



SPRING & SUMMER MENU 2025



At Greenleaf, we believe that feeding your company and your clients delicious, farm-to-table foods shows just how much you value them and their well-being. In return, our work family shows you and yours how superior service and elegant food can elevate even the most basic of 9-5 days.

Greenleaf prides itself on sourcing food responsibly and sustainably to retain optimal flavor and to support our local farms and communities. We are certified by the Green Restaurant Association and eatREAL, and are committed to advancing our sustainability goals as well as those set by your company.



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 **10-person minimum**. You may order by calling or emailing your Sales Executive directly, calling our office at 703-289-1281, or emailing us at orders@dcgreenleaf.com, orders@rootandstemdc.com and a Sales Executive will be assigned to you.

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: For any cancellations made after 12 noon 2 business days prior to the event, the client will be responsible for the full cost of the order. Any new orders placed after the cutoff time will be subject to a 10% fee. Revised orders after the cutoff time will incur a 10% fee to the additional items added.**

STAFF

We have a roster of event captains, waiters, bartenders, and chefs available upon request and 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 after the cutoff time will be subject to a 10% fee. Revised orders after the cutoff time will incur a 10% fee to the additional items added.

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 2 business days prior to the day of the event. Please ask your Sales Executive 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

We have designed a specific menu to accommodate those with allergies and dietary restrictions who will require a supplemental meal. However, these menus do not contain specific restrictions in the list of ingredients. Our kitchen does contain flour, nuts, dairy, shellfish, and guests with food allergies should be aware that there will always be a risk of cross-contamination.

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 Executive 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 Executive for that amount.**

UTENSILS & EQUIPMENT

Greenleaf is green-certified by the Green Restaurant Association. We utilize 100% biodegradable and compostable utensils for your orders at a minimal charge **upon client request**. We have a large supply of equipment from ceramic serving dishes to fine China, glassware and linens. Please check with your Sales Executive 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 Executive know to add this option to your order.**

FULL-SERVICE EVENTS

Root & Stem is our full-service events catering company. For events with chef-driven seasonal cuisine, peerless event design and rentals, and hospitable staff for any occasion, please contact your Sales Executive or visit us at www.rootandstemdc.com

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A botanical illustration background featuring various plants. On the left, there are green, leafy plants with small yellow flowers. On the right, there are thin, branching plants with small, bell-shaped flowers. At the bottom, there are purple, leafy plants. The background is a light cream color with soft, watercolor-like washes of green and purple.

BREAKFAST

BAKERY TRAYS

VIRGINIA BUTTERMILK BISCUITS

Golden, buttery & flaky southern-style biscuits served with butter & house-made mixed berry jelly.

\$5.95

**Add Country Ham Platter*

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

\$13.50

NEW YORK BAGELS

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

\$5.95

**Add Ivy City Smoked Salmon Platter*

The perfect morning match to a platter of bagels! Delicate slices of Ivy City Smokehouse smoked salmon, sliced tomatoes, cucumbers, capers, lemon wedges, & house-made plain & scallion cream cheeses.

\$14.75

BAKERS MISCELLANY

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

\$7.50

BREAKFAST BITES

A scaled-down version of everyone's breakfast favorites. Featuring mini muffins, mini bagels & house-made almond granola bites. Served with an assortment of fruit preserves, and butter.

\$7.25

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.

\$7.95

LAMINATION STATION

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

\$8.75

DIETARY ITEMS AVAILABLE BY THE PIECE

VEGAN CHOCOLATE TAHINI "MILK" BREAD

\$5.25

GLUTEN & DAIRY FREE SEASONAL MUFFIN

\$4.75

VEGAN CHEWY ALMOND GRANOLA BITES

\$4.00

GLUTEN & DAIRY FREE CINNAMON ROLL

\$4.95

FROM THE GRIDDLE

BUTTERMILK PANCAKES

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

\$8.25

THICK CUT FRENCH TOAST

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

\$8.25

BUILD YOUR OWN

AVOCADO TOAST BAR

A healthful & sophisticated start to your morning meeting.
Thick slices of pain levain toast to be topped with citrus-marinated smashed avocado, shaved radishes & a cilantro garnish. Served with sriracha mayo on the side.

Gluten Free option for \$1 additional per person

Add slices of Ivy City Smoked Salmon for \$7.95

Add hard boiled eggs \$2.75

\$10.95

TOSTADA BAR

Crispy corn tortillas (GF) served with assorted toppings: Black beans, citrus marinated avocado, shaved radish, crumbled queso fresco, and fresh cilantro.

Add hard boiled eggs \$2.75

\$10.75

OATMEAL BAR

Bob's Red Mill gluten free oats cooked with a touch of vanilla, agave, and cinnamon in milk.

Served with assorted toppings:

Dried Cranberries | Toasted Pepitas | Slivered Almonds | Chocolate Chips | Fresh Blueberries | Maple Syrup

Supplement plant based, dairy free alternative for \$1 per person.

\$8.50

HEALTHY START

BREAKFAST GRAIN BOWL

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

\$12.50

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

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 per person.

\$6.75

FARM FRESH EGGS

SCRAMBLED EGG BREAKFAST

Farm-fresh scrambled 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 per person.

\$15.75

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 on the side.

\$12.00

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

\$12.00

FRITTATA CUPS

Baked crustless egg custard in individual portions.

Minimum of 10 per flavor.

\$5.75

POTATO & CHORIZO

FARMER'S VEGETARIAN

"BLT" BACON, TOMATO & SPINACH

CRUMBLED SAUSAGE WESTERN

10" QUICHE

Serves 6-8

\$38.95

BACON, SWISS & CHIVE

SPINACH & CHEVRE

ASPARAGUS & SUNDRIED TOMATO

SAUSAGE & PEPPERS

(choice of pork or turkey)

ADDITIONAL BREAKFAST ITEMS

BREAKFAST SANDWICHES.....\$8.50

Bacon, Egg & Cheese on Brioche Bun

Sausage, Egg & Cheese on English Muffin

Smoked Ham, Egg & Cheese on Creme Fraiche Biscuit

Egg & Cheese Panini on Ciabatta

BREAKFAST BURRITOS.....\$8.00

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.

VEGAN “JUST EGG”

Plant-based vegan scrambled egg alternative, roasted potatoes & peppers. Gluten free corn tortilla available for **\$1 additional**.

POTATOES\$5.50

Pan Fried Breakfast Potatoes

Shredded Hash Brown Patties

Diced Breakfast Sweet Potato Hash

PROTEINS

Hard Boiled Eggs In The Shell **\$2.75**

Peeled Hard Boiled Eggs **\$3.00**

Applewood Smoked Bacon **\$6.00**

Smoked Turkey Bacon **\$6.00**

Country Pork Breakfast Sausage **\$6.00**

Turkey & Sage Breakfast Sausage **\$6.00**

ORCHARD FRESH FRUIT

Sliced Fruit..... **\$7.25**

Fruit Salad..... **\$6.50**

Display Of Whole Seasonal Fruit..... **\$3.50**

Citrus & Berry Salad With Mint **\$8.50**



SANDWICHES



Bay Leaf



SIGNATURE SANDWICHES & WRAPS PACKAGES

THE CUBE

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

\$17.25

THE DESK

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

\$20.50

THE DEPARTMENT

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

\$22.00

THE BOARDROOM

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

\$24.75

SIGNATURE WRAPS A LA CARTE

\$10.50

Gluten Free Wrap Available for \$1

CHICKEN CAESAR WRAP

Romaine, croutons, grilled chicken, parmesan cheese and
creamy Caesar dressing.

TURKEY COBB WRAP

Roasted turkey, swiss, avocado and bacon with a creamy ranch
dressing.

LEMON-HERB TUNA WRAP

House made tuna salad with lemon, parsley, red onion and
celery.

COUNTRY CHICKEN SALAD WRAP

Grilled chicken breast salad with celery, parsley, onions and
Duke's mayo.

CAJUN CHICKEN WRAP

Blackened chicken, lettuce and remoulade.

VEGAN HUMMUS & GARDEN WRAP

Garlic hummus with carrots, onions, cucumbers and peppers.

VEGAN QUINOA CRUNCH WRAP

Quinoa salad with kale, celery, carrots and kale with a spicy
black bean spread.

LOCAL GOURMET POTATO CHIPS

\$3.00

SIGNATURE SANDWICHES A LA CARTE

\$10.50

Gluten Free Bread Available for \$1 Additional

- | | | | |
|--|---|--|--|
| <ul style="list-style-type: none">• Roasted turkey, gruyere, and spinach on sesame semolina bread.• Smoked turkey, cheddar and red leaf lettuce on sourdough.• Black forest ham and smoked gouda on pretzel bun. | <ul style="list-style-type: none">• Roast beef, caramelized onions, and arugula on tomato ciabatta.• Italian hero with genoa salami, mortadella, capicola ham, and provolone with tomato, pepperoncini relish and shredded lettuce on an Italian roll. | <ul style="list-style-type: none">• Grilled pesto chicken with provolone on ciabatta.• Martin & Sons applewood smoked bacon, heirloom tomato and shredded iceberg on whole wheat.• Caprese sandwich with tomatoes, fresh mozzarella and basil on ciabatta. | <ul style="list-style-type: none">• California vegetable sandwich with alfalfa sprouts, cucumbers, carrots, avocado and goat cheese spread on honey dark wheat. <p>Vegan option available</p> |
|--|---|--|--|

CHEF'S INSPIRATION PACKAGES

THE CUBE

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

\$18.75

THE DESK

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

\$22.00

THE DEPARTMENT

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

\$23.50

THE BOARDROOM

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

\$26.25

CHEF'S INSPIRATION SANDWICHES A LA CARTE

\$12.50

Gluten free bread available for \$1 Additional

POLLO A LA BRASA

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

THE R&S RACHEL

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

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, lemon caper mayo on Pretzel bun.

CHURRASCO STEAK

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

SPRING SALMON

Lemon caper mayo, pickled onion, and dill on brioche bun

LOUSY HUNTER

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

FALAFEL ON GRILLED PITA

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

BUILD YOUR OWN - A LA CARTE

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

\$14.00

Gluten free bread available for \$1 Additional

THE CUBE

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

\$19.75

THE DESK

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

\$22.50

THE DEPARTMENT

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

\$24.25

THE BOARDROOM

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

\$26.75

BOXED MEALS

SIGNATURE SANDWICH OR WRAP

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

\$20.95

CHEF'S INSPIRATION

Boxed meal to include assortment of chef's inspiration sandwiches, pasta or fruit salad and mini cookies

\$23.95



Chamomile



Violet Leaf

SALADS



Allspice



Angelica



Goldenseal



Thyme



Holy Basil

LEAFY SALADS

All salads are available as entrée salads with a choice of:

Half of avocado (vegetarian/vegan) - \$8 | Grilled Chicken - \$10.95 | Grilled Steak - \$11.95

Pan-Seared Salmon - \$12.95 | Grilled Jumbo Gulf Shrimp (3 per serving) - \$12.95

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

\$6.50

MIXED GREENS

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

CAESAR

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

FIELD GREENS

Mixed baby greens with roasted red peppers, goat cheese and spiced pecans. Served with roasted lemon herb vinaigrette.

CHOPPED VEGETARIAN COBB

Chopped romaine topped with avocado, blue cheese, scallions, tomatoes, hard boiled eggs and croutons. Served with house-made ranch dressing.

SUPERGREENS

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

ROMAINE & SNAP PEAS

Romaine hearts topped with tender sugar snap peas, shaved carrots and radishes, croutons and a green goddess dressing.

ICEBURG CRUNCH

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

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.

MYKONOS

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

A LA CARTE SALAD DRESSINGS

8oz | \$5.50 16oz | \$10.25

ROASTED LEMON HERB
VINAIGRETTE

BALSAMIC VINAIGRETTE

BUTTERMILK RANCH
GREEN GODDESS

CAESAR

APPLE MUSTARD VINAIGRETTE
CILANTRO CITRUS VINAIGRETTE
BLOOD ORANGE VINAIGRETTE

PASTA SALADS

\$6.50

SUNDRIED TOMATO PESTO PASTA

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

MEDITERRANEAN ORZO

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

PEARL COUSCOUS

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

HOMESTYLE CAVATAPPI

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

FARMER'S FARFALLE

Farfalle pasta tossed with peak of season corn, tomatoes, zucchini, red onions, sugar snap peas, parmesan, and fresh herbs in a sherry 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

\$6.50

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

\$6.50

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.

GRILLED ZUCCHINI & QUINOA

Piquillo peppers, castelvetrano olives, radishes and nut-free romesco vinaigrette.

VEGETABLE SALADS

\$6.50

GRILLED SEASONAL VEGETABLES

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

FARMER'S MARKET

Fresh from the farm! This season's best vegetables lightly prepared and seasoned.

CAPRESE SALAD

Buffalo mozzarella, farm fresh basil, and heirloom tomatoes in a balsamic reduction and nut-free basil pesto.

ELOTE SALAD

Mexican grilled sweet corn salad topped with crema, tajin, smoked paprika, cotija, and cilantro.

SPRING HARVEST

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

PICNIC COLESLAW

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

BYO SALAD BARS

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.

\$23.95

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.

\$25.75

TACO SALAD BAR

BYO taco salad with crispy corn chips, iceberg & romaine lettuces, diced tomatoes, blended jack & cheddar cheeses, sour cream, red onion, pico de gallo, jalapenos, cilantro and limes. Assorted proteins can be served warm or room temperature: Seasoned ground beef, chipotle rubbed grilled chicken, vegan black beans. Served with a variety of house dressings to make your own salad, a sliced fruit display, bread basket and our cookie and brownie assortment.

\$23.95

BOXED SALADS

ENTRÉE SALAD BOX

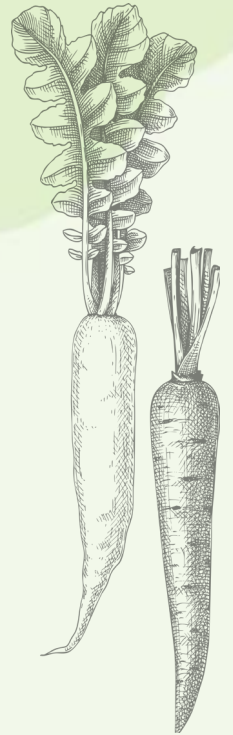
Choice of Mixed Greens; Caesar, or Supergreens salad topped with your choice of chicken, avocado, steak (+ \$1), or salmon (+\$1.50). Complete with fruit salad, roll and mini cookies.

Please Note: We require a minimum of 10 per Leafy Green Salad option.

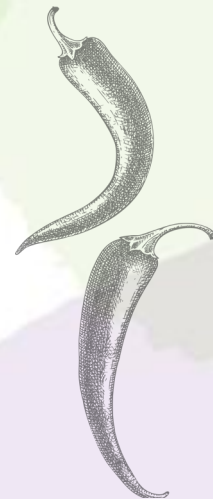
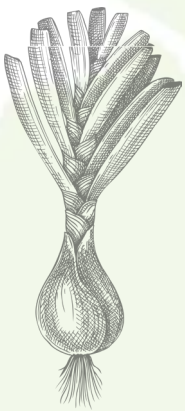
\$24.50



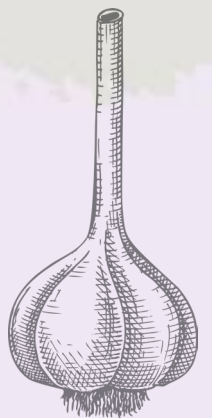
Celery



MIXED GRILLS & INTERACTIVE LUNCHEONS



Anise



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. Served with sesame noodle salad, crunchy citrus spinach 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 asparagus. Served with pearl couscous, Mykonos salad, grilled pita with tzatziki and an assortment of cookies and brownies.

SOUTHWEST GRILL

Grilled steak with charred scallions, mesquite grilled chicken & cilantro lime shrimp. Accompanied by grilled corn. Served with 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 green beans. Served with caprese salad, caesar salad, bread basket and an assortment of cookies and brownies.

AL FRESCO GRILL

Bourbon BBQ glazed steak, honey mustard grilled chicken & grilled shrimp with corn & new potatoes. Served with picnic coleslaw salad, three potato chiptole salad, field greens salad, bread basket and an assortment of cookies and brownies.

INTERACTIVE LUNCHEONS

FAJITAS

GRILLED SEASONAL VEGETABLE.....	\$23.95
ANCHO CHILE CHICKEN.....	\$23.95
CHILE RUBBED FLANK STEAK.....	\$24.95
GRILLED SHRIMP	\$25.95

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

THAI LETTUCE WRAPS

VEGETARIAN CHILE-ROASTED WILD MUSHROOM	\$23.95
LEMONGRASS CHICKEN THIGHS	\$24.95
SOY GINGER SKIRT STEAK	\$25.95

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

SLOW & LOW COOKED BBQ MEATS

PULLED CHICKEN WITH MEMPHIS BBQ SAUCE.....	\$23.50
PULLED NC STYLE PORK SHOULDER.....	\$25.95
BEEF BRISKET WITH SMOKY TEXAN SAUCE.....	\$25.95

Includes three cheese mac, potato buns, picnic coleslaw and assortment of cookies and brownies.

STREET CART SKEWERS

GRILLED VEGETABLE.....	\$21.25
ZA'ATAR SPICED CHICKEN.....	\$23.50
HARISSA STEAK TIPS.....	\$25.95
CHERMOULA SALMON WITH BELL PEPPERS, TOMATOES & SUMMER SQUASH.....	\$26.95

Includes turmeric rice, Mykonos salad, grilled pita wedges, tzatziki, tahini lemon sauce and an assortment of cookies and brownies

INTERACTIVE LUNCHEONS

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. Includes sliced fruit display; artisan bread basket; and assortment of cookies and brownies.

SOUTHWEST CHILI

\$95.00

BY THE GALLON. SERVES 12-15.

Choice of :

Vegetarian Smoky Three Bean | Southwest Beef & Red Bean | New Mexican White Chicken

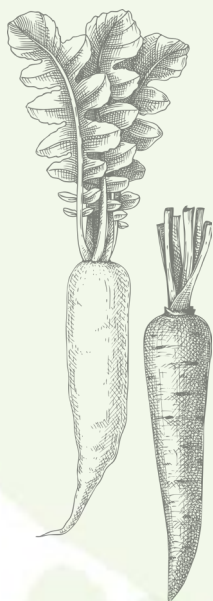
Make it a Bar: Topping Bar of tortilla chips, fritos, shredded cheddar, sour cream, jalapenos, pickled red onions, diced avocados, lime wedges and scallions for an additional **\$6.95 per person**.

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

BAKED POTATO BAR

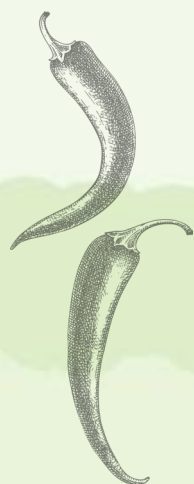
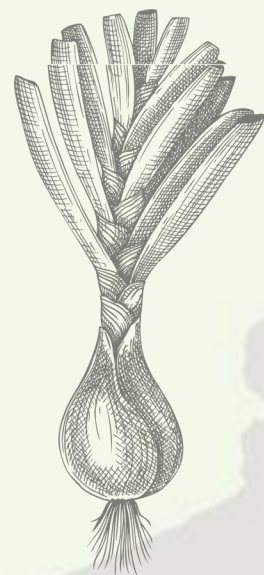
\$22.95

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. Includes supergreens salad, bread basket and assortment of cookies and brownies.



Celery

ENTRÉES



Anise

ENTRÉE MENU PRICING

All entrées have a minimum of 10 guests unless otherwise specified. Meals come with a cuisine specific side salad, assorted bread basket and cookies and brownies platter. Duo & trio selections must be made from the same cuisine category. Selections made outside of the cuisine category will be subject to an additional fee of \$1 per person per item selected.

If you require vegetarian/vegan options and cannot meet the minimum of 10, please refer to our supplemental Dietary Restriction Menu on page 31 for an individual boxed meal.

SINGLE

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

DUO

Selections must be chosen 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

Selections must be chosen from the same cuisine category

TRIO OF ENTRÉES	\$30.95
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A LA CARTE

These selections do not include any sides, bread baskets, or dessert platters.

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

*****Select items have a supplemental fee.***

Duos and trios include one side dish. If you wish to split your side dishes we require a minimum of 10 servings per item. Split sides will incur an additional charge of \$1 per serving. Additional sides are available for \$5 per person with a minimum order of 10 servings.

We want your chosen entrées to be the star of the show, so please consult your Sales Executive for recommendations to make your meal as balanced and cohesive as possible.

MID-ATLANTIC DISCOVERY

Includes field greens salad, artisan bread basket, and our assortment of cookies and brownies.

HOT HONEY BRINED GRILLED CHICKEN

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

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

GRILLED BUTCHER'S CUT OF STEAK

Served with roasted potatoes, grilled asparagus, and Maitre d'Hotel butter.

PAN-SEARED STRIPED BASS

Topped with lemon compound butter and served on a potato and corn hash with baby greens.

"TRUE BLUE" MARYLAND CRAB CAKES

Served with arugula and sweet corn pilaf, lemon wedges and Old Bay remoulade.

\$3 Supplement

CARAMELIZED CAULIFLOWER STEAK

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

BISTRO OFFERINGS

Includes supergreens salad, artisan bread basket, and our assortment of cookies and brownies.

SPRING CHICKEN WITH WHITE WINE

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

CHICKEN PAILLARD

Topped with artichokes, tomatoes, and capers. Served with sundried tomato orzo.

STEAK PROVENCAL

Topped with tomatoes, mushrooms, carrots, summer squash, pearl onions, and fines herbes. Served with buttered pasta.

BISTRO STEAK WITH CABERNET DEMI

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

ROASTED SALMON FILET WITH DILL AND GARLIC BUTTER

Topped with shaved fennel and wild arugula. Served with rice pilaf.

PAN-SEARED POLENTA CAKES

Topped with melted cherry tomato sauce and sauteed seasonal vegetables

Each of these chef-composed dishes is an example of a single entrée. As duos and trios only include one side, we encourage you to select a side dish that will best accompany all of your chosen entrées. Please consult your Sales Executive for their expert recommendations.

AMERICAN CUISINE CLASSICS & NEW TRADITIONS

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

BOURBON & GRAINY MUSTARD CHICKEN BREAST

Served with sauteed spring 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 three cheese mac.

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.

GRILLED EGGPLANT

Accompanied by a wax bean and tomato salad.
Topped with chimichurri sauce.

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 SPECIALTIES

Includes 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.

CHICKEN PICCATA

Topped with lemon caper sauce and served over buttered pasta.

BAKED ZITI WITH MEATBALLS MARINARA

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

SHRIMP SCAMPI

Accompanied by linguine and calabrian chili
flakes.

*Each of these chef-composed dishes is an example of a single entrée. As duos and trios only
include one side, we encourage you to select a side dish that will best accompany all of your
chosen entrées. Please consult your Sales Executive for their expert recommendations.*

MEDITERRANEAN INSPIRED

Includes 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 rice pilaf.

SEARED ROCKFISH

Topped with tomato, fennel, olive and oregano citronette. Served with lemon & kale roasted baby potatoes.

SEARED HALLOUMI & EGGPLANT

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

LATIN AMERICAN TRADITIONS

Includes romaine & snap pea salad, artisan bread basket, and our assortment of cookies and brownies.

PERUVIAN ROAST CHICKEN

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

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.

Each of these chef-composed dishes is an example of a single entrée. As duos and trios only include one side, we encourage you to select a side dish that will best accompany all of your chosen entrées. Please consult your Sales Executive for their expert recommendations.

TASTE OF ASIA

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

CHICKEN TERIYAKI DONBURI

Stir fry with bell peppers, napa 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 rice.

STIR FRIED LO MEIN WITH BEEF

Tender beef strips, broccoli spears, carrot sticks, napa cabbage and onions are stir fried with lo mein noodles in a soy & Shaoxing wine sauce.

SWEET CHILI GLAZED SALMON

Salmon filet brushed with sweet chile alongside 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.

Each of these chef-composed dishes is an example of a single entrée. As duos and trios only include one side, we encourage you to select a side dish that will best accompany all of your chosen entrées. Please consult your Sales Executive for their expert recommendations.

BAKED PASTA BY THE PAN

Serves 9-12. Priced a la carte.

Add Caesar salad, bread basket and assortment of cookies & brownies for \$12.95 per person.

LASAGNA BOLOGNESE

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

\$105.00

VEGETARIAN LASAGNA

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

\$95.00

SOUPS

\$65.00 per gallon. Serves 12-15.

**CHICKEN NOODLE
ROASTED TOMATO
MINESTRONE**

HOT SIDE DISHES

\$6.00 per serving

**THREE CHEESE MAC
SMOKY BBQ BEANS
GRILLED SWEET CORN ON THE COB
MARKET VEGETABLE MEDLEY
GARLIC MASHED POTATOES**

DIETARY RESTRICTION SUPPLEMENTAL MENUS

These menus are designed for the guests with dietary restrictions and will require a supplemental meal. However, these menus do not contain the specific restriction in the list of ingredients. Our kitchen does contain flour, nuts, dairy, and shellfish. We remind our guests with food allergies to be aware that while our chefs are very diligent, there is always a risk of cross contamination.

ADD ON TO BUFFET

If you are ordering these meals to add to your buffet, please order a minimum of 10 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
Maximum 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

VEGETARIAN

PORTOBELLO NAPOLEAN

With sauteed spinach, fresh mozzarella, roasted red peppers.
\$11.95

PASTA PRIMAVERA

With seasonal vegetables.
\$11.95

PARMESAN CRUSTED EGGPLANT

With polenta, spicy tomato sauce.
\$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 sherry mushrooms over rice pilaf.
\$13.95

DAIRY FREE

GRILLED CHICKEN BREAST

With artichoke, blistered tomatoes and capers over roasted potatoes.
\$12.95

GRILLED SALMON FILLET

With cucumber tomato relish and served over rice pilaf.
\$14.95

GRILLED FLANK STEAK

With grilled asparagus, chimichurri sauce and rice pilaf.
\$13.95

Plain grilled options available:

CHICKEN | \$12.95

STEAK | \$13.95

SALMON | \$14.95

The background features a soft, painterly style illustration of various plants. Large, light green leaves are visible in the upper left and center. Delicate, thin-stemmed plants with small, arrow-shaped leaves are scattered throughout, particularly on the right and bottom edges. A purple, rounded shape is at the bottom center. Small yellow and orange speckles are scattered across the lower half of the page.

SNACK PLATTERS & APPETIZERS

SNACK PLATTERS

Small (serves 12-15 guests) | \$75
Large (serves 20-25 guests) | \$105

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!

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.

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.

COMPOSED APPETIZER PLATTERS

CHEESE DISPLAY

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

\$95/\$150

GARDEN CRUDITES

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

\$75/\$95

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

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

QUESADILLAS

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

\$90/\$125

ANTIPASTI PIATTO

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

\$105/\$155

MEZZE PLATTER

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

\$85/\$120

LARGE FORMAT PLATTERS

Big appetites only- these platters are only available in large!

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.

\$220.00

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.

\$155.00

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.

\$225.00

CROSTINI TRIO

Garlic & extra virgin olive oil-rubbed crostini rounds with a trio of toppings: artichoke tapenade; tomato, basil & feta; & whipped ricotta & honey.

\$90.00

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.

\$65.00

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.

\$85.00

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 APPETIZERS BY THE DOZEN

Appetizers priced per dozen unless otherwise noted. Minimum 2 dozen per selection.

JUMBO COCKTAIL SHRIMP

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

\$42.00

CRISPY KATAIFI SHRIMP

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

\$45.00

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 parmesan crumble topping.

\$36.00

VIETNAMESE GARDEN ROLLS

Rice paper-wrapped Vietnamese garden rolls served with shrimp. Vegetarian/vegan option available.

\$38 shrimp **\$30** vegetable

SPANAKOPITA

Traditional Greek phyllo triangle filled with spinach and feta.

\$32.00

ANTIPASTI SKEWERS

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

\$38.00

TORTELLINI SKEWERS

Cheese tortellini served with Greenleaf's nut-free romesco dip.

\$32.00

FRUIT SKEWERS

With Pequia Farms black cherry yogurt dip

\$48.00

CAPRESE SKEWERS

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

\$36.00

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.

\$55.00

GRILLED SKEWERS

Choice of: Vegetable

.....	\$38
Chicken	\$42
Steak	\$45
Salmon	\$45
Shrimp	\$45

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 Bayonnaise on a baby brioche bun

\$80.00

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 grilled asparagus and Cherry Glen goat cheese.

\$45.00

Minimum 2 dozen per slider selection

TEA SANDWICHES

Egg Salad on Brioche.\$40

Sesame Chicken Salad on Brioche.....\$44

Ivy City Smoked Salmon with Chive Cream Cheese on Pumpnickel\$48

Minimum 2 dozen per sandwich selection

HOT APPETIZERS BY THE DOZEN

Appetizers priced per dozen unless otherwise noted. Minimum 2 dozen per selection.

BARBECUE MEATBALLS

Comforting ground beef meatballs in a
savory barbecue glaze.

\$36.00

MARINARA MEATBALLS

Traditional Italian-style meatballs in a
bright marinara sauce.

\$36.00

SPICY CHORIZO MEATBALLS

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

\$38.00

SAMOSAS

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

\$36.00

MARYLAND CRAB DIP

Serves 20-25. Featuring "True Blue" Maryland
crab and cheeses in a savory blend. Served warm.

\$155.00

BUFFALO CHICKEN DIP

Serves 20-25. Creamy and decadent, shredded
chicken with Buffalo sauce and cheese. Served warm.

\$125.00

WARM SOFT PRETZELS

Served with house-made beer cheese.

\$48.00

BACON WRAPPED FIGS

Seasonal juicy figs wrapped in Martin & Sons applewood
smoked bacon and roasted until crispy.

\$36.00

MAC & CHEESE BITES

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

\$36.00

"KFC" BITES

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

\$40.00

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.

\$60.00

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.

Vegan option available

\$36.00

HOT APPETIZERS

BY THE DOZEN

Appetizers priced per dozen unless otherwise noted. Minimum 2 dozen per selection.

POTSTICKERS

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.

\$36.00

MINI BEEF WELLINGTONS

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

\$40.00

PEKING DUCK SPRING ROLLS

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

\$46.00

EMPANADAS

Our family recipes for beef, green chile chicken, or sweet potato and black bean empanadas. Served with tomatillo salsa or our house red sauce.

\$40.00

HAUTE DOGS

The Greenleaf take on traditional pigs in a blanket.

\$36.00

“TRUE BLUE” MARYLAND CRAB CAKE BITES

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

\$55.00



DESSERTS

HANDHELDS & SPECIALTY DESSERTS

COOKIES

Assortment of house-made seasonal flavors. Ask your Sales Executive for our current selections

\$4.75

BROWNIES AND BARS

Assortment of house-made seasonal flavors. Ask your Sales Executive for our current selections

\$4.75

ASSORTMENT OF COOKIES, BROWNIES AND BARS

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

\$5.50

ASSORTED CHEESECAKE BITES

Chocolate, vanilla and chef's seasonal flavor

\$5.25

BERRY COBBLER

Serves 15-20. Topped with corn meal streusel

\$74.95

MINI PIES

Minimum order of 2 dozen, minimum 1 dozen per flavor.

Banana Cream | Lemon Meringue

Strawberry Rhubarb | Lemon Rosemary Apple

\$72 per 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 Executive for the current selections

\$5.00

BEIGNET BITES

Minimum 2 dozen.

Assortment of sugar dusted beignets filled with Nutella, mixed berry and salted caramel.

\$36 per dozen

MINI DESSERT ASSORTMENT

Mini hand-held desserts in seasonal flavors. Ask your Sales Executive for the current selections. 2 pieces per serving.

\$6.00

ASSORTMENT OF DESSERT TARTS

Assortment of our seasonal flavors.

Ask your Sales Executive for the current selections

\$6.00

Substitute our vegan vanilla tarts with vegan oatmilk chocolate ganache and vegan meringue.

+ .50 supplement

DESSERT TARTLETS

Bite sized versions of the dessert tarts. 2 pieces per serving.

\$6.00

Substitute our vegan vanilla tartlets with vegan oatmilk chocolate ganache and vegan meringue.

+ .50 supplement

SHORTCAKE STATION

Buttermilk biscuits sliced in half and served with macerated berries and whipped cream on the side to build your own summer shortcake

\$7.50

FRUIT SKEWERS

Minimum 2 dozen.

With Pequía Farms black cherry yogurt dip

\$48 per dozen

VEGAN SEASONAL MINI

BUNDT CAKE

Our Pastry Chef's seasonal flavor. Ask your Sales Executive for the current selection.

\$5.50

VEGAN & GLUTEN-FREE JAM BARS

Seasonal jam selection.

\$4.50

CUSTOM CAKES

BASIC CAKE FLAVORS

Vanilla | Chocolate | Lemon | Red Velvet | Funfetti | Marble

SPECIALITY CAKE FLAVORS

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

CAKE SOAKS (OPTIONAL)

Vanilla | Bourbon | Rum | Hazelnut | Cinnamon | Espresso

FILLINGS (OPTIONAL)

Lemon | Key Lime Curd | Passion Fruit Curd | Cream Cheese
Buttercream | Strawberry Jam | Apricot Jam | Raspberry Jam | Dulce
de Leche | Chocolate Cremeux | Vanilla Pastry Cream

BUTTERCREAMS

Vanilla | Chocolate | Lemon | Coffee | Almond

DECORATIONS

Sprinkles | Candied Almonds | Buttered Pecans | Dark or
White Chocolate Shavings | White or Dark Chocolate Drip

CUSTOM PRINTED IMAGES

Minimum 1 week notice. Please ask your Sales Executive for
pricing.

ADD INSCRIPTION TO ANY CAKE | \$10

CUPCAKES

Minimum one dozen per order. Minimum one flavor per
half dozen of basic cupcake flavors & 1 flavor per dozen of
specialty cupcake flavors.

BASIC FLAVORS | \$5.00

SPECIALTY FLAVORS | \$5.50

SPECIALITY CAKES

CLASSIC BIRTHDAY

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

SUMMER STRAWBERRY

Lemon cake, strawberry jam filling, pink lemon
buttercream, fresh strawberries

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

LEMON MERINGUE

Yellow cake, lemon soak, lemon curd and torched meringue

All basic cake flavors require 3 business days notice.
All specialty cakes and flavors require 7 business
days notice.

Custom Cakes are available in the following sizes:
9" round | \$65 (basic); \$85 (specialty)
11" round | \$80 (basic); \$105 (specialty)
Quarter sheet | \$100 (basic); \$125 (specialty)
Half sheet | \$190 (basic); \$210 (specialty)
Full Sheet | \$285 (basic); \$325 (specialty)

Specialty Cakes are available in the following sizes:
9" round | \$79.50
11" round | \$98.50