greenleaf

by Root & Stem Catering

FALL & WINTER 2026-27

ORDERING FAQ

HOW TO ORDER

If you have a dedicated Sales Executive, email them directly! If not, visit dcgreenleaf.com/contact-us/ or send an email to orders@dcgreenleaf.com.
You may also call our office at **703-289-1281** Monday-Friday between 9am-5pm.

ORDER REQUIREMENTS

Each item has a minimum order quantity of 10 portions unless otherwise noted.

Orders to Virginia and DC within a 10-mile radius are subject to a $150 food & beverage minimum. Orders placed outside of this range may be subject to higher minimums.

Drop-off orders must be confirmed and paid for by 12pm at least two business days in advance.

All events that require staff must be confirmed and paid for 7 days prior to the event.

New or revised orders submitted after our deadline will be subject to a 10% fee.

We accept all major credit cards with a 3% convenience fee. Fee-free payments can be made through ACH, check, or an authorized business account.

The items listed in this menu are designed to travel well. If your event requires chef-driven seasonal cuisine, peerless event design and rentals, and hospitable staff for any occasion, your event may be better suited for Root & Stem, our full-service catering division. Inquire with your Sales Executive or visit rootandstemdc.com/contact-root-and-stem/

CHANGES & CANCELLATIONS

We understand that life happens. Plans can change! To cancel or adjust your drop-off order, please reach out to your Sales Executive by 12pm two business days in advance to avoid additional charges.

Cancellations of **staffed events** or orders of **100 guests or more** must be submitted by 12 noon 7 business days prior to the order date.

Orders cancelled after our cutoff deadline will be charged the full order amount.

New or revised orders submitted after our deadline will be subject to a 10% fee.

UTENSILS & EQUIPMENT

In compliance with the Green Restaurant Association, our utensils are 100% biodegradable and compostable and are available 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. If you wish to display your buffet items on ceramic platters rather than disposable trays, an equipment fee of $2 per guest will be added to your order.

ORDERING SCHEDULE

Event Day	Latest Order Deadline	Order By Time
Monday	Previous Thursday	12pm
Tuesday	Previous Friday	12pm
Wednesday	Monday	12pm
Thursday	Tuesday	12pm
Friday	Wednesday	12pm
Saturday	Thursday	12pm
Sunday	Thursday	12pm

MISSED THE ORDER CUTOFF?

Limited express menu items are available! Contact your Sales Executive or call our office at **703-289-1281** and we will do our best to accommodate your request.

DELIVERY

We deliver all over the Metropolitan Washington, D.C, and suburban areas. Our delivery charges are calculated based on distance from our kitchen, time of day, and volume of order. Please provide us with a 30-minute delivery window. Any China and/or rented equipment will be picked up the following business day. Please contact your Sales Executive to calculate any same-day pickup fees.
Please note that any deliveries requested between 9am-10am are subject to additional delivery charges, as this time is reserved for afternoon delivery prep.

STAFFED EVENTS

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 other equipment.

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ALLERGIES & DIETARY RESTRICTIONS

Each item in this menu has indicators of common allergies and dietary restrictions. Additionally, we have designed an allergy and dietary-friendly menu to accommodate those who will require a supplemental meal. However, is is important to note that we do not operate an allergen-free kitchen. Our facility contains flour, nuts, dairy, shellfish, and other common allergens. Please advise us of any severe allergies or specific dietary needs in order for us to exercise as much caution as possible during preparation and delivery.

DF: Dairy Free · GF: Gluten Free · N: Contains Nuts
V: Vegetarian · V+: Vegan

BREAKFAST

BAKERS MISCELLANY (V)

Assortment of our house-baked muffins, croissants, scones, coffee cakes, danishes, apple cinnamon morning bun & breakfast breads, as well as a selection of bakery-fresh bagels. Served with a variety of house-made cream cheese, fruit preserves, & butter.

$8.00

BREAKFAST BITES (N/V)

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, our house-made cream cheese, and butter.

$7.75

SOUTHERN COMFORT (N)

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

$8.50

LAMINATION STATION (V)

These buttery, flaky treats taste even better than they look! House-made croissants in classic plain, pretzel & chocolate, spinach and cream cheese danish, brioche twist, & Kouign-Amann.

$9.50

VIRGINIA BUTTERMILK BISCUITS (V)

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

$6.50

Add Country Ham Platter

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

$14.00

NEW YORK BAGELS (V)

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

$6.50

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.

$15.50

ALLERGEN-FRIENDLY BITES BY THE PIECE

VEGAN CHOCOLATE TAHINI "MILK" BREAD (V+)	$5.75
MAPLE PUMPKIN CHAI WITH CHOCOLATE CHIPS (GF/V+)	$5.25
VEGAN CHEWY ALMOND GRANOLA BITES (N/V+)	$4.50
GLUTEN-FREE VEGAN CINNAMON ROLL (GF/V+)	$5.50

FROM THE GRIDDLE

BUTTERMILK PANCAKES (V)

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

$8.75

PUMPKIN SPICED FRENCH TOAST (V)

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

$8.75

HEALTHY START

BREAKFAST GRAIN BOWL (DF/V)

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.

$13.00

MIXED BERRY OVERNIGHT OATS WITH CHIA (GF/V+)

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.

$6.00

SEASONAL YOGURT PARFAITS (GF/V)

Pequea Valley Farms vanilla yogurt is topped with a compote of fresh berries and our house-made granola. Sub greek yogurt for an additional $1 per person.

$7.25

BUILD YOUR OWN

AVOCADO TOAST BAR (V+)

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 $1.50 additional per person
Add slices of Ivy City Smoked Salmon for $8.50
Add hard boiled eggs for $3.25
Add bacon for $6.50

$11.50

TOSTADA BAR (GF/V)

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 $3.25

$11.25

OATMEAL BAR (N/GF/V)

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 $1.50 per person.*

$9.00

SCRAMBLED EGG BREAKFAST $16.75

Farm-fresh scrambled eggs are served with a side of cheddar cheese and chives as well as breakfast potatoes; your choice of breakfast protein; and a pastry and bagel assortment.
Sub egg whites for an additional $1.50 per person.

"JUST EGG" SCRAMBLE (GF/V+) $14.00

Vegan egg substitute served with pico de gallo & homestyle potatoes.

SHAKSHUKA (V) $12.50

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 $3 per person
Vegan Substitute with Tofu Available **+$1.50 per person**

HUEVOS RANCHEROS (GF/V) $12.50

Tex-Mex style breakfast of layered sofrito rice, braised black beans, and scrambled eggs, topped with shredded cheddar, a roasted tomato salsa, and corn tostadas on the side.

FRITTATA CUPS (GF) $6.25

Baked crustless egg custard in individual portions.
Minimum 10 per flavor.

Potato & Chorizo

Farmer's Vegetarian (V)

"BLT" - Bacon*, Tomato & Spinach
Choice of pork or turkey bacon

Crumbled Sausage* Western
Choice of pork or turkey sausage

Egg White with Turkey Bacon, Spinach & Feta

"Just Egg" with Sundried Tomato & Spinach (V+) +$1

10" QUICHE $39.95

Serves 6-8

Bacon*, Swiss & Chive
Choice of pork or turkey bacon

Spinach & Chevre (V)

Mushroom & Kale (V)

Sausage* & Peppers
Choice of pork or turkey sausage

HAND-HELD BREAKFAST ITEMS

BREAKFAST SANDWICHES.....$9.25

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 (V)

"Just Egg" & Spinach on Ciabatta (V+) +$1

**Choice of pork or turkey available*

BREAKFAST BURRITOS.....$9.25

Served with Pico de Gallo.

CALIFORNIAN

Fresh cherry tomatoes, applewood smoked bacon or spoked turkey 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 (V)

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

"JUST EGG" (V+) +$1

Plant-based vegan scrambled egg alternative, roasted potatoes & peppers.

Gluten free corn tortilla available +$1.50

Pan-Fried Breakfast Potatoes

Shredded Hash Brown Patties

Diced Sweet Potato Hash

PROTEINS (GF/DF)

Hard Boiled Eggs in the Shell.....$3.25

Peeled Hard-Boiled Eggs.....$3.50

Applewood Smoked Bacon.....$6.50

Smoked Turkey Bacon.....$6.50

Country Pork Breakfast Sausage.....$6.50

Turkey & Sage Breakfast Sausage.....$6.50

ORCHARD FRESH FRUIT (V+)

Sliced Fruit.....$8.25

Fruit Salad.....$7.50

Display of Whole Seasonal Fruit.....$4.00

Citrus & Berry Salad with Mint.....$9.50

SANDWICHES

SIGNATURE SANDWICHES & WRAPS

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

$18.25

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

$21.50

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

$23.00

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

$25.75

A LA CARTE | $11.50

SUB GLUTEN FREE BREAD/WRAP | $1.50

GOURMET POTATO CHIPS | $3.50

SANDWICHES

ROASTED TURKEY
Roasted turkey, gruyere & spinach on sesame semolina bread.

SMOKED TURKEY
Smoked turkey, muenster & red leaf lettuce on sourdough.

BLACK FOREST HAM
Black Forest ham & smoked gouda on pretzel bun.

PESTO CHICKEN
Grilled pesto chicken with provolone on ciabatta.

CHICKEN FRESCO
Grilled chicken, muenster, hot honey, and roasted peppers on a sub roll.

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

ROAST BEEF
Roast beef, caramelized onions & arugula on tomato ciabatta.

CALIFORNIA VEG (V)
Alfalfa sprouts, cucumbers, carrots, avocado & goat cheese on honey dark wheat. **Can be made vegan.**

VERMONTER (V)
Apple, arugula & cheddar on whole grain bread.

WRAPS

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

CURRIED CHICKEN SALAD (DF)
Chicken breast with apricots, warm curry spices & Duke's Mayo.

COUNTRY CHICKEN SALAD (DF)
Grilled chicken breast, celery, parsley, onions & Duke's mayo.

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

LEMON-HERB TUNA (DF)
Tuna salad with lemon, parsley, red onion & celery.

HUMMUS & GARDEN (V+)
Garlic hummus, carrots, onions, cucumber & peppers.

QUINOA CRUNCH (V+)
Quinoa salad with kale, celery & carrots with a spicy black bean spread.

CHEF'S INSPIRATION SANDWICHES

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

$19.75

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

$23.00

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

$24.50

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

$27.25

A LA CARTE | $13.50

SUB GLUTEN FREE BREAD/WRAP | $1.50

GOURMET POTATO CHIPS | $3.50

POLLO A LA BRASA (DF)
Peruvian style roast chicken served with shredded lettuce, tangy cilantro and garlic mayo, aji amarillo and thinly sliced red onion on a sub roll.

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

CHICKEN TORTA
Grilled chicken, avocado, cabbage & black beans on Mexican Cemita bread.

DC ITALIAN BEEF
Top round beef, giardiniera, provolone & cherry pepper aioli on a sub roll.

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

BULGOGI BEEF BAHN MI (DF)
A Korean take on our favorite Vietnamese sandwich. Bulgogi style beef is topped with bahn mi vegetables in a crispy 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 au levain.

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

LOUSY HUNTER (V+)
Za'atar spiced & roasted cauliflower, lemon scented roasted broccoli with black olive hummus on ciabatta.

FALAFEL ON GRILLED PITA (V)
With tzatziki, cucumbers, tomatoes and shredded iceberg. **Vegan option available.**

BUILD YOUR OWN SANDWICH PLATTER

BOXED SANDWICH MEALS

Easy, composed packages for busy days on the go.

SIGNATURE SANDWICH OR WRAP

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

$21.95

CHEF'S INSPIRATION

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

$24.95

SALADS

LEAFY SALADS

$7

MIXED GREENS (GF/V+)

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

CAESAR

Romaine lettuce topped with house-made 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 (V)

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

CRUNCHY CITRUS SPINACH (V+)

Chopped romaine lettuce & spinach 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 (V+)

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

FALL SUPERGREENS (GF/V+)

Kale, baby greens, shaved Brussels sprouts topped with toasted pepitas and dried cranberries. Served with apple mustard vinaigrette.

ICEBERG CRUNCH (V)

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

MYKONOS (GF/V)

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

ADD PROTEIN TO YOUR SALAD

Grilled Chicken	Grilled Steak	Grilled Jumbo Gulf Shrimp (3)	Pan-Seared Salmon	Half an Avocado
11.50	12.50	13.50	13.50	8.50

*Please specify if you would like the proteins on the side

ENTRÉE SALAD BOX

$25.50

Choice of Mixed Greens; Caesar, or Supergreens salad topped with your choice of protein below. Complete with fruit salad, roll and mini cookies.

Grilled Chicken	Grilled Steak +$1.50	Pan-Seared Salmon +2	Avocado

A LA CARTE SALAD DRESSINGS

8 OZ | $6 16 OZ | $11

ROASTED LEMON HERB VINAIGRETTE(V+)

CILANTRO CITRUS VINAIGRETTE (V+)

APPLE MUSTARD VINAIGRETTE (V+)

BALSAMIC VINAIGRETTE (V+)

BLACK OLIVE VINAIGRETTE (V+)

BLOOD ORANGE VINAIGRETTE (V+)

GREEN GODDESS (V+)

CAESAR

HONEY MUSTARD (V)

BUTTERMILK RANCH (V)

PASTA SALADS

$7

SUNDRIED TOMATO PESTO PASTA (V)
Penne pasta tossed with diced zucchini, yellow squash, basil, and parmesan with a sundried tomato pesto dressing.

ORZO & DELICATA SQUASH (V)
Orzo, delicata squash, spinach, dried cranberries, crunchy celery and toasted pumpkin seeds in a apple cider vinaigrette.

PEARL COUSCOUS (V+)
Pearl couscous with fire-roasted peppers, grilled squash, carrots, and scallions in a Moroccan red pepper vinaigrette.

HOMESTYLE CAVATAPPI (DF/V)
Corkscrew pasta in a creamy homestyle dressing with chopped celery, carrot, green onion, bell pepper, and parsley.

FARMER'S FALL FARFALLE (V)
Farfalle pasta tossed with peak of season corn, tomatoes, zucchini, red onions, sugarsnap peas, parmesan & fresh herbs in sherry vinaigrette.

SESAME NOODLES (V)
Noodles tossed in a sweet and spicy dressing with shredded cabbage, carrots, diced cucumbers, and fresh cilantro showered with toasted sesame seeds.

POTATO SALADS

$7

BABY BLISS POTATO SALAD (GF/DF/V)
Red bliss potatoes tossed with celery, carrots, scallions and parsley in a creamy horseradish and dill dressing.

CHIPOTLE THREE POTATO SALAD (GF/V)
Colorful and flavorful tri color blend of potatoes in a zesty chipotle dressing with cilantro and chives.

FRENCH POTATO SALAD (GF/V+)
Tender green beans and diced potatoes tossed with shallots and tarragon in a red wine-dijon vinaigrette.

GRAIN SALADS

$7

SEASONAL GRAIN BOWL (N/GF/V+)
Quinoa, roasted vegetables and pistachio crumble.

THREE GRAIN GUACAMOLE (V+)
Mix of whole grains, avocado, tomatoes, cilantro and red onions in a lime serrano chile vinaigrette.

WINTER WHEATBERRY BEET (GF/V+)
Whole grain wheatberries tossed with diced salt roasted beets, heritage apples and carrots in apple mustard vinaigrette.

VEGETABLE SALADS

$7

GRILLED SEASONAL VEGETABLES (GF/V+)

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

FARMER'S MARKET (GF/V+)

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

MARINATED GREEN BEANS (GF/V+)

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

ROASTED CARROTS (GF/V)

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

FALL HARVEST (GF/V)

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

PICNIC COLESLAW (GF/DF/V)

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.

$24.95

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.

$26.75

TACO SALAD BAR (GF)

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 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, bread basket and our cookie and brownie assortment.

$24.95

STEAKHOUSE SALAD BAR

Build your steakhouse-style salad with chopped iceberg lettuce and assorted toppings, including sliced steak, grilled chicken, bacon lardons, cherry tomatoes, cucumbers, red onions, giardiniera, garlic croutons, blue cheese crumbles. Finish with ranch or balsamic dressings. Served with a sliced fruit display, bread basket and our cookie and brownie assortment.

$26.75

MIXED GRILLS & INTERACTIVE LUNCHEONS

MIXED GRILLS

Everything you need for a restaurant-worthy luncheon brought into your home or office!
All packages are served room temperature, but can be served warm upon request.

**Dietary indicators are specific to the proteins in each meal package, not the sides or other accompaniments.*
If you have dietary requirements, notably related to gluten and dairy, please inform your Sales Executive so that they may suggest appropriate substitutions or alternatives.

$32

ASIAN GRILL (DF*)

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 assortment of cookies and brownies.

SANTORINI GRILL (GF*)

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

SOUTHWEST GRILL (GF/DF*)

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 assortment of cookies and brownies.

ITALIAN GRILL (GF/DF*)

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

BULGOGI GRILL (DF*)

Caramel chicken, beef bulgogi, and gochujang shrimp. Accompanied by 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 (GF*)

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

INTERACTIVE LUNCHEONS

FAJITAS

Served with all the fixings of 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.

GRILLED SEASONAL VEGETABLE.....$24.95
GRILLED SHRIMP GUAJILLO.....$26.95
ANCHO CHILE CHICKEN.....$24.95
CHILE RUBBED FLANK STEAK.....$25.95

THAI LETTUCE WRAPS (DF)

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.

VEGETARIAN CHILE-ROASTED WILD MUSHROOM.....$24.95
LEMONGRASS CHICKEN.....$25.95
SOY GINGER SKIRT STEAK.....$26.95

SLOW & LOW COOKED BBQ MEATS

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

PULLED CHICKEN WITH MEMPHIS BBQ SAUCE.....$24.50
PULLED NC STYLE PORK SHOULDER.....$26.95
BEEF BRISKET WITH SMOKY TEXAN SAUCE.....$26.95
VEGAN BBQ JACKFRUIT*.....$24.50

*Vegan sides available upon request

STREET CART SKEWERS

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

GRILLED VEGETABLE.....$22.25
ZA'ATAR SPICED CHICKEN.....$24.50
HARISSA STEAK TIPS.....$26.95
CHERMOULA SALMON WITH BELL PEPPERS,
TOMATOES & SUMMER SQUASH.....$27.95

MINIMUM OF 10 ORDERS PER PROTEIN SELECTION

INTERACTIVE LUNCHEONS

BYO GRAIN BOWLS (DF).....$28.95

Greenleaf's tri-grain pilaf of quinoa, barley, and wheatberry served alongside grilled salmon and chicken, blanched edamame, sauteed mushrooms, and grilled squash with romaine, spinach, and kale greens bowls, house-made dressings and vinaigrettes. Served with sliced fruit display; artisan bread basket; and assortment of cookies and brownies.
Gluten-free grain blend available for +$1.50 per person

BYO SHAWARMA STYLE BOWLS (GF).....$29.95

A base of turmeric rice topped with your choice of proteins and toppings. Includes lemon oregano chicken thighs, za'atar spiced salmon & falafel, chopped iceberg lettuce, tzatziki, hummus, tomatoes, cucumber, dill, sumac onions & feta. Served with pita chips, grilled pita bread & red wine vinaigrette on the side. Served with sliced fruit display and assortment of cookies and brownies.

BYO WARM POKE BOWLS (GF).....$30.95

Steamed White Rice, Mixed Greens, Sesame Tofu, Grilled Chicken, Soy Salmon, Cucumber, Pickled Red Onion, Sliced Avocado, Shredded Radish, Shredded Carrots, Blanched Edamame, Sesame Seed, Green Onion, Creamy Sriracha, Scallion Soy Sauce, and Nori. Served with Sliced Fruit, Hawaiian Rolls and Cookies & Brownies

BAKED POTATO BAR (GF).....$23.95

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

SOUTHWEST CHILI.....$98.00

BY THE GALLON. SERVES 12-15.

Choice of: Smoky Three Bean (GF/V+) | Southwest Beef & Red Bean (DF) | New Mexican White Chicken (GF/DF)

Make it a Bar:
Topping Bar of tortilla chips, Fritos, shredded cheddar, sour cream, jalapenos, pickled red onions, diced avocados, lime wedges and scallions
+$7.95 per person.

Make it a Meal: Add iceberg crunch salad, corn bread and assortment of cookies and brownies **+$13.95 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 bread basket and cookies and brownies platter.
Duo & trio selections must be made from the same cuisine category. Selections made outside of the same cuisine category will be subject to an additional fee of $2 per person per item selected.

****Dietary indicators are specific to the proteins in each meal package, not the sides or other accompaniments.***
If you require more allergy and dietary-friendly entrees, or are unable to meet the order minimum for items listed in this section, please refer to our Allergen & Dietary-Friendly menu on page 30.

SINGLE

VEGETARIAN ENTRÉE $22.25

POULTRY ENTRÉE $24.50

BEEF OR PORK ENTRÉE $26.95

DUO

Selections must be chosen from the same cuisine category.

POULTRY & POULTRY/VEGETARIAN $26.95

POULTRY & BEEF/PORK $27.50

POULTRY & SEAFOOD $27.95

BEEF & POULTRY/VEGETARIAN $27.50

BEEF & BEEF/PORK $27.95

BEEF & SEAFOOD $28.95

SEAFOOD & POULTRY/VEGETARIAN $27.95

SEAFOOD & BEEF $28.95

TRIO

Selections must be chosen from the same cuisine category.

A LA CARTE

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

VEGETARIAN $12.95

POULTRY $13.95

BEEF/PORK $14.95

SEAFOOD $15.95

****Select items have supplemental fee***

Select entrees are only available as a single. 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 $1.50 per serving. Additional sides are available for $6.50 per person with a minimum

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 bread basket, and our assortment of cookies and brownies.

HOT HONEY BRINED GRILLED CHICKEN (GF/DF)

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 (GF)

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

OVEN ROASTED TURKEY BREAST (GF)

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

GRILLED BUTCHER'S CUT OF STEAK (GF)

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

PAN-SEARED STRIPED BASS (GF)

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

CARAMELIZED CAULIFLOWER STEAK (V+)

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

BISTRO OFFERINGS

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

CHICKEN CHASSEUR (GF/DF)

Topped with wild mushrooms, plum tomatoes, thyme, lemon and white wine. Served with a blend of roasted potatoes and leeks.

CHICKEN PAILLARD (DF)

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

APPLE-CRUSTED SALMON

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

BEEF BOURGUIGNON (GF/DF)

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.

PAN-SEARED POLENTA CAKES (GF/V)

Topped with melted cherry tomato sauce and sauteed seasonal vegetables.
Vegan option available

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 bread basket, and our assortment of cookies and brownies.

BOURBON & GRAINY MUSTARD CHICKEN BREAST (DF)

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

BUTTERMILK BATTERED FRIED CHICKEN

Served with baby bliss potato salad.

BBQ BABY BACK RIBS

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

GRILLED HONEY & FRESNO CHILE SALMON (GF/DF)

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

LOW COUNTRY SHRIMP & GRITS (GF)

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

MAPLE ROASTED ACORN SQUASH (GF/V+)

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.

ITALIAN SPECIALTIES

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

PARMESAN CRUSTED CHICKEN

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

CHICKEN PICCATA

Topped with lemon caper sauce and served over buttered pasta.

CHICKEN CACCIATORE (GF/DF)

Chicken thighs braised in a stew of Italian tomatoes, peppers, onions and mushrooms with fresh herbs. Served with creamy polenta.

TUSCAN FLANK STEAK (GF/DF)

With garlic spinach and creamy white beans. Served with rosemary potatoes.

SHRIMP ROSEMARY ALFREDO

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

PORTOBELLO NAPOLEON (GF/V)

With sauteed spinach, fresh mozzarella and roasted red peppers. Served with rice pilaf.

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 (GF/DF)

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

SPANAKOPITA STUFFED CHICKEN ROULADE (GF)

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

GARLIC & HERB SEARED SWORDFISH (GF/DF)

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

SEARED HALLOUMI & EGGPLANT (GF/V)

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

LATIN AMERICAN TRADITIONS

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

PERUVIAN ROAST CHICKEN (DF)

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

CARNE ASADA (GF/DF)

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

RED SNAPPER VERACRUZ (GF/DF)

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

LOMO SALTADO (DF)

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 (GF/V+)

Roasted poblano stuffed with quinoa and black bean pilaf then topped with salsa verde. Served room temperature.

**Not available as a duo or trio*

PORK CARNITAS (DF)

Slow cooked pork shoulder rubbed with dried chiles and adobo spices. Pulled from the bone and served with white onions, cilantro, avocado tomatillo sauce and flour tortillas.

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 bread basket, and our assortment of cookies and brownies.

CHICKEN TERIYAKI DONBURI (DF)

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

CHICKEN TIKKA MASALA (GF)

Bone-in chicken pieces marinated and roasted, then simmered in a rich tomato broth with warm spices. Served with white rice.

STIR FRIED LO MEIN WITH BEEF (DF)

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

SWEET CHILI GLAZED SALMON (GF/DF)

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

BANG BANG SALMON

Grilled Salmon with bang bang sauce and toasted sesame seeds, accompanied by blanched broccoli. Served with cilantro lime rice.

HONEY WALNUT SHRIMP (N)

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

THAI CURRY CAULIFLOWER (GF/V+)

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, bread basket and assortment of cookies & brownies for $13.95

LASAGNA BOLOGNESE

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

$110

VEGETARIAN LASAGNA (V)

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

$100

SHORT RIB RIGATONI

Rigatoni baked with a rich short rib ragu. Topped with melted mozzarella and drizzled with nut-free pesto.

$110

BAKED ZITI (V)

Traditional baked ziti pasta with a rich marinara sauce, fresh basil & ricotta cheese.

$100

SOUPS

$70 per gallon. Serves 12-15 guests.

CHICKEN NOODLE
MINESTRONE
CREAM OF TOMATO
BAKED POTATO
NEW ENGLAND CLAM CHOWDER

HOT SIDE DISHES

$6.50 per person

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

ALLERGEN & DIETARY-FRIENDLY ENTRÉES

GLUTEN & DAIRY-FREE ENTREES

These menus are designed for guests with specific allergies or dietary restrictions and may require a supplemental meal. However, these items are prepared in a shared kitchen which contains flour, nuts, dairy, and shellfish. We remind our guests with food allergies to be aware that while our chefs are very diligent, especially with these items, there is always a risk of cross contamination.

CUMIN-SPICED GRILLED CHICKEN (GF/DF)

Served with sofrito rice.

$13.95

GRILLED STEAK (GF/DF)

With chimichurri and acorn squash. Served with rice pilaf.

$14.95

ARTICHOKE CHICKEN (GF/DF)

Cooked with tomatoes and capers. Served with roasted potatoes.

$13.95

GRILLED TENDERLOIN (GF/DF)

With roasted mushrooms and herb gremolata. Served with roasted potatoes.

$14.95

HONEY BBQ CHICKEN BREAST (GF/DF)

With broccolini and roasted potatoes

$13.95

GRILLED SALMON (GF/DF)

With lemon citronette and green beans. Served with rice pilaf.

$15.95

PLAIN GRILLED OPTIONS

Simply seasoned with salt, pepper and lemon, and served with a side of white rice.

CHICKEN (GF/DF)
$13.95

STEAK (GF/DF)
$14.95

SALMON (GF/DF)
$15.95

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 above.

BOXED MEAL

For orders that will require dietary supplements for the sides and dessert as well we can box the entrée below with mixed seasonal vegetables and dietary dessert. Please add $12 to the cost above.
Maximum limit of 10 boxes per order.

ENTRÉE BOXED

For orders less then 5, we can individually box the entrées and label them. Please add an **additional $2** to the price above for individually packaged entrées.

PLANT-BASED ENTREES

These menus are designed for guests with specific allergies or dietary restrictions and may require a supplemental meal. However, these items are prepared in a shared kitchen which contains flour, nuts, dairy, and shellfish. We remind our guests with food allergies to be aware that while our chefs are very diligent, especially with these items, there is always a risk of cross contamination.

VEGAN

GRILLED VEGETABLE SKEWERS (GF/V+)

Served over rice pilaf with herb chimichurri.

$12.95

GRILLED CAULIFLOWER STEAK (V+)

With garden herb citronette on a bed of lemon couscous.

$12.95

TOFU BULGOGI (V+)

With sesame fried rice and napa cabbage.

$12.95

STUFFED ACORN SQUASH (GF/V+)

With rice pilaf.

$12.95

VEGETARIAN

PORTOBELLO NAPOLEON (GF/V)

With sauteed spinach, fresh mozzarella and roasted red peppers.

$12.95

PARMESAN CRUSTED EGGPLANT (V)

With polenta and spicy tomato sauce.

$12.95

SEARED HALLOUMI (GF/V)

With cannellini beans and sauteed tomatoes.

$12.95

ARANCINI ALLA NORMA (V)

Two golf ball-sized risotto fritters stuffed with roasted eggplant, tomatoes, mozzarella, and basil. Served with marinara sauce.

$12.95

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 above.

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 $12 to the cost above. **Maximum limit of 10 boxes per order.**

ENTRÉE BOXED

For orders less then 5, we can individually box the entrées and label them. Please add an **additional $2** to the price above for individually packaged entrées.

SNACK PLATTERS & APPETIZERS

SNACK PLATTERS

SMALL (SERVES 12-15 GUESTS) | $80
LARGE (SERVES 20-25 GUESTS) | $110

THE SWEET & SALTY (V)

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 (GF/N/V+)

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 (GF/N/V+)

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 (V)

A selection of assorted domestic, local, and imported cheeses served with dried fruits and crackers.
$100/$160

GARDEN CRUDITES (GF/V+)

Seasonal vegetables fresh from our farms are served with roasted garlic hummus or chipotle ranch dip.
$85/$100

MEZZE PLATTER (V)

Grilled pita triangles are served with seasonal vegetables, olives, feta, hummus, tzatziki and spicy red pepper with feta.
$95/$130

ANTIPASTI PIATTO

A specialty assortment of cured and dried meats, sliced cheeses, pickled vegetables, honey, and artisan fig jam served with crostini.
$110/$165

PICNIC SKEWERS (GF)

Skewers of honey mustard chicken, rosemary herb beef, and dill salmon are served on a bed of baby greens with peppercorn ranch dipping sauce.
$100/$190

THAI SATAY PLATTER (DF/N)

An assortment of chicken, steak, and shrimp satay skewers served over rice noodles with sweet chili dip and savory peanut sauce. Plain grilled satay skewer option available.
$100/$190

QUESADILLAS

Grilled chicken, steak, and vegetarian adobo black bean quesadillas are served with sour cream, Greenleaf guacamole, and freshly made pico de gallo.
$95/$130

LARGE FORMAT PLATTERS

Big appetites only – these platters are only available in large!
Serves 20-25 guests

BEEF TENDERLOIN DISPLAY (GF/DF)

Chef-carved and perfectly medium rare beef tenderloin is served with miniature knot brioche rolls (contains dairy), horseradish spread, grainy mustard, and garnished with grilled vegetables.
$315

GRILLED SIDE OF SALMON WITH GOCHUJANG GLAZE (DF)

Featuring a sweet and spicy Korean glaze, a full side of grilled Atlantic salmon is served with watercress, miniature brioche rolls (contains dairy), spicy cucumber salsa, and Napa cabbage slaw.
$225

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.
$160

CROSTINI TRIO (V)

Garlic & extra virgin olive oil-rubbed crostini rounds with a trio of toppings: artichoke tapenade; tomato, basil & feta; & whipped ricotta & honey.
$95

THE BIG DIPPER (V+)

Traditional hummus, smoky chipotle hummus & green goddess dip. Served with cucumbers, carrots, celery & crackers.
$95

HOMEMADE CHIPS & DIPS PLATTER (GF)

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.
$70

GUACAMOLE BAR (GF/DF/N)

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.
$145

SALSA BAR (GF/V+)

Hand-fried house tortilla chips are served with fresh pico de gallo, Greenleaf guacamole, black bean dip, and salsa verde.
$90

GRILLED SHRIMP TRIO (GF/DF)

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.
$230

COUNTRY HAM PLATTER

Buttermilk biscuits and sesame lavash crackers served with Shaved Edwards country ham, pimento cheese, vegan chicharrons, pickled vegetables and red pepper jelly.
$200

ROOM TEMPERATURE APPETIZERS BY THE DOZEN

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

JUMBO COCKTAIL SHRIMP (GF/DF)

Jumbo shrimp are perfectly poached and served with cocktail sauce and lemon wedges.
$47

CRISPY KATAIFI SHRIMP (DF)

Jumbo shrimp wrapped in shredded phyllo dough, flash-fried, and served with our sweet chili dip.
$50

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.
$39

VIETNAMESE GARDEN ROLLS (GF/DF)

Rice paper-wrapped Vietnamese garden rolls filled with shrimp and crunchy raw vegetables. Vegan option available!
$43 shrimp | $33 vegetable

SPANAKOPITA (V)

Traditional Greek phyllo triangle filled with spinach and feta.
$35

ANTIPASTI SKEWERS (GF)

Loaded Italian skewers with Kalamata and Castelvetrano olives, tomatoes, bocconcini mozzarella, fresh basil, and salami.
$41

TORTELLINI SKEWERS (V)

Cheese tortellini served with nut-free romesco dip.
$35

FRUIT SKEWERS (GF/V)

With Pequea Valley Farms black cherry yogurt dip.
$48

CAPRESE SKEWERS (GF/V)

Mini skewers loaded with fresh basil, cherry tomatoes, and bocconcini mozzarella drizzled with balsamic reduction.
$39

CAJUN SKEWERS (GF/DF)

Inspired by the South! Shrimp, andouille sausage, green bell pepper, yellow onion, and blistered cherry tomatoes are grilled in a Cajun spice blend.
$58

GRILLED SKEWERS (GF/DF)

Simply seasoned and grilled until tender.

Vegetable.....$41
Chicken $45
Steak $48
Salmon $48
Shrimp $48

FILET MIGNON SLIDERS

Grilled petit filet sliders are served with arugula, caramelized onions, and horseradish spread on baby brioche.
$65

CRAB CAKE SLIDERS

Crab cake sliders with Old Bayonnaise on a baby brioche bun.
$85

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.
$50

TEA SANDWICHES

Egg Salad on Brioche.....$43
Sesame Chicken Salad on Brioche.....$47
Cucumber, Cream Cheese & Chive on Pumpernickel.....$43
Ivy City Smoked Salmon with Chive Cream Cheese on Pumpernickel.....$52
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 (GF/DF)

Juicy figs wrapped in Martin & Sons applewood smoked bacon and roasted until crispy.
$39

"KFC" BITES (DF)

Twice-fried, Korean-style chicken with a gochujang glaze, garnished with shaved radishes and cilantro.
$44

MINI BEEF WELLINGTONS

Flaky puff pastry dough filled with beef tenderloin and mushroom duxelle and baked until golden. Served with horseradish dip.
$44

PORCINI MUSHROOM RISOTTO CROQUETTE (V)

Crispy golden panko crust.
$40

MAC & CHEESE BITES (V)

Our signature three-cheese mac is fried into a fritter and served with spicy marinara sauce.
$40

CRANBERRY & WALNUT (N/V)

With brie wrapped in phyllo.
$41

"TRUE BLUE" MARYLAND CRAB CAKES (DF)

Our jumbo lump crab cakes have minimal filler and feature "True Blue" Maryland crab, served with remoulade.
$60

MINI ARTICHOKE & CELERY CAKES (V+)

Blended with Eastern Shore spices and pan seared. Served with a vegan green onion & lemon "aioli" on the side. A vegan answer to Maryland-style crab cakes!
$48

MINI LOADED BAKED POTATOES (GF)

Baby new potatoes are hollowed and filled with mashed potato, then garnished with shredded cheddar, sour cream, snipped chives, and diced applewood smoked bacon.
$39

BUFFALO CAULIFLOWER BITES (V)

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.
$39

MARYLAND CRAB DIP

Serves 20-25. Featuring "True Blue" Maryland crab and cheeses in a savory blend. Served warm with toasted baguette rounds.
$160

BUFFALO CHICKEN DIP

Serves 20-25. Creamy and decadent, shredded chicken with Buffalo sauce and cheese. Served warm with toasted baguette rounds.
$130

HOT APPETIZERS BY THE DOZEN

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

PEKING DUCK SPRING ROLLS (DF)

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

$50

POTSTICKERS (DF)

Choice of:

Vegan Edamame.....$39 Traditional Pork.....$41
Lemongrass Chicken.....$41 Sesame Shrimp.....$45

WARM SOFT PRETZEL NUGGETS (V)

Served with house-made beer cheese.

$32

HAUTE DOGS (DF)

Our take on traditional pigs in a blanket.

$43

SHRIMP & VEGETABLE SHAOMAI (DF)

With scallion soy dipping sauce.

$30

SAMOSAS (DF)

Traditional Indian hand pies in either spiced chicken or vegetarian (contains nuts) varieties.

$39

EMPANADAS

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

$43

BARBECUE MEATBALLS

Comforting ground beef meatballs in a savory barbecue glaze.

$39

MARINARA MEATBALLS

Traditional Italian-style meatballs in a bright marinara sauce.

$39

COCONUT CRUSTED SHRIMP (DF)

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

$47

SPICY CHORIZO MEATBALLS

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

$41

BBQ JACKFRUIT SLIDERS (V+)

Pulled jackfruit in Carolina BBQ sauce, house-made bread and butter pickles, and tailgate slaw on mini vegan French rolls.

$65

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.

$64

DESSERT

HANDHELDS & SPECIALTY DESSERTS (V)

COOKIES (N)
Assortment of house-made seasonal flavors. Ask your Sales Executive for our current selections.
$5.25

BROWNIES & BARS (N)
Assortment of house-made seasonal flavors. Ask your Sales Executive for our current selections.
$5.25

ASSORTMENT OF COOKIES, BROWNIES & BARS (N)
An assortment of our current seasonal house-made cookies, brownies and bars.
$6

ASSORTED CHEESECAKE BITES (N)
Chocolate, vanilla and chef's seasonal flavor.
$5.75

MINI DESSERT CUPS (N)
Assortment of our seasonal flavors. Ask your Sales Executive for the current selections.
$5.50

MINI DESSERT ASSORTMENT (N)
Mini hand-held desserts in seasonal flavors. Ask your Sales Executive for the current selections. 2 pieces per serving.
$6.50

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
$45 per dozen

ASSORTED DESSERT TARTS (N)
Assortment of our seasonal flavors. Ask your Sales Executive for the current selections.
$6.50
Substitute our vegan vanilla tarts with vegan oatmilk chocolate ganache and vegan meringue.
+ .75 supplement; minimum of 10 per order

DESSERT TARTLETS (N)
Bite sized versions of the dessert tarts. 2 pieces per serving.
$6.50
Substitute our vegan vanilla tartlets with vegan oatmilk chocolate ganache and vegan meringue.
+ .75 supplement; minimum of 10 per order

FLAN (GF)
Serves 8-10. Caramel topped custard that is a perfect ending to any meal.
$50

PUMPKIN WHOOPIE PIES
Minimum 2 dozen. With whipped cinnamon spiced cream cheese filling.
$42

BEIGNET BITES (N)
Minimum 2 dozen.
Assortment of sugar dusted beignets filled with Nutella, mixed berry and salted caramel.
$38 per dozen

CROISSANT BREAD PUDDING
Serves 15-20. Served with caramel sauce & whipped cream.
$87.95

APPLE COBBLER
Serves 15-20. Topped with corn meal streusel.
$78.95

SEASONAL MINI BUNDT CAKE (V+)
Our Pastry Chef's seasonal flavor. Ask your Sales Executive for the current selection.
$6

FRUIT SKEWERS (GF/V+)
Minimum 2 dozen.
With Pequea Valley Farms black cherry yogurt dip.
$48 per dozen

JAM BARS (GF/V+)
Seasonal jam selection.
$5

SIGNATURE CAKES

VANILLA ELEGANCE
Tender vanilla cake layered with silky vanilla bean mousse and finished with smooth vanilla buttercream.

CHOCOLATE INDULGENCE
Rich chocolate cake layered with silky chocolate mousse and finished with smooth chocolate buttercream.

STRAWBERRIES & CREAM
Vanilla chiffon, fresh strawberries, vanilla Chantilly cream, strawberry buttercream, and strawberry crunch.

CHOCOLATE SALTED CARAMEL
Chocolate cake, salted whipped dulcey cream, dulcey crunchy pearls, and caramel buttercream.

RED VELVET
Classic red velvet with cream cheese frosting.

LEMON MERINGUE
Vanilla chiffon, lemon soak, lemon cream filling, and textured torched meringue

CARROT CAKE
Classic carrot cake with cream cheese frosting

CUPCAKES

Minimum one dozen per flavor.

CLASSIC VANILLA
Vanilla cake, vanilla buttercream, white chocolate pearls

CLASSIC CHOCOLATE
Chocolate cake, chocolate buttercream,dark chocolate shavings

STRAWBERRY SHORTCAKE
Vanilla cake, strawberry jam filling, strawberry buttercream, strawberry crunch topping

CHOCOLATE SALTED CARAMEL
Chocolate cake, caramel buttercream, salted caraml topping

RED VELVET
Classic red velvet, cream cheese frosting.

LEMON BLOSSOM
Vanilla cake, lemon cream filling, lemon buttercream

COOKIES & CREAM
Chocolate cake with cookies-and-cream butercream

CUSTOM CAKES

CAKE FLAVORS
Vanilla | Chocolate | Red Velvet | Funfetti | Marble

SOAKS
Vanilla | Lemon | Strawberry | Coffee | Chocolate

SPECIALTY FILLINGS
Vanilla Buttercream | Chocolate Buttercream | Lemon Cream | Passion Fruit Cream
Cream Cheese Icing | Dulce de Leche | Vanilla Pastry Cream | Fresh Berries | Coconut Cream

BUTTERCREAMS
Vanilla | Chocolate | Lemon | Coffee | Strawberry | Caramel

DECORATIONS
Sprinkles | White or Dark Chocolate Shavings | White or Dark Chocolate Drip
Fresh Berries | Toasted Coconut | Sliced Toasted Almonds | Crunchy Pearls

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

ADD INSCRIPTION TO ANY CAKE | $12

Cake Size	Approx. Servings	Signature	Custom
8"	20	$90	$110
10"	30	$125	$150
12"	45	$175	$200
Quarter Sheet	25	$100	$125
Half Sheet	50	$190	$210
Full Sheet	100	$285	$325

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