabbage slaw.

(DF/NF/PESCATARIAN)



SIDE OF IVY CITY SMOKEHOUSE SMOKED SALMON*

\$115:

We're proud to serve Ivy City Smokehouse smoked salmon, alongside our house-made everything seasoning baguette points, whipped cream cheese, green onions, English cucumbers, lemon wedges, tomatoes, and red onions.

(GF/NF/DF/PESCATARIAN)

HOMEMADE CHIPS AND DIPS PLATTER

\$30:

Our from-scratch house chips are fried in-house and served with your choice of French onion, creamy spinach, green goddess, or chipotle ranch dip.

(NF/VEGETARIAN)

SALSA BAR

\$65:

House-made corn tortilla chips served with fresh pico de gallo, Greenleaf guacamole, black bean dip, and salsa verde.

(NF/DF/V+)

GUACAMOLE BAR

\$95:

A selection of three seasonal guacamoles served with our hand-fried tortilla chips, including charred pineapple and red onion; chipotle bacon with toasted almonds; and Greenleaf guacamole.

(GF-SHARED FRYER/NF/DF/V+)

BOULE BOWL

\$55:

Artisan bread bowl filled with either creamy spinach dip or French onion dip.

(VEGETARIAN/NF)

BEEF TENDERLOIN DISPLAY*

\$195:

Chef carved and perfectly medium-rare beef tenderloin is served with miniature knot brioche rolls, horseradish spread, grainy mustard, and garnished with grilled vegetables.

(NF)

Room Temperature Appetizers

Appetizers priced per dozen unless otherwise noted.

JUMBO COCKTAIL SHRIMP* \$30:

Jumbo shrimp are perfectly poached and served with cocktail sauce and lemon wedges.

(GF/NF/DF/PESCATARIAN)

CRISPY KATAIFI SHRIMP* \$36:

Jumbo shrimp wrapped in shredded phyllo dough, flash-fried, and served with our sweet chili dip.

(DF/NF/PESCATARIAN)

TORTELLINI SKEWERS \$26:

Cheese tortellini with Kalamata and Castelvetrano olives, tomatoes, bocconcini, fresh basil, and salami served with Greenleaf's romesco dip.

VIETNAMESE GARDEN ROLLS \$26/24:

Rice paper-wrapped Vietnamese garden rolls in either shrimp* or vegetarian options.

(V+ OPTION/GF/DF/NF)

MINIATURE BRIOCHE SLIDERS \$36:

Mini brioche rolls filled with your choice of:
tarragon shrimp salad*;
roasted turkey and honey mustard;
roast beef and horseradish; nut-free pesto chicken;
or vegetarian grilled asparagus
and Cherry Glen goat cheese.

(DF OPTIONS/VEGETARIAN OPTIONS)

CAPRESE SKEWERS \$24:

Mini skewers loaded with fresh basil, cherry tomatoes, and bocconcini drizzled with balsamic reduction.

(GF/NF/VEGETARIAN)

SPANAKOPITA \$24:

Mini Greek spinach hand pies served in triangles.

(NF/VEGETARIAN)

CAJUN SKEWERS* \$28:

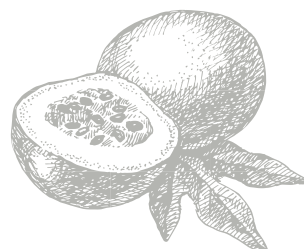
Inspired by the South! Shrimp*, andouille sausage, green bell pepper, yellow onion, and blistered cherry tomatoes are grilled in a Cajun spice blend and stacked on skewers.

(GF/NF/DF)

CAESAR SALAD DEVILS \$27:

Our playful take on deviled eggs! These devils are served on a bed of romaine and feature all the flavor of a traditional Caesar salad with a savory hit of a parmesan crumble topping.

(VEGETARIAN/NF)





Hot Appetizers

BARBECUE MEATBALLS

\$25:

Comforting ground beef meatballs in a savory barbecue glaze. (NF)

MARINARA MEATBALLS

\$25:

Traditional Italian-style meatballs in a bright marinara sauce. (NF)

SPICY CHORIZO MEATBALLS

\$25:

Latin chorizo meatballs served with a spicy tomato and cilantro sauce. (NF)

SAMOSAS

\$25/24:

Traditional Indian hand pies in either spiced chicken or vegetarian varieties. (DF/NF/VEGETARIAN OPTIONS)

MARYLAND CRAB DIP* \$110 PER PAN (SERVES 20-25):

Featuring "True Blue" Maryland crab and cheeses in a savory blend served warm. (PESCATARIAN/NF)

WARM BUFFALO CHICKEN DIP \$95 PER PAN (SERVES 20-25):

Creamy and decadent, shredded chicken melds with Buffalo sauce and cheese for a gooey treat served warm. (GF/NF)

WARM SOFT PRETZELS WITH BEER CHEESE \$36:

House-made beer cheese served warm alongside soft and golden brown pretzels. (NF/VEGETARIAN)

HAUTE DOGS

\$25:

The Greenleaf take on traditional pigs in a blanket. (NF)

LAMB KABOBS*

\$36:

Pieces of tender lamb tenderloin grilled medium-rare and served with tzatziki dip. (GF/NF)

BACON WRAPPED FIGS

\$25:

Seasonal juicy figs are wrapped in Applewood smoked bacon from Martin and Sons and roasted until crispy. (GF/DF/NF)

MAC & CHEESE BITES

\$25

Greenleaf signature three-cheese mac fried into a fritter and served with spicy marinara sauce. (NF/VEGETARIAN)

"KFC" BITES

\$28:

Twice-fried, Korean-style chicken with a Gochujang glaze served garnished with shaved radishes and cilantro. (NF)

FILET MIGNON SLIDERS*

\$38:

Grilled petit filet sliders served with arugula, caramelized onions, and horseradish spread on baby brioche. (NF)

HOT CUBANO SLIDERS

\$38

Featuring house Cuban mojo pork, ham, provolone, and house-made bread and butter pickles on mini potato rolls, cooked with a warm butter au jus glaze and served warm. (NF)

"TRUE BLUE" MARYLAND CRAB CAKES* \$30:

Our jumbo lump crab cakes have minimal filler and feature "True Blue" Maryland Crab, served with remoulade. (NF/PESCATARIAN)

BUFFALO CAULIFLOWER BITES

\$24:

Fork-tender cauliflower is lightly battered and fried before being tossed in Greenleaf's signature Buffalo sauce and served with blue cheese dip. (NF/V+ OPTION/VEGETARIAN)

POTSTICKERS

\$24/26:

Choose from either edamame (V+) potstickers or traditional pork potstickers. (NF/V+ OPTIONS)

MINI LOADED BAKED POTATOES

\$24:

Baby new potatoes are hollowed and filled with mashed potato, then garnished with shredded cheddar, sour cream, snipped chives, and diced Applewood smoked bacon. (GF/NF/VEGETARIAN OPTION)

MINI BEEF WELLINGTONS*

\$24

Flaky puff pastry dough filled with beef tenderloin and mushroom duxelle and baked until golden. Served with horseradish dip. (NF)

PEKING DUCK SPRING ROLLS

\$24:

Spring rolls with house-made Peking style duck and freshly pickled vegetables served with hoisin sauce. (DF/NF)

EMPANADAS

\$24

Greenleaf's family Latin American recipes for beef, green chile chicken, or sweet potato and black bean empanadas served with tomatillo salsa or house red sauce. (NF/VEGETARIAN OPTIONS)



Desserts



Desserts

AN ASSORTMENT OF OUR FRESH-BAKED COOKIES, BROWNIES, BLONDIES, AND BARS \$3.25:

COOKIES:

Milk Chocolate; Triple Chocolate; Oatmeal Spice; Lemon Cooler; Harvest Cranberry; and Sugar

BROWNIES & BARS:

Triple Dark; Milk and White Chocolate Duo; S'mores; Salted Butterscotch Blondie; Red Rooster Espresso Walnut; Marble Cheesecake Brownies; Coconut Chocolate Chip Magic Bars; Apricot or Raspberry Streusel; Fruity Confetti Krispie Treats; and Marbled Tuxedo Krispie Treats

CUPCAKES \$3.50:

Call us for selections. Available in Mini \$2.50.

Gluten Free Cookies and Brownies & Vegan Cookies Available Upon Request.

ASSORTED MINI PASTRIES \$4.50:

Pastry Chef's selection of bite sized traditional and modern desserts.

ASSORTMENT OF BAKLAVA AND GREEK DESSERTS \$4.50

(VEGETARIAN)

MIDNIGHT CHOCOLATE ESPRESSO WHOOPEE PIES - \$36 PER DOZEN

With whipped cream cheese filling (NF)

COCONUT MACARONS - \$36 PER DOZEN

Dipped and drizzled in dark chocolate

(GF/NF/DF/VEGETARIAN)

MINIATURE DESSERT CUPS \$3.25:

Our pastry chef makes petite cups of pastry cream, chantilly whipped cream, and chocolate in a variety of flavors to include;

PB & J; Lemon Crema; Red Rooster Espresso Crunch; and Mixed Berry Cream

(GF OPTION/NF/VEGETARIAN)

PEACH CRISP OR MIXED BERRY COBBLER \$4.25:

Our seasonal cobbler baked and served warm.

(NF/VEGETARIAN)

FLAN

\$4.25:

Gabriela's long-standing family recipe of traditional flan with sweet caramel topping and luscious crème core.

Garnished with supremed oranges, mint, and berries.

(GF/NF/VEGETARIAN)

ASSORTMENT OF DESSERT TARTS \$4.25:

Individual or mini bite-sized tarts in our pastry chef's assortment including flavors such as:

Lemon Meringue; Milk Chocolate and Berries;

Fresh Fruit and Pastry Cream; and

Strawberry Crème Tart with Macerated Blueberries

(NF/VEGETARIAN)

SUMMER SHORTCAKE STATION \$4.25:

Treat your team to halved and freshly baked buttermilk drop biscuits featuring a crunchy demerara sugar topping, served alongside a bowl of fresh berries of peaches with fresh mint.

(NF/VEGETARIAN)

FRUIT SKEWERS WITH WHIPPED CHEESECAKE DIP - \$36 PER DOZEN

SHEET CAKES:

Available in 8", 10", 12", 1/4, 1/2, or Full Sheet. Please call for flavors and size recommendations! 8" serves 12, 10" serves 16, 12" serves 24, 1/4 serves 30, 1/2 sheet serves 60, Full Sheet serves 120.



GREENLEAF CORPORATE CATERING

info@dcgreenleaf.com • office - 703-289-1281 • fax - 703-852-4306