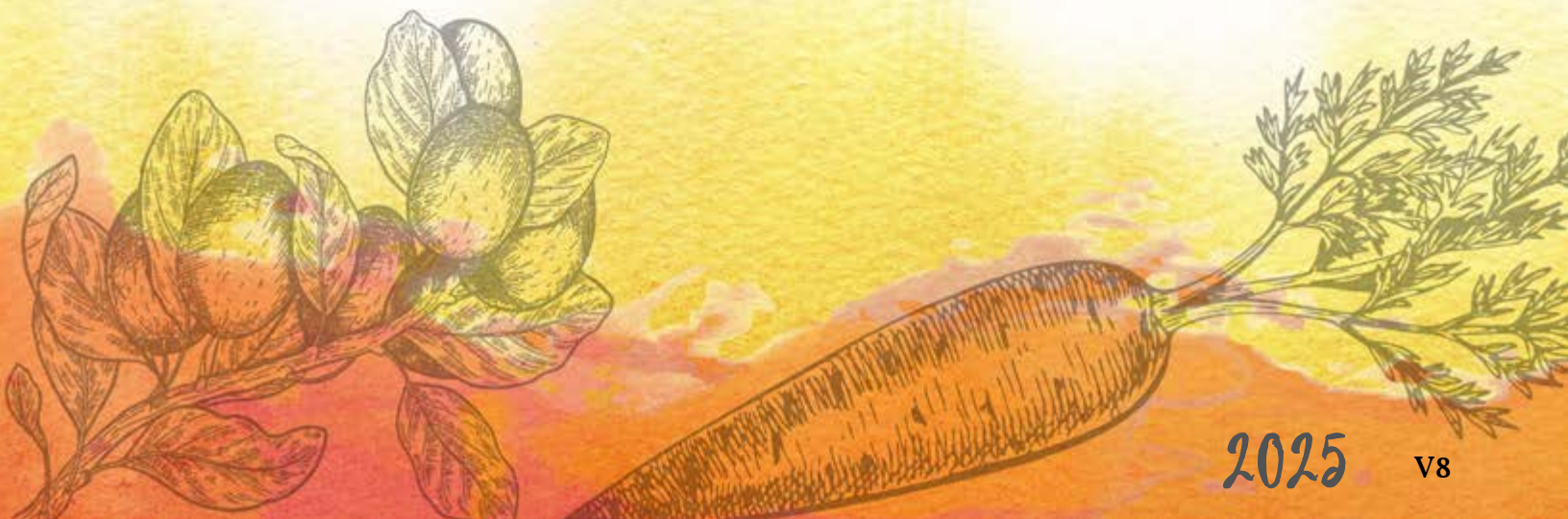




Fall & Winter Menu



2025

v8



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 that we're also dedicated to eco-friendly and environmentally responsible practices.

A DIVISION OF ROOT & STEM CATERING

SUSTAINABLE. LOCAL. EPICUREAN.

**ALL ORDERS INCLUDE FOOD LABELS LISTING
ALL MAJOR ALLERGENS AND DIETARY RESTRICTIONS**

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



ORDER FAQs

Please place all orders with as much advanced notice as possible. During busy seasons we do book up several days in advance. 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, orders@rootandstemdc.com, or online through our website.

CHANGING OR CANCELLING ORDERS

We respectfully request all orders that are reduced in count or cancellations be submitted in writing or email by 12 noon 2 business days prior to your drop event (no staff). Our food is made from scratch, just for you, and cannot be reused. Any cancellations made after 12 noon 2 business days prior to the event will not be accepted. In the case of Inclement weather, we require cancellation by 12 noon, 1 business day before. If the request is received after that time, the client will be responsible for the full cost of the order. Please submit cancellations to orders@rootandstemdc.com.

Please Note: Any cancellations made after 12 noon 2 business days prior to the event, client will be responsible for the full cost of the order. Any new orders placed or revised orders after the cutoff time will incur a 10% fee.

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. We respectfully request all orders with staffing that are reduced in count or cancellations be submitted in writing or email before 12 noon 7 business days prior to your staffed event.

Please Note: Orders for more than 100 guests or those with staffing and/or rentals will require a cancellation period of 12 noon 7 business days prior to the event. The client will be responsible for the full cost of the order for any cancellations submitted after that time. Any new orders placed or revised orders after the cutoff time will incur a 10% fee.

PAYMENT

We require payment in full prior to delivery. We require payment for all drop orders to be paid 2 business days prior to the event and for staffed events 7 business days prior to the event. We accept payments by Visa, Mastercard, American Express, Discover or an approved corporate account. We also accept check, ACH and cash, which also will need to be received prior to the day of the event. Please ask your Sales Associate about making payments through our online portal.

Please Note: All payments made by credit card will incur a 3% charge.

FROM SCRATCH MENUS, ALLERGIES, AND DIETARY REQUESTS

These menus are designed for the guests with dietary restrictions and will require a supplemental meal. These menus do not contain specific restrictions in its list of ingredients. However, our kitchen does contain flour, nuts, dairy, shellfish and guests with food allergies should be aware there is always a chance of cross contamination due to that.

DELIVERY

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.

Please Note: R&S reserves the time between 9 a.m. -10 a.m. to prepare for our lunch deliveries. If a delivery is needed within this time frame, we require an additional fee for that delivery. Please speak with your Sales Associate about that fee amount. We offer same-day pick-up for any items that cannot wait until the next business day for an additional fee. Please ask your Sales Associate for that amount.

UTENSILS & EQUIPMENT

Greenleaf is a green restaurant certified company, 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. We have a large supply of equipment from ceramic serving dishes to fine China, glassware and linens. Please check with your sales associate for options and details.

Please Note: R&S also offers to have your food served on ceramics versus disposables, for a more upscale presentation for an additional charge. If you would like this option added for your drop event, it will be an additional \$2 per person. Please let your Sales Associate know to add this option to your order.

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



Table of Contents

Breakfast	Page 6
Beverages	Page 10
Sandwiches	Page 12
Salads	Page 16
Mixed Grills and Interactive Luncheons	Page 20
Entrées	Page 24
Dietary Restriction Supplemental Menu	Page 29
Snack Platters and Appetizers	Page 31
Dessert	Page 37



Breakfast





Bakery Trays

VIRGINIA BUTTERMILK BISCUITS

Golden, buttery & flaky Southern biscuits made from scratch in our kitchen.
Served with butter & house-made mixed berry jelly

\$5.25

**Add Country Ham Platter*

The perfect addition to a plate of biscuits.
Shaved Edwards country ham served with pimento cheese, pickled vegetables and red pepper jelly.

\$12.95

NEW YORK BAGELS

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

\$4.75

**Add Ivy City Smoked Salmon Platter*

Perfect morning match to a platter of bagels; delicate slices of Ivy City Smokehouse smoked salmon (locally sourced from Washington, D.C.), alongside sliced tomatoes, red onions, lemon wedges, cucumbers, capers, and house-made plain and scallion cream cheeses.

\$13.95

BAKERS MISCELLANY

Our most popular selection!
An assortment of our house-baked, full-sized muffins, croissants, scones, coffee cakes, danishes, cinnamon monkey bread, and breakfast breads, as well as a selection of bakery fresh bagels. Served with a variety of house-made cream cheese, fruit preserves, and butter.

\$6.75

BREAKFAST BITES

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

\$6.50

SOUTHERN COMFORT

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

\$7.25

LAMINATION STATION

These buttery, flaky treats taste even better than they look! House-made croissants in classic plain, pretzel and chocolate, a flaky danish filled with cream cheese with everything bagel seasonings, brioche twist, and Kouign-Amann

\$7.95



Dietary Items Available By The Piece

VEGAN CHOCOLATE TAHINI "MILK" BREAD

\$5.25

GLUTEN & DAIRY FREE CINNAMON ROLL

\$4.95

GLUTEN & DAIRY FREE SEASONAL MUFFIN

\$4.75

VEGAN CHEWY GRANOLA BITES

\$4.00



From The Griddle

BUTTERMILK PANCAKES

Fluffy buttermilk pancake, golden brown and delicious.
Served with butter and maple syrup.

\$7.25

PUMPKIN SPICED FRENCH TOAST

Sliced brioche soaked in a pumpkin spiced custard
and griddled until golden. Served with maple syrup

\$7.25



Healthy Start

AVOCADO TOAST

Thick slices of pain levain toast 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 mayo on the side.
Gluten Free option for \$1 additional per person

\$8.25

SEASONAL YOGURT PARFAITS

Pequea Valley Farms vanilla yogurt is topped
with a compote of fresh berries and our
house-made granola.

Sub greek yogurt for an additional \$0.85 pp.

\$5.50



VERACRUZ BREAKFAST

Hard boiled eggs marinated in a smoky chipotle vinaigrette
on top of quinoa grains with chunky avocado,
chopped tomato, and fresh cilantro in
a lime vinaigrette. Garnished with
shaved radishes and pea shoots

\$9.50

MIXED BERRY OVERNIGHT OATS WITH CHIA

Gluten Free oats and chia seeds are
soaked in plant based, dairy free oat milk
with a hint of vanilla and topped
with a mixed berry jam

\$5.50

OATMEAL BAR

Bob's Red Mill gluten free oats cooked with a touch of vanilla, agave, and cinnamon in milk, served with the following toppings:
dried cranberries, toasted pepitas, slivered almonds, chocolate chips, fresh blueberries, and maple syrup.

Plant based, dairy free alternative for \$1 additional per person.

\$7.25



Farm Fresh Eggs

SCRAMBLED EGG BREAKFAST

Farm fresh scrambled eggs featuring
Trickling Springs Creamery eggs are served
with a side of cheddar cheese and chives
as well as breakfast potatoes; your
choice of bacon or sausage;
and a pastry and bagel assortment.
Sub egg whites for an
additional \$1.00 pp.
\$14.50

HUEVOS RANCHEROS

Tex-Mex style breakfast of layered
sofrito rice, braised black beans, and scrambled eggs,
topped with shredded cheddar, a roasted
tomato salsa, and tostadas.
\$11.00

SHAKSHUKA

Poached eggs served over a rich tomato,
onion and pepper sauce
topped with feta cheese and parsley.
Served with toasted semolina baguettes.
Add Avocado for \$2.50 per person
\$10.95



FRITTATA CUPS

Baked crustless egg custard in individual portions.
Minimum of 7 per flavor

POTATO & CHORIZO

\$5.00

FARMER'S VEGETARIAN FRITTATA

\$5.00

BACON, CHEDDAR & CHIVE

\$5.00

CRUMBLLED SAUSAGE WESTERN FRITTATA

\$5.00



10" QUICHE SERVES 6-8

BACON, SWISS & CHIVE

\$38.95

SPINACH & CHEVRE

\$38.95

MUSHROOM & KALE

\$38.95



Hand-Held

BREAKFAST SANDWICHES.....\$7.95

- Bacon, Egg & Cheese on Brioche Bun
- Sausage, Egg & Cheese on English Muffin
- Smoked Ham, Egg & Cheese on Crème Fraiche Biscuit
- Egg & Cheese Panini on Ciabatta

BREAKFAST BURRITOS.....\$7.25

Served with pico de gallo

CALIFORNIAN

Fresh cherry tomatoes, applewood smoked bacon, Chipotle crema, shredded monterey jack and cheddar cheeses, and scrambled eggs in a flour tortilla.

TEXAN

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

BEAN

Vegetarian black bean burrito with shredded cheddar, and scrambled eggs in a flour tortilla.

POTATOES

- Pan Fried Breakfast Potatoes \$5.00
- Shredded Hash Brown Patties \$5.00
- Diced Breakfast Sweet Potato Hash \$5.00

PROTEINS

- Hard Boiled Eggs In The Shell \$2.50
- Peeled Hard Boiled Eggs \$2.75
- Applewood Smoked Bacon \$5.00
- Smoked Turkey Bacon \$5.00
- Country Pork Breakfast Sausage \$5.00
- Turkey and Sage Breakfast Sausage \$5.00



Orchard Fresh Fruit

- Sliced Fruit.....\$6.75
- Fruit Salad.....\$6.75
- Display Of Whole Seasonal Fruit.....\$3.00
- Citrus & Berry Salad With Mint.....\$7.25

Beverages (Hot)

RED ROOSTER COFFEE ROASTERS

"Served in airpots. Each airpot serves 8 to 10 guests (8 oz. cups) Multiple airpots will be combined into larger urns."

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 alongside sugar packets, sugar substitutes, and creamers. Decaffeinated coffee made from Free trade Peruvian coffee beans also available

\$28.95

TEA SERVICE

Assortment of Teatulia organic tea bags with sliced lemons and honey.

Served with hot water in airpots. Each airpot serves 8 to 10 guests (8 oz. cups)

Multiple airpots may be combined into larger urns.

\$24.95



Beverages

We Have Eliminated All Plastic Water Bottles To Make A Large Impact On The Amount Of Plastic Used

Virginia Artisan Waters (Aluminum Bottles).....	\$3.25	Gallon Of Lemonade Or Seasonal Aqua Fresca.....	\$24.95
La Croix Flavored Sparkling Waters	\$2.25	Gallon Of Fresh Squeezed Orange Juice.....	\$32.95
Canned Sodas	\$2.25	Milk by the Gallon.....	\$9.50
Natalie's Orchard 8oz Fresh Squeezed Orange Juice.....	\$4.00	Oatmilk Quart (Dairy Free, Plant Based)	\$12.50
12oz Cold Pressed Juice	\$8.50	La Colombe Draft Iced Lattes.....	\$7.00
Gallon Of Fresh Brewed Unsweetened Ice Tea.....	\$24.95	Local Apple Cider (Served hot or cold)	\$28.95



Sandwiches





Signature Sandwiches & Wraps Packages

THE CUBE

Includes signature sandwich/wrap assortment,
chips and cookie/brownie assortment

\$16.75

THE DESK

Includes signature sandwich/wrap assortment,
side salad and cookie/brownie assortment

\$19.50

THE DEPARTMENT

Includes signature sandwich/wrap assortment,
side salad, chips and cookie/brownie assortment

\$21.25

THE BOARDROOM

Includes signature sandwich/wrap assortment,
two side salads and cookie/brownie assortment

\$23.75

ROUTE 11 POTATO CHIPS

Virginia's Gourmet Potato Chips

\$2.50

Signature Sandwiches & Wraps Alla Carte

Signature Wraps

\$10.00

Gluten Free Wrap Available for \$1 Additional

- Chicken Caesar Wrap
- Turkey Cobb Wrap
- Lemon-Herb Tuna Wrap
- Country Chicken Salad Wrap
- Vegan Hummus & Garden
- Cajun Chicken Wrap



Signature Sandwiches

\$10.00

Gluten Free Bread Available for \$1 Additional

- Roasted turkey, gruyere, and spinach sandwich on sesame semolina bread
- Smoked turkey, cheddar and red leaf on sourdough
- Black forest ham and smoked gouda on pretzel bun
- Roast beef, provolone caramelized onions, and arugula on tomato ciabatta
- Italian hero with genoa salami, mortadella, cappi ham, and provolone with tomato pepperoncini relish and shredded lettuce on an Italian roll.
- Curried chicken salad with alfalfa sprouts on honey dark wheat
- Grilled pesto chicken with provolone on rustic ciabatta bread.
- California vegetable sandwich with alfalfa sprouts, cucumbers, carrots, avocado and goat cheese spread on honey dark wheat.
Vegan option available
- Caprese sandwich with tomatoes, fresh mozzarella and basil on ciabatta

Chef's Inspirations Packages

THE CUBE

Includes chef's inspiration sandwich assortment, chips and cookie/brownie assortment

\$18.25

THE DESK

Includes chef's inspiration sandwich assortment, side salad and cookie/brownie assortment

\$21.00

THE DEPARTMENT

Includes chef's inspiration sandwich assortment, side salad, chips and cookie/brownie assortment

\$22.75

THE BOARDROOM

Includes chef's inspiration sandwich assortment, two side salads and cookie/brownie assortment

\$25.25

Chef's Inspiration Sandwiches Alla Carte

\$12.00

Gluten free bread available for \$1 Additional

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.

BULGOGI BEEF BAHN MI

A Korean take on our favorite Vietnamese sandwich. Bulgogi style beef is topped with bahn mi vegetables in a crispy sub roll.

THANKSGIVING SANDWICH

Roasted turkey, cranberry chutney, sage stuffing on rustic bread

ROASTED TURKEY, BACON & AVOCADO

Succulent house-roasted turkey with Applewood smoked bacon, onion marmalade, cheddar cheese and fresh avocado on pain levain

CRISPY FRIED CHICKEN

Buttermilk battered chicken breast, B&B pickles, maple mustard on Pretzel bun

THE R&S RACHEL

Roasted turkey, roast beef, swiss cheese, red leaf lettuce, and thousand island on rye

CHURRASCO STEAK

Chimichurri, roasted peppers, leaf lettuce, and tomato on semolina roll

FALAFEL ON GRILLED PITA

With tzatziki, cucumbers, tomatoes and shredded iceberg
Vegan option available

LOUSY HUNTER

Za'atar spiced & roasted cauliflower, lemon scented roasted broccoli with black olive hummus and ciabatta bread

Build Your Own - Alla Carte

The perfect platter for the custom crowd. Our BYO sandwich platter features an assortment of breads, wraps and rolls; oven roasted turkey, grilled chicken breast, roast beef and black forest ham. Also includes swiss, cheddar and provolone cheese, chicken and/or tuna salads. All the fixings to include red leaf lettuce, sliced tomatoes, pickles and spreads.

\$13.50

THE CUBE

Includes build your own sandwich platter, chips and cookie/brownie assortment

\$19.25

THE DESK

Includes build your own sandwich platter, side salad and cookie/brownie assortment

\$22.00

THE DEPARTMENT:

Includes build your own sandwich platter, side salad, chips and cookie/brownie assortment

\$23.75

THE BOARDROOM

Includes build your own sandwich platter, two side salads and cookie/brownie assortment

\$26.25

Boxed Meals

SIGNATURE SANDWICH OR WRAP

Boxed meal to include assortment of signature sandwiches/wraps, pasta or fruit salad and mini cookies

\$19.95

CHEF'S INSPIRATION

Boxed meal to include assortment of signature sandwiches/wraps, pasta or fruit salad and mini cookies

\$22.95

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





Leafy Salads

All salads are available as entrée salads with a choice of either half of avocado (vegetarian/vegan) \$7.50, grilled chicken \$9.95, grilled steak \$10.95, pan-seared salmon \$11.95 or grilled jumbo gulf shrimp (3 per serving) \$11.95

Please specify if you would like the protein on the salad or on the side.

\$6.00

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, scallions, tomatoes, hard boiled eggs and croutons. Served with house-made ranch dressin

CRUNCHY CITRUS SPINACH

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

CAESAR

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

SUPERGREENS

Kale, baby greens, and shaved brussel sprouts salad topped with shaved radishes, carrots and toasted pepitas. Served with apple mustard vinaigrette

ICEBURG CRUNCH

Chopped iceberg with shaved onions, radishes, tomatoes, sweet peas, and feta cheese. Served with croutons and buttermilk ranch

GRANNY SMITH

Mixed baby greens with shaved granny smith apples, dried cranberries, crumbled blue cheese and spiced walnuts. Served with apple mustard vinaigrette.

SPINACH & SNOW PEA

Tender spinach leaves, chopped butter lettuce, blanched snow peas, julienned roasted red peppers and spiced sunflower seeds. Served with a balsamic vinaigrette.

MYKONOS

Chopped romaine topped with olives, tomatoes, feta cheese, cucumber, and pepperoncini with black olive vinaigrette.

Salad Dressings

Additional dressings available in 8oz - \$5.50 and 16oz - \$10.25 containers

ROASTED LEMON HERB VINAIGRETTE
BALSAMIC VINAIGRETTE
BUTTERMILK RANCH
GREEN GODDESS
CAESAR

APPLE MUSTARD VINAIGRETTE
CILANTRO CITRUS VINAIGRETTE
BLOOD ORANGE VINAIGRETTE
BLACK OLIVE VINAIGRETTE



Pasta Salads

\$6

SUNDRIED TOMATO PESTO PASTA

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

HOMESTYLE CAVATAPPI

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

ORZO & DELICATA SQUASH

Orzo, delicata squash, spinach, dried cranberries, crunchy celery and toasted pumpkin seeds in a apple cider vinaigrette

FARMER'S FALL FARFALLE

Farfalle pasta tossed with peak of season root vegetables, shaved brussels sprouts, black kale, parmesan, and fresh herbs in a sherry vinaigrette.

PEARL COUS COUS

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

SESAME NOODLES

Noodles tossed in a sweet and spicy dressing with shredded cabbage, carrots, diced cucumbers, and fresh cilantro showered with toasted sesame seeds



Potato Salads

\$6

BABY BLISS POTATO SALAD

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

CHIPOTLE THREE POTATO

Colorful and flavorful tri color blend of potatoes in a zesty chipotle dressing with cilantro and chives.

FRENCH POTATO

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



Whole Grain Salads

\$6

SEASONAL GRAIN BOWL

Quinoa, roasted vegetables and pistachio crumble

THREE GRAIN GUACAMOLE

Mix of whole grains, avocado, tomatoes, cilantro and red onions in a lime serrano chile vinaigrette

WINTER WHEATBERRY BEET

Whole grain wheatberries tossed with diced salt roasted beets, heritage apples and carrots in apple mustard vinaigrette.





Vegetable Salads \$6

GRILLED SEASONAL VEGETABLES

Seasonal vegetables lightly grilled with olive oil, sea salt, black pepper and balsamic reduction

FARMER'S MARKET

Blend of the weekly vegetables served raw or lightly cooked with an herbed oil and sea salt

MARINATED GREEN BEANS

Tender green beans, pickled shallots and shaved almonds tossed in a roasted lemon vinaigrette.

ROASTED CARROTS

Roasted rainbow carrots topped with toasted pistachio, torn mint and drizzled with shallot vinaigrette.

FALL HARVEST

Mixed of roasted root vegetables tossed in extra virgin olive oil, sea salt and cracked pepper

PICNIC COLESLAW

Shaved green and red cabbages with shredded carrots in a celery seed coleslaw dressing

Salad Bars

BYO SALAD BAR

BYO Salad with bowls of mixed greens, romaine, and spinach. Toppings bar including sliced chicken breast, grilled salmon, hard-boiled farm fresh eggs, house-made croutons, tomatoes, cucumbers, bell peppers, carrots, shredded cheddar, and blue cheese. Served with a variety of house dressings to make your own salad, a sliced fruit display, bread basket and our cookie and brownie assortment.

\$22.99

BYO MEZZE SALAD BAR

Mediterranean-Inspired BYO station featuring bowls of mixed greens, super-greens, and chopped romaine lettuces. Toppings bar including mini falafels, grilled sliced za'atar spiced chicken and petit sumac rubbed salmon filet, tomatoes, kalamata olives, cucumbers, pepperoncinis, marinated feta, roasted red peppers, and pita chips. Served with a variety of house dressings to make your own salad, a sliced fruit display, bread basket and our cookie and brownie assortment.

\$24.25

Boxed Salads

ENTRÉE SALAD BOX

Choice of Mixed Greens; Caesar, or Supergreens salad topped with chicken, steak (\$1 additional), salmon (\$1.50 additional) or add an avocado to keep it vegetarian; Complete with fruit salad, roll and mini cookies.

Please Note: We require a minimum of 7 per Leafy Green Salad option.

\$21.95



Mixed Grills & Interactive Lunches





Mixed Grills

SIGNATURE MIXED GRILLS

These popular packages contain three proteins, three different side salads, bread and dessert.

Everything you need for a catered restaurant worthy luncheon brought into your office.

All packages are served room temperature, but can be served warm.

Please request at time of ordering.

\$30.95

ASIAN GRILL

Ginger orange glazed steak, hoisin glazed chicken & sweet chili salmon. Accompanied by matchstick carrot & broccoli salad, sesame noodle salad, crunchy citrus spinach salad, bread basket and an assortment of cookies and brownies.

SOUTHWEST GRILL

Grilled steak with charred scallions, mesquite grilled chicken & cilantro lime shrimp. Accompanied by grilled corn, potato salad, iceberg crunch salad, bread basket and an assortment of cookies and brownies.

ITALIAN GRILL

Balsamic grilled steak, sundried tomato chicken & pesto shrimp. Accompanied by marinated green beans, caprese salad, caesar salad, bread basket and an assortment of cookies and brownies.

SANTORINI GRILL

Grilled lemon oregano chicken, flank steak with red wine & shallot reduction and grilled shrimp with tomatoes and feta. Accompanied by lemon scented grilled broccolini, Pearl couscous, Mykonos salad, grilled pita and tzatziki and an assortment of cookies and brownies.

Seasonal Mixed Grills

\$30.95

BULGOGI MIXED GRILL

Caramel chicken, beef bulgogi, and gochujang shrimp. Accompanied with shiitake mushroom, carrot, Napa cabbage slaw. Served with sesame rice, crunchy citrus spinach salad, sweet brioche rolls and assortment of cookies and brownies

PARISIAN MIXED GRILL

Grilled bistro steak with red wine butter, grilled chicken with pommery mustard jus, and grilled salmon with lemon and dill. Accompanied by rosemary roasted potatoes, roasted brussels sprouts with sherry vinegar, granny smith salad, bread basket and an assortment of cookies and brownies.



Interactive Lunches

We require a Minimum of 7 per item for all items listed below

FAJITAS

Served with all the fixings of flour tortillas, shredded iceberg, cheddar, sour cream and pico de gallo. Accompanied by sofrito rice, mixed greens salad and an assortment of cookies and brownies.

GRILLED SEASONAL VEGETABLE

\$23.95

ANCHO CHILE CHICKEN

\$23.95

CHILE RUBBED FLANK STEAK

\$24.95

GRILLED SHRIMP

\$25.95

THAI LETTUCE WRAPS

Accompanied with bibb lettuce cups, shaved radishes, cucumbers, bean sprouts, cilantro, mint, and pickled vegetables. Served with sliced fruit and an assortment of cookies and brownies

Vegetarian Chile-Roasted Wild Mushroom **\$23.95**

Lemongrass Chicken Thighs..... **\$24.95**

Soy Ginger Skirt Steak **\$25.95**

SLOW & LOW COOKED BBQ MEATS

Served with three cheese mac, potato buns, picnic coleslaw and assortment of cookies and brownies

Pulled Chicken with Memphis BBQ Sauce **\$23.50**

Pulled NC Style Pork Shoulder **\$25.95**

Beef Brisket with Smoky Texan Sauce **\$25.95**

SOUTHWEST CHILI

(By The Gallon - Serves 12-15 Guests)

\$95.00

Choice of:

- Vegetarian Smoky Three Bean
- SW Beef & Red Bean
- New Mexican White Chicken

Make it a Bar: Topping Bar of tortilla chips, fritos, shredded cheddar, sour cream, jalapenos, pickled red onions, diced avocados, lime wedges and scallions for an additional \$5.95 per person.

Make it a Meal: Served with iceberg crunch salad, corn bread and assortment of cookies and brownies for an additional \$12.95 per person.

GRAIN BOWLS

\$27.95

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 bowls, house-made dressings and vinaigrettes. Served with sliced fruit display; artisan bread basket; and assortment of cookies and brownies.

BAKED POTATO BAR

\$22.95

Tender and fluffy russet potatoes are seasoned with olive oil and sea salt. Served with a topping bar of diced grilled chicken, pulled BBQ pork, crispy diced bacon, diced avocado, shredded cheddar, sour cream, jalapenos and pico de gallo. Served with supergreens salad, bread basket and assortment of cookies and brownies.

ROOT & STEM AND GREENLEAF PROUDLY SOURCE FROM
ORGANIC, SUSTAINABLE, AND ENVIRONMENTALLY CONSCIOUS
FARMS FROM THE MID-ATLANTIC REGION.





Entrées





Entrée Menu Pricing

All entrées have a minimum of seven guests. Meals come with a cuisine specific side salad, assorted bread basket and cookies and brownies platter.

*If you require vegetarian/vegan options and cannot meet the minimum of 7, please refer to our supplemental Dietary Restriction Menu on page 29 for an individual boxed meal. **Some items have an additional supplemental fee.*

Single

VEGETARIAN ENTRÉE	\$21.25
POULTRY ENTRÉE.....	\$23.50
BEEF OR PORK ENTRÉE	\$25.95
SEAFOOD ENTRÉE	\$26.95

Duo

Duo Pricing *Selections Must Be selected From the Same Cuisine Category

POULTRY & POULTRY/VEGETARIAN.....	\$25.95
POULTRY & BEEF/PORK.....	\$26.50
POULTRY & SEAFOOD.....	\$26.95
BEEF & POULTRY/VEGETARIAN.....	\$26.50
BEEF & BEEF/PORK.....	\$26.95
BEEF & SEAFOOD.....	\$27.95
SEAFOOD & POULTRY/VEGETARIAN	\$26.95
SEAFOOD & BEEF.....	\$27.95
SEAFOOD DUO.....	\$29.95

Trio

Trio Pricing *Selections Must Be selected from the Same Cuisine Category \$30.95

A la Carte

A La Carte Options: These Selections Does Not Include Any Sides, Salads, Bread, Or Desserts.

VEGETARIAN.....	\$11.95
POULTRY	\$12.95
BEEF/PORK.....	\$13.95
SEAFOOD	\$14.95



Mid-Atlantic Discovery

Served with Granny Smith Salad, artisan bread basket, and our assortment of cookies and brownies.

HOT HONEY BRINED GRILLED CHICKEN WITH GARLIC JUS

Boneless chicken breast brined in hot honey then grilled and glazed with honey barbecue. Served with cheddar grits and green wax beans in hot honey vinaigrette

QUARTER ROASTED AMISH CHICKEN

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

GRILLED BUTCHER'S CUT OF STEAK

Accompanied with Maitre d'Hotel butter. Served with roasted potato & brussels sprouts

PAN-SEARED STRIPED BASS

Accompanied with sweet potato and roasted pepper hash with seasonal greens

OVEN ROASTED TURKEY BREAST

Accompanied by sage gravy. Served with whipped sweet potatoes and cranberry chutney

CARAMELIZED CAULIFLOWER STEAK

Topped with garden herb citronette served on a bed of lemon couscous.

Bistro Offerings

Served with Spinach & Snow Pea Salad, artisan bread basket, and our assortment of cookies and brownies.

CHICKEN CHASSEUR

Topped with wild mushrooms, plum tomatoes, thyme, lemon and white wine.

Served with a blend of roasted potatoes & leeks

CHICKEN PAILLARD

Topped with arugula, roasted mushrooms, lemons and olives. Served with sundried tomato orzo.

BEEF BOURGOGNE

Braised beef short ribs with warm rich red wine demi-glace, tender vegetables and potatoes. Served with warm buttered noodles.

BISTRO STEAK WITH CABERNET DEMI

Served with buttermilk mashed potatoes and grilled vegetables and crispy fried shallots on the side.

APPLE CRUSTED SALMON

Topped with shaved fennel and wild arugula. Accompanied with sauteed spinach. Served with rice pilaf

PAN-SEARED POLENTA CAKES

Topped with melted cherry tomato sauce and sauteed seasonal vegetables



American Cuisine Classics And New Traditions

Served with iceberg crunch salad, artisan bread basket, and our assortment of cookies and brownies.

BOURBON & GRAINY MUSTARD CHICKEN BREAST

Served with sauteed sweet peas, bacon, and
roasted baby new potatoes.

BUTTERMILK BATTERED FRIED CHICKEN

Served with baby bliss potato salad.

BBQ BABY BACK RIBS

Glazed with a sweet, smoky, and sticky BBQ sauce.
Served with mac n three cheese

GRILLED HONEY & FRESNO CHILE SALMON

Brushed with a fermented fresno pepper
sweet hot glaze and topped with bright
lime-fresno cabbage slaw.

LOW COUNTRY SHRIMP & GRITS

Buttery & creamy grits are topped with a saute
of Gulf shrimp, bell peppers, onions and
celery with Creole seasonings.

MAPLE ROASTED ACORN SQUASH

Accompanied with rice pilaf, fresh herbs and tart
pomegranate seeds.

CHICKEN & SMOKED ANDOUILLE JAMBALAYA

Traditional New Orleans rice dish with smoked andouille sausage, chicken a blend of spices, trinity
of vegetables and long grain rice slow cooked in a seasoned chicken broth.

Pasta Specialites

Served with caesar salad, artisan bread basket, and our assortment of cookies and brownies.

PARMESAN CRUSTED CHICKEN

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

BAKED ZITI WITH MEATBALLS MARINARA

Traditional baked ziti pasta with a rich marinara sauce,
fresh basil & ricotta cheese. Served with housemade
beef meatballs in marinara sauce.

CHICKEN PICATTA

Topped with lemon caper sauce and served over buttered pasta.

LASAGNA BOLOGNESE

Blend of beef, pork & veal bolognese layered with
fresh pasta sheets and a blend of mozzarella,
parmesan, and ricotta cheese.

VEGETARIAN LASAGNA

Seasonal vegetables & rich tomato marinara sauce
with fresh pasta sheets and a blend of mozzarella,
parmesan, and ricotta cheese.

SHRIMP ROSEMARY ALFREDO

Linguine pasta in a rich parmesan alfredo sauce
with mushrooms, rosemary and gulf shrimp



Mediterranean Inspired

Served with Mykonos salad, grilled pita wedges with tzatziki, and our assortment of cookies and brownies.

HONEY HARISSA GRILLED STEAK

Topped with oregano and shaved radishes.
Served with lemon potatoes, tomatoes and feta.

SPANAKOPITA STUFFED CHICKEN ROULADE

Boneless chicken breasts pounded thin and stuffed with a creamy spinach-feta filling. Served with lemon orzo.

GARLIC & HERB SEARED SWORDFISH

With shaved fennel, green olives, roasted peppers and capers.
Topped with garlic & herb citronette.

SEARED HALLOUMI & EGGPLANT

Seasoned with za'atar spices and oregano citronette.
Served with rice pilaf.

STREET CART SKEWERS

Choice of:

- Grilled Vegetable
- Za'atar Spiced Chicken
- Harissa Steak Tips
- Chermoula Salmon

Accompanied with bell peppers, tomatoes, and summer squash. Served with turmeric rice and tahini lemon sauce on the side.

Latin American Traditions

Served with Mixed Greens Salad, artisan bread basket, and our assortment of cookies and brownies.

PERUVIAN ROAST CHICKEN

Bone in chicken pieces roasted with a Peruvian marinade.
Accompanied with aji amarillo and spicy verde sauces.
Served with white rice and black beans.

CARNE ASADA

Molasses and ancho chile marinated grilled skirt steak. Served with Argentinian chimichurri and sofrito rice.

LOMO SALTADO

Steak is stir-fried with sliced tomatoes, roasted potatoes, bell peppers, and red onion in a soy and aji sauce.
Served alongside long grain white rice.

RED SNAPPER VERACRUZ

Pan seared red snapper with tomatoes, olives, onions, capers, parsley, jalapenos and limes.
Served with white rice.

PORK CARNITAS

Slow cooked pork shoulder rubbed with dried chiles and adobo spices. Pulled from the bone and served with tortillas

QUINOA STUFFED POBLANO CHILE

Roasted poblano stuffed with quinoa and black bean pilaf then topped with salsa verde



Taste Of Asia

Served with crunchy citrus and spinach salad, artisan bread basket, and our assortment of cookies and brownies.

CHICKEN TERIYAKI DONBURI

Stir fry with bell peppers, nappa cabbage and shiitake mushrooms. Served with toasted sesame rice.

CHICKEN TIKKA MASALA

Bone in chicken pieces marinated and roasted then simmered in a rich tomato broth with warm spices.

Served with long grain white rice.

TAMARI GLAZED BEEF SHORT RIBS

Flanken cut short ribs in a tamari glaze and crusted with toasted sesame seeds.
Served with sauteed bok choy lo mein noodles.

SWEET CHILI GLAZED SALMON

Salmon filet brushed with sweet chile and accompanied with gingered spinach and mushrooms. Served with steamed jasmine rice.

HONEY WALNUT SHRIMP

Tossed with sugar snap peas and green beans.
Served with toasted sesame rice.

THAI CURRY CAULIFLOWER

Simmered with seasonal spring vegetables and hearty chickpeas. Served with steamed jasmine rice.



Soups

Priced per gallon (serves 12-15 guests) \$65.00

CHICKEN NOODLE
CREAM OF TOMATO
MINESTRONE

BAKED POTATO
NEW ENGLAND CLAM CHOWDER

Hot Side Dishes

\$5.00 (Priced per person)

THREE CHEESE MAC
SMOKY BBQ BEANS
ROASTED ROOT VEGETABLES
MARKET VEGETABLE MEDLEY

Dietary Restriction Supplemental Menus

These menus are designed for the guests with dietary restrictions and will require a supplemental meal. These menus do not contain the specific restriction in it's list of ingredients. However our kitchen does contain flour, nuts, dairy, shellfish and guests with food allergies should be aware there is always a chance of cross contamination due to that.

ADD ON TO BUFFET

*If you are ordering these meals to add to your buffet, please order a minimum of 7 of each.
Priced as listed below*

ENTRÉE BOXED

*For orders less than 5,
we can individually box the
entrées and label them.
Please add an additional \$1 to
the price below for individually
packaged entrées*

BOXED MEAL

*For orders that will require
dietary supplements for the sides
and dessert as well we can box
the entrée below with a mixed
seasonal vegetable salad
and dietary dessert.
Please add \$10 to the cost below
Limit of 10 boxes per order*

Vegan

GRILLED VEGETABLE SKEWERS

Served over rice pilaf with herb chimichurri

\$11.95

GRILLED CAULIFLOWER STEAK

With garden herb citronette on a bed of lemon couscous.

\$11.95

TOFU BULGOGI

With sesame fried rice with matchstick carrots
and nappa cabbage

\$11.95

Gluten Free

GRILLED CHICKEN BREAST

With honey BBQ sauce and roasted garlic potatoes

\$12.95

GRILLED SALMON FILET

With lemon dill butter served over rice pilaf

\$14.95

GRILLED FLANK STEAK

With creamy sherried mushrooms over rice pilaf

\$13.95



Vegetarian

PORTABELLO NAPOLEAN

With sauteed spinach, fresh mozzarella, roasted red peppers

\$11.95

STUFFED ACORN SQUASH

With rice pilaf

\$11.95

PARMESAN CRUSTED EGGPLANT

With polenta, spicy tomato sauce

\$11.95

Dairy Free

GRILLED CHICKEN BREAST

With roasted mushrooms over roasted potatoes

\$12.95

GRILLED SALMON FILLET

With cucumber tomato relish and served over rice pilaf

\$14.95

GRILLED FLANK STEAK

With roasted root vegetables, chimichurri sauce and rice pilaf

\$13.95

Plain Grilled options

CHICKEN \$12.95 • STEAK \$13.95 • SALMON \$14.95



Snack Platters & Appetizers





Snack Platters

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

THE SWEET AND SALTY

This tray has sourdough pretzel nuggets, sweet potato chips, caramel popcorn, yogurt raisins, chocolate covered pretzels, and chocolate berry mix to please palates that crave variety!

\$75/\$95

THE ENERGIZER

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

\$75/\$95

THE TREKKER

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

\$75/\$95

Composed Appetizer Platters

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

THAI SATAY PLATTER

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

\$95/\$180

CHEESE DISPLAY

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

\$95/\$140

PICNIC SKEWERS

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

\$95/\$180

ANTIPASTI PIATTO

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

\$105/\$145

GARDEN CRUDITES

Seasonal vegetables fresh from our farms are served with a choice of roasted garlic hummus or chipotle ranch dip.

\$75/\$95

QUESADILLAS

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

\$85/\$110

MEZZE PLATTER

Grilled pita triangles are served with seasonal vegetables, olives, feta, hummus, and tzatziki

\$85/\$110



Large Format Platters

*Sorry, big appetites only- these platters are only available in Large!
Serving 20-25 guests*

BEEF TENDERLOIN DISPLAY

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

\$310.00

GRILLED SIDE OF SALMON WITH GOCHUJANG GLAZE

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.

\$195.00

SIDE OF IVY CITY SMOKEHOUSE SMOKED SALMON

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.

\$145.00

GRILLED SHRIMP TRIO

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.

\$220.00

HOMEMADE CHIPS AND DIPS PLATTER

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.

\$60.00

GUACAMOLE BAR

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.

\$140.00

SALSA BAR

Hand-fried house tortilla chips are served with fresh pico de gallo, Greenleaf guacamole, black bean dip, and salsa verde.

\$75.00

COUNTRY HAM PLATTER

Buttermilk biscuits and sesame lavash crackers served with Shaved Edwards country ham, pimento cheese, pickled vegetables and red pepper jelly.

\$195





Room Temperature Items By The Dozen

Appetizers priced per dozen unless otherwise noted. Minimum order is for 2 dozen of each selection

FILET MIGNON SLIDERS

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

\$60.00

CRAB CAKE SLIDERS

Crab cake sliders with old bayonaisse on a baby brioche bun

\$80

JUMBO COCKTAIL SHRIMP

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

\$38.00

CRISPY KATAIFI SHRIMP

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

\$40.00

ANTIPASTI SKEWERS

Loaded Italian skewers with Kalamata and Castelvetrano olives, tomatoes, bocconcini, fresh basil, and salami.

\$35.00

TORTELLINI SKEWERS

Cheese tortellini served with Greenleaf's romesco dip.

\$30.00

VIETNAMESE GARDEN ROLLS

Rice paper-wrapped Vietnamese garden rolls served with shrimp or as vegetarian/vegan friendly option.

\$38 shrimp \$30 vegetarian

MINIATURE BRIOCHE SLIDERS

Mini brioche rolls filled with your choice of:

- Tarragon shrimp salad
- Roasted turkey and honey mustard
- Roast beef and horseradish
- Nut-free pesto chicken
- Vegetarian portobello mushroom and Cherry Glen goat cheese.

\$42.00

CAPRESE SKEWERS

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

\$30.00

SPANAKOPITA

Traditional Greek phyllo triangle filled with spinach and feta..

\$30.00

CAJUN SKEWERS

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.

\$44.00

CAESAR SALAD DEVILS

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 parmesan crumble topping.

\$30.00

GRILLED SKEWERS

Choice of:

Vegetable.....	\$36
Chicken	\$39
Steak	\$42
Salmon	\$42
Shrimp	\$42

TEA SANDWICHES

Egg Salad on Brioche	\$38
Sesame Chicken Salad on Brioche...	\$40
Ivy City Smoked Salmon with Chive Cream Cheese on Pumpernickel ...	\$44

FRUIT SKEWERS

With Pequia Farms black cherry yogurt dip

\$42

Hot Appetizer Items By The Dozen

Appetizers priced per dozen unless otherwise noted.

Minimum order is for 2 dozen of each selection

BARBECUE MEATBALLS

Comforting ground beef meatballs in a savory barbecue glaze.

\$30.00

MARINARA MEATBALLS

Traditional Italian-style meatballs in a bright marinara sauce.

\$30.00

SPICY CHORIZO MEATBALLS

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

\$34.00

SAMOSAS

Traditional Indian hand pies in either spiced chicken or vegetarian varieties.

\$32.00

MARYLAND CRAB DIP (20-25)

Featuring "True Blue" Maryland crab and cheeses in a savory blend, served warm.

\$145.00

WARM BUFFALO CHICKEN DIP (20-25)

Creamy and decadent, shredded chicken melds with Buffalo sauce and cheese for a gooey treat, served warm.

\$105.00

WARM SOFT PRETZELS WITH HOUSE-MADE BEER CHEESE

alongside soft and golden brown pretzels.

\$48.00

BACON WRAPPED FIGS

Seasonal juicy figs are wrapped in Applewood smoked bacon from Martin and Sons, and roasted until crispy.

\$34.00

MAC & CHEESE BITES

Greenleaf signature three-cheese mac is fried into a fritter and served with spicy marinara sauce

\$30.00

"KFC" BITES

Twice-fried, Korean-style chicken with a gochujang glaze is served garnished with shaved radishes and cilantro.

\$34.00

BUFFALO CAULIFLOWER BITES

Fork-tender cauliflower is lightly battered and fried before being tossed in Greenleaf's signature Buffalo sauce and served with blue cheese dip.

\$30.00

PORCINI MUSHROOM RISOTTO CROQUETTE

Crispy golden panko crust

\$36.00

HOT CUBANO SLIDERS

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.

\$48.00



Hot Appetizer Items By The Dozen

Appetizers priced per dozen unless otherwise noted.

Minimum order is for 2 dozen of each selection

POTSTICKERS

Served with scallion soy dipping sauce

Choice of:

Vegan Edamame.....\$36

Traditional Pork.....\$38

Lemongrass Chicken.....\$38

Sesame Shrimp.....\$40

MINI LOADED BAKED POTATOES

Baby new potatoes are hollowed and filled with mashed potato, then garnished with shredded cheddar, sour cream, snipped chives, and diced Applewood smoked bacon.

\$35.00

MINI BEEF WELLINGTONS

Flaky puff pastry dough filled with beef tenderloin and mushroom duxelle and baked until golden.

Served with horseradish dip.

\$38.00

COCONUT CRUSTED SHRIMP

Classic sweet, sour and savory with an orange ginger dipping sauce.

\$42

PEKING DUCK SPRING ROLLS

Spring rolls with house-made Peking-style duck and freshly pickled vegetables served with hoisin sauce.

\$44.00

EMPANADAS

Greenleaf's family Latin American recipes.

Served with tomatillo salsa or our house red sauce.

Choice of:

Vegetable.....\$36

Chicken\$38

Beef\$38

HAUTE DOGS

The Greenleaf take on traditional pigs in a blanket.

\$32.00

“TRUE BLUE” MARYLAND CRAB CAKES

Our jumbo lump crab cakes have minimal filler and feature “True Blue” Maryland crab, served with remoulade.

\$48.00

PORCINI MUSHROOM RISOTTO CROQUETTE

Crispy golden panko crust

\$36

SHRIMP & VEGETABLE SHAOMAI

With scallion soy dipping sauce

\$26

CRANBERRY & WALNUT

With brie wrapped in phyllo

\$38



Desserts





Desserts

COOKIES

Assortment of house-made seasonal flavors.

Ask your sales associate for our current selections

\$3.95

BROWNIES AND BARS

Assortment of house-made seasonal flavors.

Ask your sales associate for our current selections

\$3.95

ASSORTMENT OF COOKIES, BROWNIES AND BARS

An assortment of our current seasonal house-made cookies, brownies and bars.

\$4.75

ASSORTED CHEESECAKE BITES

Chocolate, vanilla and chef's seasonal flavor

\$4.50

APPLE COBBLER

(Serves 15-20)

Topped with corn meal streusel

\$74.95 (per pan)

PUMPKIN WHOOPIE PIE

With whipped cinnamon spiced cream cheese filling

\$48 per dozen (minimum 2 dozen)

FLAN

(Serves 8-10)

Caramel topped custard that is a perfect ending to any meal

\$45.00

MINI DESSERT CUPS

Assortment of our seasonal flavors.

Ask your sales associate for the current selections

\$4.00

FALL PIES *(Requires 72 hours notice)*

Spiced Pumpkin with Whipped Cream

Apple Crumble with Oatmeal Streusel

Cranberry Curd with Toasted Meringue

Chocolate Pecan

\$28 each (Serves 6-8)

BEIGNET BITES

Assortment of sugar dusted beignets

(Nutella, Mixed Berry and Salted Caramel)

\$32 per dozen (minimum 2 dozen)

MINI DESSERT ASSORTMENT

Mini pick up dessert in the pastry chefs seasonal flavors.

Ask your sales associate for the current selections

(2 pieces per serving)

\$5.50

ASSORTMENT OF DESSERT TARTS

Assortment of our seasonal flavors.

Ask your sales associate for the current selections

\$5.25

MINI DESSERT TARTLETTES

Bite sized versions of the dessert tarts

(2 pieces per serving)

\$5.50

CROISSANT BREAD PUDDING

(Serves 15-20)

Served with Caramel Sauce and Whip Cream

\$84.95 (per pan)

FRUIT SKEWERS

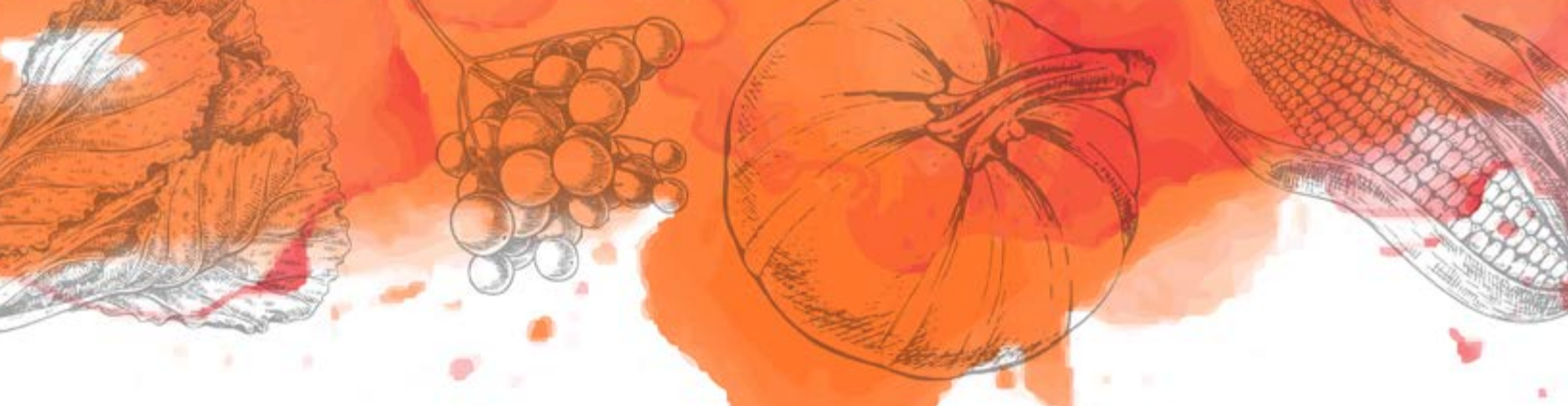
With Pequía Farms black cherry yogurt dip

\$42 per dozen (minimum 2 dozen)

VEGAN SEASONAL MINI BUNDT CAKE

Our Pastry Chef house-made vegan seasonal mini bundt cake. Ask your sales associate for the current selection.

\$5.50



Speciality Cakes

All specialty cakes require 1 week notice and R&S basic cakes require 3 business days. Ask your sales associate for current pricing.

These cakes are available in 9" and 11" only.

CLASSIC BIRTHDAY

Choice of chocolate or vanilla cake, chocolate or vanilla butter cream, buttercream rosettes and sprinkles

PUMPKIN SPICE

Pumpkin Spice Cake with Dulce De Leche filling and Cinnamon Cream Cheese Frosting

CHOCOLATE DEVIL

Chocolate devil food cake with dark chocolate ganache and topped with chocolate shavings.

CLASSIC CARROT

Classic carrot cake, cream cheese buttercream and buttered pecans

INNER CHILD

Funfetti cake, cotton candy buttercream, so many sprinkles, and mini funfetti cookies

NOT A 90'S MALL COOKIE

Brown sugar chocolate chip cake, bourbon soak, vanilla buttercream, mini brown butter chocolate chip cookies, and chocolate drip

TRES LECHES (SINGLE LAYER)

Traditional Tres Leches cake

Custom Cakes

SIZES

9" rd, 11" rd, Qtr sheet, Half sheet or Full Sheet

Ask sales manager for current pricing

CAKE FLAVORS

Vanilla, Chocolate, Lemon, Red Velvet, Funfetti and Marble

SPECIALITY CAKE FLAVORS

Toasted Almond, Carrot, Brown Sugar Chocolate Chip, Pumpkin, Spiced Apple

CAKE SOAKS (OPTIONAL)

Vanilla, Bourbon, Rum, Hazelnut, Cinnamon, or Espresso

FILLINGS (OPTIONAL)

Lemon, key lime or passion fruit curd, Cream cheese buttercream, strawberry, apricot or raspberry jam, dulce de leche, chocolate cremeux, or vanilla pastry cream

BUTTERCREAMS

Vanilla, chocolate, lemon, coffee, or almond

DECORATIONS

Sprinkles, candied almonds, buttered pecans, dark or white chocolate shavings, white or dark chocolate drip. Please ask your sales associate on pricing for custom printed images. (minimum 1 week notice)

CUPCAKES

\$4 Each Basic Flavors & \$5.25 Each Specialty Flavors

Minimum one dozen with an option up to 2 flavors for every half dozen of Basic Cupcakes and 1 flavor per dozen of Specialty Cupcakes.

Flavor choices that are available are listed above under Basic Cake Flavors and Specialty Cake Flavors.



GREENLEAF CORPORATE CATERING

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