



Fall & Winter 2025-26

By Root & Stem Catering

Table of Contents

Breakfast	Page 3
Sandwiches	Page 8
Salads	Page 12
Mixed Grills &	
Interactive Luncheons	Page 16
Entrées	Page 20
Dietary Restriction	
Supplemental Menu	Page 26
Snack Platters & Appetizers	Page 28
Dessert	Page 34

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

Assortment of our house-baked 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

Bite-sized versions 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 pancake, golden brown and delicious. Served with butter and maple syrup.

\$8.25

Pumpkin-Spiced French Toast

Sliced brioche soaked in a pumpkin spiced 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 for \$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 for \$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

Hand-Held 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

Potatoes.....\$5.50

Pan-Fried Breakfast Potatoes

Shredded Hash Brown Patties

Diced Sweet Potato Hash

Breakfast Burritos.....\$8.50

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.

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

Signature Sandwiches & Wraps

The Cube

Includes 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

Sandwiches \$10.50 a la carte

Roasted Turkey

Roasted turkey, gruyere & spinach on sesame semolina bread.

Smoked Turkey

Smoked turkey, cheddar & red leaf lettuce on sourdough.

Black Forest Ham

Black Forest ham & smoked gouda on pretzel bun.

Roast Beef

Roast beef, caramelized onions & arugula on tomato ciabatta.

Italian Hero

Genoa salami, mortadella, capicola ham & provolone with tomato, pepperoncini relish & shredded lettuce on Italian roll.

Pesto Chicken

Grilled pesto chicken with provolone on ciabatta.

Curried Chicken Salad

Curried chicken salad with alfalfa sprouts on honey dark wheat.

Vermont

Apple, arugula & cheddar on whole grain bread.

California Veg

Alfalfa sprouts, cucumbers, carrots, avocado & goat cheese on dark honey wheat. **Can be made vegan.**

Wraps \$10.50 a la carte

Chicken Caesar

Grilled chicken, romaine, parmesan, croutons & creamy Caesar dressing.

Cajun Chicken

Blackened chicken, lettuce & remoulade.

Country Chicken Salad

Grilled chicken breast, celery, parsley, onions & Duke's mayo.

Lemon-Herb Tuna

Tuna salad with lemon, parsley, red onion & celery.

Turkey Cobb

Roasted turkey, Swiss, avocado & bacon with creamy ranch dressing.

Vegan Hummus & Garden

Garlic hummus, carrots, onions, cucumber & peppers.

Vegan Quinoa Crunch

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

Local Gourmet Potato Chips \$3.00

**Substitute Gluten Free
Bread & Wraps for \$1**

Chef's Inspiration Sandwiches

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

A la carte
\$12.50

Substitute Gluten Free Bread for \$1

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.

Churrasco Steak

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

The R&S Rachel

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

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.

Roasted Turkey, Bacon & avocado

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

Thanksgiving Sandwich

Roasted turkey, cranberry chutney, sage stuffing on rustic bread.

Crispy Fried Chicken

Buttermilk battered chicken breast, B&B pickles, lemon caper mayo on Pretzel bun.

Lousy Hunter

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

Falafel on Grilled Pita

With tzatziki, cucumbers, tomatoes and shredded iceberg.

Vegan option is available.

Build Your Own Sandwich Platter

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.

A la carte

\$14.00

Substitute Gluten Free

Bread for \$1

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

Salads

Leafy Salads

All Salads are available as entree salads with a choice of:

Half an avocado - \$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 whether you would like 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.

Granny Smith

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

Chopped Vegetarian Cobb

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

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.

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.

Supergreens

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

Iceberg Crunch

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

Mykonos

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

A la Carte Salad Dressings

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

ROASTED LEMON HERB
VINAIGRETTE

BALSAMIC VINAIGRETTE

BLOOD ORANGE
VINAIGRETTE

BUTTERMILK RANCH

GREEN GODDESS

CAESAR

BLACK OLIVE VINAIGRETTE

APPLE MUSTARD
VINAIGRETTE

CILANTRO CITRUS
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.

Orzo & Delicata Squash

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

Farfalle pasta tossed with peak of season root vegetables, shaved brussels sprouts, black kale, 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 salad

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

French potato salad

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

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.

Winter Wheatberry Beet

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

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 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.

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

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, breadbasket 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, pepperoncini's, marinated feta, roasted red peppers, and pita chips. Served with a variety of house dressings to make your own salad, a sliced fruit display, breadbasket and our cookie and brownie assortment.

\$25.75

Taco Salad Bar

BYO taco salad with crispy corn chips, iceberg & romaine lettuce, diced tomatoes, blended jack & cheddar cheeses, sour cream, red onion, pico de gallo, jalapenos, cilantro and limes. Assorted proteins are served hot: 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, breadbasket and our cookie and brownie assortment.

\$23.95

Mixed Grills & Interactive Luncheons

Mixed Grills

These popular packages contain three proteins, three different salads, bread and dessert. Everything you need for a catered restaurant worthy luncheon is brought into your office. All packages are served at 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, breadbasket 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, breadbasket 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, breadbasket and an assortment of cookies and brownies.

Bulgogi 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 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, breadbasket 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

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

Thai Lettuce wraps

Vegetarian Chile-roasted wild mushroom	\$23.95
Lemongrass Chicken.....	\$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

Served with 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

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

Minimum of 10 orders per protein selection

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. Served with sliced fruit display; artisan breadbasket; 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, breadbasket 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**.

Entrées

Entrée Menu Pricing

***All entrées have a minimum of 10 guests unless otherwise specified.
Meals come with a cuisine specific side salad, assorted breadbasket 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
-----------------------	---------

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 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 \$6 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

Served with Granny Smith Salad, artisan breadbasket, 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

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

Oven Roasted Turkey Breast

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

Pan-Seared Striped Bass

Accompanied by sweet potato and roasted pepper hash with seasonal greens.

Grilled Butcher's Cut of Steak

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

Caramelized Cauliflower Steak

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

Bistro Offerings

Served with Spinach & Snow Pea Salad, artisan breadbasket, 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 and leeks.

Chicken Paillard

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

Beef Bourguignon

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 garlic mashed potatoes, grilled vegetables and crispy fried shallots on the side.

Apple-Crusted Salmon

Topped with shaved fennel and wild arugula.
Accompanied by sauteed spinach. 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

Served with iceberg crunch salad, artisan breadbasket, 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.

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 sauté of Gulf shrimp, bell peppers, onions and celery with Creole seasonings.

BBQ Baby Back Ribs

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

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 Specialties

Served with Caesar salad, artisan breadbasket, 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 Rosemary Alfredo

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

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

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 rice pilaf.

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.

Bistro Offerings

Served with Mixed Greens Salad, artisan breadbasket, 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.

Red Snapper Veracruz

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

Carne Asada

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

Pork Carnitas

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

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.

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

Served with crunchy citrus and spinach salad, artisan breadbasket, 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 white rice.

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.

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.

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.

Make it a meal: add Caesar salad, breadbasket and assortment of cookies & brownies for \$12.95

Lasagna Bolognese

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

\$105

Vegetarian Lasagna

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

\$95

Soups

\$65 per gallon. Serves 12-15 guests.

Chicken Noodle
Cream of Tomato

Minestrone

Baked Potato

New England Clam Chowder

Hot Side Dishes

\$6 per person

Three Cheese Mac

Smoky BBQ Beans

Roasted Root Vegetables

Market vegetable medley

Garlic Mashed Potatoes

Dietary Restriction Supplemental Menu

These menus are designed for guests with dietary restrictions and 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, 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.

Boxed Meal

For orders that 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.

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.

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 Napa 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 sherry mushrooms over rice pilaf.

\$13.95

Vegetarian

Portobello Napoleon

With sautéed 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 Filet

With cucumber tomato relish and served over rice pilaf.

\$14.95

Grilled Flank Steak

With roasted root vegetables, chimichurri sauce and rice pilaf.

\$14.95

Plain Grilled Options

Chicken | \$12.95

Steak | \$13.95

Salmon | \$14.95

Snack Platters & Appetizers

Snack Platters

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

The Sweet & 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

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

Composed Appetizer Platters

Cheese Display

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

\$95/\$150

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

Antipasti Piatto

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

\$105/\$155

Garden Crudites

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

\$75/\$95

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

Mezze Platter

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

\$85/\$120

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

Large Format Platters

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

Serves 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

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

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

Homemade Chips & 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

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

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

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

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

Crispy Kataifi Shrimp

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

\$45

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

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

Antipasti Skewers

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

\$38

Tortellini Skewers

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

\$32

Fruit Skewers

With Pequea Valley Farms black cherry yogurt dip.

\$48

Caprese Skewers

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

\$36

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

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

Crab Cake Sliders

Crab cake sliders with Old Bayonnaise on a baby brioche bun.

\$80

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.

Minimum 2 dozen per slider selection.

\$45

Tea Sandwiches

Egg Salad on Brioche.....	\$40
Sesame Chicken Salad on Brioche.....	\$44
Cucumber, Cream Cheese & Chive on Pumpernickel	\$40
Ivy City Smoked Salmon with Chive Cream Cheese on Pumpernickel	\$48

Minimum 2 dozen per sandwich selection

Hot Appetizers by the Dozen

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

Bacon Wrapped Figs

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

\$36

"KFC" Bites

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

\$40

Porcini Mushroom Risotto Croquette

Crispy golden panko crust.

\$36

Mac & Cheese Bites

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

\$36

Warm Soft Pretzels

Served with house-made beer cheese.

\$48

Cranberry & Walnut

With brie wrapped in phyllo.

\$38

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

"True Blue" Maryland Crab Cakes

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

\$55

Mini Beef Wellingtons

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

\$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

Maryland Crab Dip

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

\$155

Buffalo Chicken Dip

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

\$125

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

Empanadas

Beef, green chile chicken, or sweet potato and black bean empanadas. Served with tomatillo salsa or our house red sauce.
\$40

Peking Duck Spring Rolls

Spring rolls with house-made Peking-style duck and freshly pickled vegetables served with hoisin sauce.
\$46

Shrimp & Vegetable Shaomai

With scallion soy dipping sauce.
\$26

Haute Dogs

Our take on traditional pigs in a blanket.
\$40

Samosas

Traditional Indian hand pies in either spiced chicken or vegetarian varieties.
\$36

Barbecue Meatballs

Comforting ground beef meatballs in a savory barbecue glaze.
\$36

Marinara Meatballs

Traditional Italian-style meatballs in a bright marinara sauce.
\$36

Spicy Chorizo Meatballs

Latin chorizo meatballs served with a spicy tomato and cilantro sauce.
\$38

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

Dessert

Handhelds & Specialty Desserts

Cookies

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

\$4.75

Brownies & Bars

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

\$4.75

Assortment of Cookies, Brownies & 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

Apple Cobbler

Serves 15-20. Topped with corn meal streusel.

\$74.95

Mini pies

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

Spiced Pumpkin with Whipped Cream | Apple Crumble with Oatmeal Streusel | Cranberry Curd with Toasted

Meringue | Chocolate Pecan

\$42 per dozen

Flan

Serves 8-10. Caramel topped custard that is a perfect ending to any meal.

\$45

Beignet Bites

Minimum 2 dozen.

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

\$36 per dozen

Pumpkin Whoopie Pies

Minimum 2 dozen. With whipped cinnamon spiced cream cheese filling.

\$38

Mini Dessert Cups

Assortment of our seasonal flavors. Ask your Sales Executive for the current selections.

\$5

Mini Dessert Assortment

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

\$6

Assorted Dessert Tarts

Assortment of our seasonal flavors. Ask your Sales Executive for the current selections.

\$6

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

+ .50 supplement; minimum of 10 per order

Dessert Tartlets

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

\$6

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

+ .50 supplement; minimum of 10 per order

Croissant Bread Pudding

Serves 15-20. Served with caramel sauce & whipped cream.

\$84.95

Fruit Skewers

Minimum 2 dozen.

With Pequea Valley Farms black cherry yogurt dip.

\$42 per dozen

Vegan & Gluten Free Jam Bars

Seasonal jam selection.

\$4.50

VEGAN SEASONAL MINI BUNDT CAKE

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

\$5.50

Custom Cakes

Basic Cake Flavors

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

Specialty Cake Flavors

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

Specialty Cake Soaks (optional)

Vanilla | Bourbon | Rum | Hazelnut | Cinnamon | Espresso

Specialty 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 | White or
Dark 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 & one flavor per dozen of specialty cupcake flavors.

BASIC FLAVORS | \$5

SPECIALTY FLAVORS | \$6

Signature Cakes

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 90s 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.

**All basic cake flavors require 3 business days' notice.
All specialty flavors & signature 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)

Signature Cakes are available in the following sizes:

9" round | \$79.50

11" round | \$98.50



Greenleaf Corporate Catering
A Division of Root & Stem Catering

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