



Corporate Catering

greenleaf

From Farm to Conference Table

Fall Menu





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

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

A DIVISION OF ROOT & STEM CATERING

SUSTAINABLE. LOCAL. EPICUREAN.

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

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



FROM SCRATCH MENUS, ALLERGIES, AND DIETARY REQUESTS

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

SEASONAL SPECIALTY MENUS

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

ORDER FAQs

Please place all orders with as much advanced notice as possible. During busy seasons we do book up several days in advance. All menu items are priced per person unless otherwise indicated and are subject to a 7 person minimum. You may order by calling us at 703-289-1281; emailing us at orders@dcgreenleaf.com, or online through our website.

CHANGING OR CANCELLING ORDERS

We respectfully request all orders that are reducing in count or canceling be submitted in writing or email 48 hours prior to your event. Our food is made from scratch, just for you, and cannot be reused. Any cancellations, including inclement weather, made within 24 hours will not be accepted. Orders for more than 100 guests or those with staffing and/or rentals will require a 72 hour cancellation period.

PAYMENT

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

DELIVERY

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

UTENSILS & EQUIPMENT

Greenleaf is a Green restaurant certified company, and we utilize 100% biodegradable and compostable utensils for your orders at a minimal charge. Please let your sales manager know you will require disposables. We have a large supply of equipment from ceramic serving dishes to fine china, glassware and linens. Please check with sales manager for options and details

STAFF

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

FULL SERVICE EVENTS

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

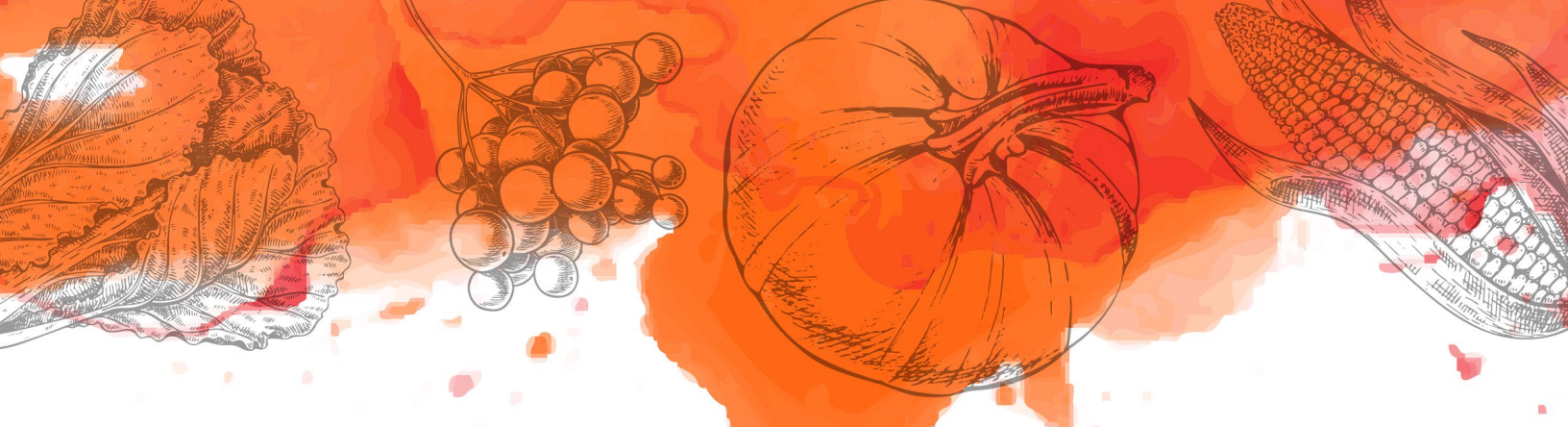


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Breakfast





Bakery Trays

VIRGINIA BUTTERMILK BISCUITS

Golden, buttery & flaky Southern biscuits made from scratch in our kitchen.

Served with butter & house-made mixed berry jelly

\$5.25

**Add Country Ham Platter*

The perfect addition to a plate of biscuits.

Shaved Edwards country ham served with pimento cheese, pickled vegetables and red pepper jelly.

\$12.95

NEW YORK BAGELS

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

\$4.75

**Add Ivy City Smoked Salmon Platter*

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

\$13.95

BAKERS MISCELLANY

Our most popular selection!

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

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

\$6.75

BREAKFAST BITES

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

\$6.50

SOUTHERN COMFORT

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

\$7.25

LAMINATION STATION

These buttery, flaky treats taste even better than they look! House-made croissants in classic plain, ham & cheese and chocolate, a flaky danish filled with cream cheese with everything bagel seasonings, and a cinnamon monkey bread made from croissant dough.

\$7.95



Dietary Items Available By The Piece

VEGAN CHOCOLATE TAHINI "MILK" BREAD

\$5.25

GLUTEN & DAIRY FREE CINNAMON ROLL

\$4.95

GLUTEN & DAIRY FREE SEASONAL MUFFIN

\$4.75

VEGAN SEASONAL MINI BUNDT CAKE

\$5.50



From The Griddle

BUTTERMILK PANCAKES

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

\$7.25

PUMPKIN SPICED FRENCH TOAST

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

\$7.25



Healthy Start

AVOCADO TOAST

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

\$8.25

MIXED BERRY OVERNIGHT OATS WITH CHIA

Whole grain 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



VERACRUZ BREAKFAST

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

\$9.50

VEGAN CHEWY GRANOLA BITES

Vegan & gluten free bites made with
cocoa tahini, dates, sunflower seeds,
gluten free oats, agave,
cranberries, almonds and crispy rice

\$4.00

SEASONAL YOGURT PARFAITS

Pequea Valley Farms vanilla yogurt is topped with
a compote of fresh berries and our house-made
granola. Sub greek yogurt for an additional \$0.85 pp.

\$5.50

WHOLE GRAIN OATMEAL

Bob's Red Mill organic rolled oats cooked with
a touch of vanilla, agave, and cinnamon in milk,
served with the following toppings: dried cranberries, toasted
pepitas, slivered almonds, chocolate chips,
fresh blueberries, and maple syrup. Plant based,
dairy free alternative for \$1 additional per person.

\$7.25



Farm Fresh Eggs

SCRAMBLED EGG BREAKFAST

Farm fresh scrambled eggs featuring Tricking Springs Creamery eggs are served with a side of cheddar cheese and chives as well as breakfast potatoes; your choice of bacon or sausage; and a pastry and bagel assortment.

Sub egg whites for an additional \$1.00 pp.

\$14.50

HUEVOS RANCHEROS

Tex-Mex style breakfast of braised black beans and baked eggs. Served with shredded cheddar, tomato salsa, hot sauce and crunchy tortilla strips

Add crumbled chorizo \$3 pp

\$9.95

FARMERS HASH

Scrambled eggs with diced potatoes, onions, peppers, tomatoes and snipped herbs.

Add crumbled chorizo \$3 pp

\$9.95

FRITTATA CUPS

Baked crustless egg custard in individual portions.

POTATO & CHORIZO

\$5.00

FARMER'S VEGETARIAN FRITTATA

\$5.00

BACON, CHEDDAR & CHIVE

\$5.00

MUSHROOM & GOAT CHEESE

\$5.00



10" QUICHE SERVES 6-8

BACON, SWISS & CHIVE

\$38.95

SPINACH & CHEVRE

\$38.95

SEASONAL FLAVORS

Please ask your sales associate for any additional flavors



Hand-Held

BREAKFAST SANDWICHES.....\$7.00

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

BREAKFAST BURRITOS.....\$6.50

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.

EXTRAS (POTATOES)

Pan Fried Breakfast Potatoes	\$4.50
Shredded Hash Brown Patties	\$4.50
Diced Breakfast Sweet Potato Hash	\$4.50

EXTRAS (PROTEINS)

Hard Boiled Eggs In The Shell	\$2.50
Peeled Hard Boiled Eggs	\$2.75
Applewood Smoked Bacon	\$4.50
Smoked Turkey Bacon	\$4.50
Country Pork Breakfast Sausage	\$4.50
Turkey and Sage Breakfast Sausage	\$4.50



Orchard Fresh Fruit

Sliced Fruit.....	\$5.95
Fruit Salad.....	\$5.50
Display Of Whole Seasonal Fruit.....	\$3.00
Citrus & Berry Salad With Mint.....	\$7.25



Beverages (Hot)

RED ROOSTER COFFEE ROASTERS

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

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

\$28.95

TEA SERVICE

*Assortment of Teatulia organic tea bags with sliced lemons and honey.
Served with hot water in airpots. Each airpot serves 8 to 10 guests (8 oz. cups)
Multiple airpots may be combined into larger urns.*

\$24.95



Beverages (Cold)

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

Virginia Artisan Waters (Aluminum Bottles).....	\$3.25	Gallon Of Lemonade Or Seasonal Aqua Fresca.....	\$24.95
La Croix Flavored Sparkling Waters	\$2.25	Gallon Of Fresh Squeezed Orange Juice.....	\$32.95
Canned Sodas	\$2.25	12oz Milks	\$3.00
Natalie’s Orchard 8oz Fresh Squeezed Orange Juice.....	\$3.50	Oatmilk Quart (Dairy Free, Plant Based)	\$12.50
10oz Cold Pressed Juice (Local)	\$7.00	La Colombe Draft Iced Lattes.....	\$7.00
Gallon Of Fresh Brewed Unsweetened Ice Tea.....	\$24.95	Local Apple Cider (Served hot or cold)	



Sandwiches





Signature Sandwiches & Wraps Packages

THE CUBE

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

\$14.75

THE DESK

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

\$16.95

THE DEPARTMENT

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

\$18.45

THE BOARDROOM

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

\$19.75

Monthly Special

**ROUTE 11 POTATO CHIPS
VIRGINIA'S GOURMET
POTATO CHIPS
\$2.50**

Signature Sandwiches Alla Carte

SIGNATURE WRAPS

\$9.50

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



SIGNATURE SANDWICHES

\$9.50

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



Chef's Inspirations Packages

THE CUBE

Includes chef's inspiration sandwich assortment, chips and cookie/brownie assortment
\$16.25

THE DESK

Includes chef's inspiration sandwich assortment, side salad and cookie/brownie assortment
\$17.95

THE DEPARTMENT

Includes chef's inspiration sandwich assortment, side salad, chips and cookie/brownie assortment
\$19.75

THE BOARDROOM

Includes chef's inspiration sandwich assortment, two side salads and cookie/brownie assortment
\$21.75

Chef's Inspiration Sandwiches Alla Carte

A LA CARTE **\$10.50**

POLLO A LA BRASA

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

GRILLED CHICKEN SUB

Grilled chicken breast with spiced broccoli rabe, provolone, sun dried tomato aioli on a sesame seed roll

THANKSGIVING SANDWICH

Roasted turkey, cranberry chutney, sage stuffing on rustic bread

ROASTED TURKEY, BACON & AVOCADO

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

CRISPY FRIED CHICKEN

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

SPICY CAROLINA BBQ

Slow cooked pulled pork in traditional Carolina spices, peach BBQ sauce and shaved fennel slaw on Kaiser roll

FLORIDA SHRIMP ROLL

Buttery brioche roll stuffed with coastal shrimp salad, shaved celery remoulade and shredded iceberg

FALAFEL ON GRILLED PITA

With tzatziki, cucumbers, tomatoes and shredded iceberg

GOAT HERDER

Roasted beets & butternut squash, arugula and peppered goat cheese on sliced sourdough bread

Build Your Own - Alla Carte

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

\$10.50

THE CUBE

Includes build your own sandwich platter, chips and cookie/brownie assortment
\$16.25

THE DESK

Includes build your own sandwich platter, side salad and cookie/brownie assortment
\$17.95

THE DEPARTMENT:

Includes build your own sandwich platter, side salad, chips and cookie/brownie assortment
\$19.75

THE BOARDROOM

Includes build your own sandwich platter, two side salads and cookie/brownie assortment
\$21.75

Boxed Meals

SIGNATURE SANDWICH OR WRAP

Boxed meal to include assortment of signature sandwiches/wraps, pasta or fruit salad and mini cookies **\$19.25**

CHEF'S INSPIRATION

Boxed meal to include assortment of signature sandwiches/wraps, pasta or fruit salad and mini cookies **\$20.25**

BREAKING BREAD

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



ARTISAN LOAVES

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



LOCALLY SOURCED

Lyon Bakery is centrally located in both Hyattsville, MD, and Union Market in Washington, D.C. Their nearness means that your sandwiches, rolls, and breads are delivered daily to our kitchens, fresh-baked and with the perfect crumb.



Salads





Leafy Salads

All salads are available as entrée salads with a choice of either grilled chicken or half an avocado (vegetarian) for an additional \$7.50, or choice of grilled steak, pan-seared salmon or grilled jumbo Gulf shrimp (3 per serving) for \$9.25.

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

\$6.00

MIXED GREENS

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

CHOPPED VEGETARIAN COBB

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

Add bacon for an additional \$1.25pp.

CRUNCHY CITRUS SPINACH

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

CAESAR

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

SUPERGREENS

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

ICEBURG CRUNCH

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

GRANNY SMITH

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

KALE AND ROASTED SQUASH

Blend of kale and spinach greens topped with cubed roasted local squash, goat cheese, almonds and dried cherries. Served with blood orange vinaigrette.

MYKONOS

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

Salad Dressings

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

BUTTERMILK RANCH
CAESAR

ROASTED LEMON-HERB VINAIGRETTE
GREEN GODDESS

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



Pasta Salads

\$6

SUNDRIED TOMATO PESTO PASTA

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

HOMESTYLE CAVATAPPI

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

ORZO & DELICATA SQUASH

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

FARMER'S FARFALLE

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

PEARL COUS COUS

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

SESAME NOODLES

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



Potato Salads

\$6

BABY BLISS POTATO SALAD

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

CHIPOTLE THREE POTATO

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

FRENCH POTATO

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



Whole Grain Salads

\$6

SEASONAL GRAIN BOWL

Toasted farro and quinoa, roasted vegetables and pistachio crumble

WHEATBERRY SALAD WITH GARDEN HERBS

Caramelized shallots, chickpeas, yogurt and blend of herbs

WINTER WHEATBERRY BEET

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





Vegetable Salads \$6

GRILLED SEASONAL VEGETABLES

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

FARMER'S MARKET

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

MARINATED GREEN BEANS

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

ROASTED CARROTS

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

FALL HARVEST

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

PICNIC COLESLAW

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

Salad Bars

BYO SALAD BAR

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

\$20.99

BYO MEZZE SALAD BAR

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

\$22.95

Boxed Salads

ENTRÉE SALAD BOX

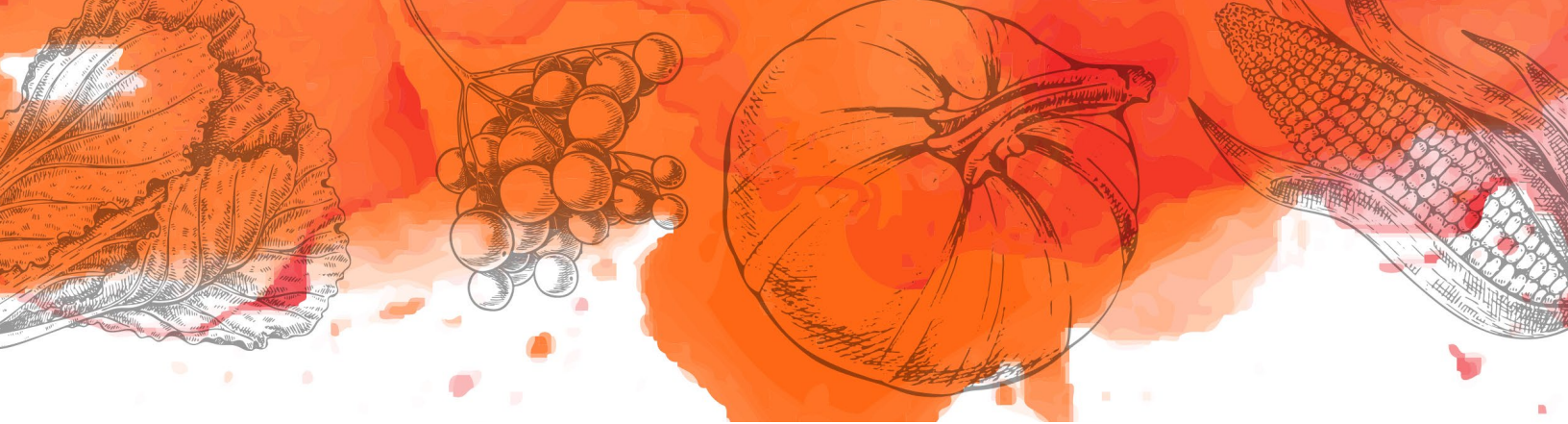
Choice of Mixed Greens; Caesar, Field Greens or Supergreens salad topped with chicken, steak (\$1 additional), salmon (\$1.50 additional) or add an avocado to keep it vegetarian; Complete with fruit salad, roll and mini cookies.

\$19.75



Mixed Grills & Interactive Luncheons





Mixed Grills

SIGNATURE MIXED GRILLS

These popular packages contain three proteins, three different side salads, bread and dessert. Everything you need for a catered restaurant worthy luncheon brought into your office. All packages are served room temperature, but can be served warm. Please request at time of ordering.

\$28.95

ASIAN GRILL

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

ITALIAN GRILL

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

SOUTHWEST GRILL

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

SANTORINI GRILL

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

Seasonal Mixed Grills

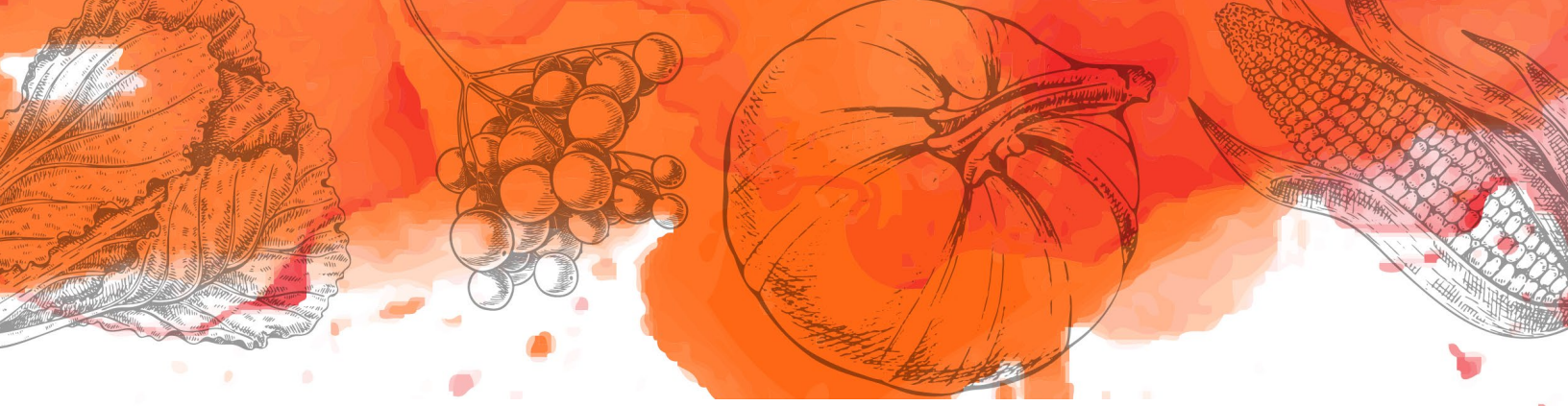
\$28.95

ESPANA MIXED GRILL

Grilled chicken breast topped with sofrito and olives, grilled steak with smoky romesco sauce, and sweet garlic shrimp. Accompanied by patas bravas, roasted broccolini with piquillo peppers, mixed greens salad, bread basket and an assortment of cookies and brownies.

PARISIAN MIXED GRILL

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



Interactive Lunches

FAJITAS

\$22.95

Choice of grilled ancho chile chicken; chile rubbed flank steak; or grilled seasonal vegetables. Served with all the fixings of flour tortillas, shredded iceberg, cheddar, sour cream and pico de gallo. Accompanied by sofrito rice, mixed greens salad and an assortment of cookies and brownies.

THAI LETTUCE WRAPS

\$23.95

Choice of: Lemongrass chicken thighs, soy ginger skirt steak, or vegetarian chile-roasted wild mushrooms. With bibb lettuce cups, shaved radishes, cucumbers, bean sprouts, cilantro, mint, and pickled vegetables. Served with green papaya salad and an assortment of cookies and brownies.

BULGOGI BOWLS

\$26.95

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

GRAIN BOWLS

\$25.95

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.

SLOW & LOW COOKED BBQ MEATS

\$22.95

Choice of: beef brisket with smoky Texan sauce, pulled NC-style pork shoulder, or pulled chicken with Memphis BBQ sauce, served with three cheese mac, potato buns, summer coleslaw and assortment of cookies and brownies.

SOUTHWEST CHILI BAR

\$22.95

Choose from: SW beef & red bean chili, New Mexican style white chicken chili, or vegetarian smoky three bean chili. Served with topping bar of tortilla chips, fritos, shredded cheddar, sour cream, jalapenos, pickled red onions, diced avocado, lime wedges and scallions. Accompanied with iceberg crunch salad, corn bread and assortment of cookies and brownies.

BAKED POTATO BAR

\$22.95

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

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





Entrées





Entrée Menu Pricing

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

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

VEGETARIAN ENTRÉE	\$20.25
CHICKEN OR POULTRY ENTRÉE	\$21.95
BEEF OR PORK ENTRÉE	\$23.95
SEAFOOD ENTRÉE	\$24.95
DUO PRICING *SELECTIONS MUST BE FROM SAME CUISINE CATEGORY	
POULTRY & POULTRY/VEGETARIAN	\$24.95
POULTRY & BEEF/PORK	\$25.50
POULTRY & SEAFOOD	\$25.95
BEEF & POULTRY/VEGETARIAN	\$25.50
BEEF & BEEF/PORK	\$25.95
BEEF & SEAFOOD	\$26.95
SEAFOOD & POULTRY/VEGETARIAN	\$25.95
SEAFOOD & BEEF	\$26.95
SEAFOOD DUO	\$28.95
TRIO PRICING *SELECTIONS MUST BE FROM SAME CUISINE CATEGORY	
TRIO OF ENTRÉES	\$29.45

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



Mid-Atlantic Discovery

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

VIRGINIA CHICKEN “SALTIMBOCCA”

Roasted chicken breast stuffed with Virginia country ham and sage then roasted and served over cheddar grits. Accompanied with green wax beans in a honey vinaigrette.

QUARTER ROASTED AMISH CHICKEN

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

GRILLED BUTCHER’S CUT OF STEAK

Accompanied by roasted potato & brussels sprouts with Maitre d’Hotel butter

PAN-SEARED STRIPED BASS

served on sweet potato and roasted pepper hash with seasonal greens

OVEN ROASTED TURKEY BREAST

Accompanied by sage gravy, whipped sweet potatoes and cranberry chutney.

CARAMELIZED CAULIFLOWER STEAK

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

Bistro Offerings

Served with arugula & artichoke salad, artisan bread basket, and our assortment of cookies and brownies.

CHICKEN CHASSEUR

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

CHICKEN PAILLARD

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

BEEF BOURGOGNE

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

BISTRO STEAK WITH CABERNET DEMI

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

APPLE CRUSTED SALMON

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

PAN-SEARED POLENTA CAKES

Topped with melted cherry tomato sauce and sauteed seasonal vegetables



American Cuisine Classics And New Traditions

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

BOURBON & GRAINY MUSTARD CHICKEN BREAST

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

BUTTERMILK BATTERED FRIED CHICKEN

Accompanied with baby bliss potato salad.

TRADITIONAL MEATLOAF

Made with a blend of beef, pork and veal then glazed with smoky BBQ sauce. Accompanied by buttermilk mashed potatoes and marinated green beans.

GRILLED HONEY & FRESNO CHILE SALMON

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

LOW COUNTRY SHRIMP & GRITS

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

MAPLE ROASTED ACORN SQUASH

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

CHICKEN & SMOKED ANDOUILLE JAMBALAYA

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

Pasta Specialites

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

PARMESAN CRUSTED CHICKEN

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

BAKED ZITI WITH MEATBALLS MARINARA

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

CHICKEN PICATTA

Topped with lemon caper sauce and served over buttered pasta.

LASAGNA BOLOGNESE

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

VEGETARIAN LASAGNA

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

SHRIMP SCAMPI

With linguine and Calabrian chili flakes



Mediterranean Inspired

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

PIRI PIRI CHICKEN

Bone in roasted chicken pieces are scented with spicy fresno chiles and sweet paprika. Served alongside lemon garlic roasted potatoes and kale.

SPANAKOPITA STUFFED CHICKEN ROULADE

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

STREET CART SKEWERS

(2 per serving) Choice of skewered za'atar spiced chicken, harissa steak tips, or chermoula salmon, with bell peppers, tomatoes, and summer squash on turmeric rice with tahini lemon sauce.

SEARED ROCKFISH

Served over braised chickpeas, tomatoes and Castelvetro olives
Topped with a herb citronette

FALAFEL MUSHROOM PATTIES

Drizzled with lemon tahini sauce. Served over jasmine rice with fresh herbs, muhammara and green beans.

BEEF MEATBALLS

Served over creamy parmesan polenta.
Covered in a rich marinara sauce.



Latin American Traditions

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

PERUVIAN ROAST CHICKEN

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

CARNE ASADA

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

LOMO SALTADO

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

PESCADO VERDE A LA PLANCHAS

Today's catch pan seared and topped with a roasted tomatillo and serrano salsa. Served with Latin casamientos blend of rice and black beans.

PORK CARNITAS

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

QUINOA STUFFED POBLANO CHILE

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



Taste Of Asia

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

CHICKEN TERIYAKI DONBURI

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

CHICKEN TIKKA MASALA

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

TAMARI GLAZED BEEF SHORT RIBS

Flanken cut short ribs in a tamari glaze and crusted with toasted sesame seeds. Accompanied with Asian pear, bok choy and sautéed noodles

SWEET CHILI GLAZED SALMON

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

HONEY WALNUT SHRIMP

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

SWEET & SOUR ROASTED TOFU

With garlic spinach & mushrooms.
Served with steamed jasmine rice.



Soups

Priced per gallon, serves 12-15 guests \$65.00

CHICKEN NOODLE
CREAM OF TOMATO
MINESTRONE
BAKED POTATO
ROASTED RED PEPPER

Hot Side Dishes

\$5.00 (Priced per person)

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

Dietary Restriction Supplemental Menus

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

ADD ON TO BUFFET

If you are ordering these meals to add to your buffet, please order a minimum of 7 of each.

Priced as listed below

ENTRÉE BOXED

For orders less than 5, we can individually box the entrées and label them.

Please add an additional \$1 to the price below for individually packaged entrées

BOXED MEAL

For orders that will require dietary supplements for the sides and dessert as well we can box the entrée below with a mixed seasonal vegetable salad and dietary dessert.

*Please add \$10 to the cost below
Limit of 10 boxes per order*

Vegan

GRILLED VEGETABLE SKEWERS

Served over rice pilaf with herb chimichurri

\$10.95

GRILLED CAULIFLOWER STEAK

With garden herb citronette on a bed of lemon couscous.

\$10.95

TOFU BULGOGI

With sesame fried rice with matchstick carrots and nappa cabbage

\$10.95

Vegetarian

PORTABELLO NAPOLEAN

With sauteed spinach, fresh mozzarella, roasted red peppers

\$10.95

STUFFED ACORN SQUASH

With rice pilaf

\$10.95

PARMESAN CRUSTED EGGPLANT

With polenta, spicy tomato sauce

\$10.95



Gluten Free

GRILLED CHICKEN BREAST

With honey BBQ sauce and roasted garlic potatoes

\$10.95

GRILLED SALMON FILET

With lemon dill butter served over rice pilaf

\$12.95

GRILLED FLANK STEAK

With creamy sherried mushrooms over rice pilaf

\$11.95

Dairy Free

GRILLED CHICKEN BREAST

With roasted mushrooms over roasted potatoes

\$10.95

GRILLED SALMON FILLET

With cucumber tomato relish and served over rice pilaf

\$12.95

GRILLED FLANK STEAK

With roasted root vegetables, chimichurri sauce and rice pilaf

\$11.95



Snack Platters & Appetizers





Snack Platters

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

THE SWEET AND SALTY

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

\$75/\$95

THE ENERGIZER

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

\$75/\$95

THE TREKKER

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

\$75/\$95

Composed Appetizer Platters

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

THAI SATAY PLATTER

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

\$85/\$110

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.

\$85/\$110

QUESADILLAS

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

\$85/\$110

CHEESE DISPLAY

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

\$95/\$140

ANTIPASTI PIATTO

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

\$105/\$145

MEZZE PLATTER

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

\$85/\$110

GARDEN CRUDITES

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

\$75/\$95



Large Format Platters

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

BEEF TENDERLOIN DISPLAY

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

\$310.00

GRILLED SIDE OF SALMON WITH GOCHUJANG GLAZE

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

\$195.00

SIDE OF IVY CITY SMOKEHOUSE SMOKED SALMON

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

\$145.00

GRILLED SHRIMP TRIO

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

\$220.00



HOMEMADE CHIPS AND DIPS PLATTER

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

\$60.00

BAKED BRIE WHEEL

Topped with a apple brown sugar compote and baked in a flaky, puff pastry crust. Served with toast points and crackers.

\$105

SALSA BAR

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

\$75.00

COUNTRY HAM PLATTER

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

\$195



Room Temperature Items By The Dozen

Appetizers priced per dozen unless otherwise noted.

Minimum order is for 2 dozen of each selection

FILET MIGNON SLIDERS

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

\$60.00

CUBANO SLIDERS

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

\$48.00

JUMBO COCKTAIL SHRIMP

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

\$38.00

CRISPY KATAIFI SHRIMP

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

\$40.00

ANTIPASTI SKEWERS

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

\$35.00

TORTELLINI SKEWERS

Cheese tortellini served with Greenleaf's romesco dip.

\$30.00

VIETNAMESE GARDEN ROLLS

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

\$38 shrimp \$30 vegetarian

MINIATURE BRIOCHE SLIDERS

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

\$42.00

CAPRESE SKEWERS

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

\$30.00

SPANAKOPITA

Traditional Greek phyllo triangle filled with spinach and feta..

\$30.00

CAJUN SKEWERS

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

\$44.00

CAESAR SALAD DEVILS

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

\$30.00

Hot Appetizer Items By The Dozen

Appetizers priced per dozen unless otherwise noted.

Minimum order is for 2 dozen of each selection

BARBECUE MEATBALLS

Comforting ground beef meatballs in a savory barbecue glaze.

\$30.00

MARINARA MEATBALLS

Traditional Italian-style meatballs in a bright marinara sauce.

\$30.00

COCONUT CRUSTED SHRIMP

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

\$40

SAMOSAS

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

\$32.00

MARYLAND CRAB DIP (20-25)

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

\$145.00

WARM BUFFALO CHICKEN DIP (20-25)

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

\$105.00

WARM SOFT PRETZELS WITH HOUSE-MADE BEER CHEESE

alongside soft and golden brown pretzels.

\$48.00

BACON WRAPPED FIGS

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

\$34.00

MAC & CHEESE BITES

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

\$30.00

"KFC" BITES

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

\$34.00

BUFFALO CAULIFLOWER BITES

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

\$30.00

CRANBERRY & WALNUT

With brie wrapped in phyllo

\$35.50

PORCINI MUSHROOM RISOTTO CROQUETTE

Crispy golden panko crust

\$35.50

SHRIMP & VEGETABLE SHAOMAI

With scallion soy dipping sauce

\$26



Hot Appetizer Items By The Dozen

Appetizers priced per dozen unless otherwise noted.

Minimum order is for 2 dozen of each selection

POTSTICKERS

Choice of chicken & lemongrass, ginger pork, or vegan edamame. Served with scallion soy dipping sauce

\$35.00

MINI LOADED BAKED POTATOES

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

\$35.00

MINI BEEF WELLINGTONS

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

Served with horseradish dip.

\$38.00

PEKING DUCK SPRING ROLLS

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

\$44.00

EMPANADAS

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

\$38.00

HAUTE DOGS

The Greenleaf take on traditional pigs in a blanket.

\$32.00

"TRUE BLUE" MARYLAND CRAB CAKES

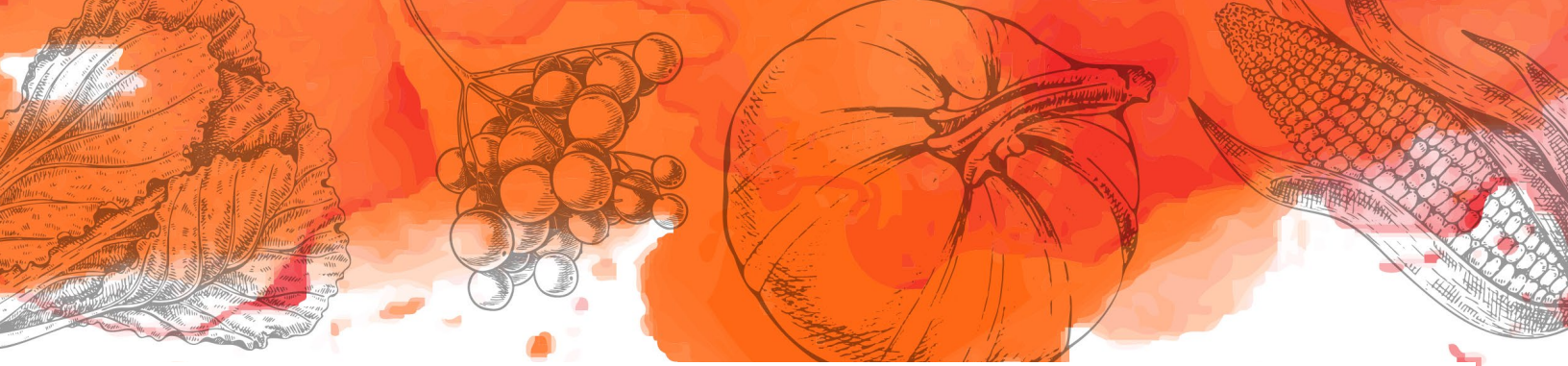
Our jumbo lump crab cakes have minimal filler and feature "True Blue" Maryland crab, served with remoulade.

\$48.00



Desserts





Desserts

COOKIES

Assortment of house made cookies to include brown butter chocolate chip, funfetti and then a rotating seasonal assortment that could include cinnamon apple oatmeal, pumpkin, cranberry white chocolate, ginger molasses, or maple pecan.

Ask your sales manager for current rotation.

3.95

BROWNIES AND BARS

Chocolate chip brownie,
pumpkin cheesecake swirl brownie,
walnut brownie,
chocolate chip blondie
and fruit shortbread bar

3.95

ASSORTMENT OF COOKIES, BROWNIES AND BARS

A mix of the two trays above to give your guests the best variety

4.75

ASSORTED CHEESECAKE BITES

Chocolate, vanilla and chef's seasonal flavor

4.50

APPLE COBBLER

Topped with corn meal streusel

4.95

PUMPKIN WHOOPIE PIE

With whipped cinnamon spiced cream cheese filling

\$48 per dozen

FLAN *(Serves 8-10)*

Caramel topped custard that is a perfect ending to any meal

45.00

MINI DESSERT CUPS

Assorted flavors such as espresso cream, butterscotch panna cotta, whipped cheesecake.

Ask your sales associate for current selections or get pastry chefs assortment.

4.00

FALL PIES *(72 Hours Notice) Serves 6-8*

Spiced pumpkin with whipped cream.

Apple crumble with oatmeal streusel

Bourbon pecan Candy Bar with toasted coconut

Mint Chocolate Chip with dark chocolate ganache

\$28

MINI DESSERT ASSORTMENT

Mini pick up dessert in the pastry chefs seasonal flavors.

Ask your sales associate for current selections or get pastry chefs assortment.

(2 pieces per serving)

5.50

ASSORTMENT OF DESSERT TARTS

Assortment of seasonal flavors such as apple crumb and chocolate caramel. Ask your sales associate for current selections or get pastry chefs assortment.

5.25

MINI DESSERT TARTLETTES

Bite sized versions of the dessert tarts

(2 pieces per serving)

5.50

SHORTCAKE STATION

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

6.50

FRUIT SKEWERS

With whipped cheesecake dip

\$42 per dozen



Speciality Cakes

*All cakes require 72 hours notice
Ask sales manager for current pricing*

CLASSIC BIRTHDAY

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

SUMMER STRAWBERRY

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

COFFEE STOUT

Chocolate stout cake, chocolate cremeux and Guinness fudge filling, espresso buttercream, chocolate covered espresso beans & dark chocolate shavings

CLASSIC CARROT

Classic carrot cake, cream cheese buttercream and buttered pecans

INNER CHILD

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

NOT A 90'S MALL COOKIE

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

TRES LECHES (SINGLE LAYER)

Traditional Tres Leches cake



Custom Cakes

SIZES

*9" rd, 11" rd, Qtr sheet, Half sheet or Full Sheet
Ask sales manager for current pricing*

CAKE FLAVORS

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

SPECIALITY CAKE FLAVORS

Toasted almond, Chocolate Stout, Carrot, Brown Sugar Chocolate Chip, Pumpkin, Spiced Apple

CAKE SOAKS (OPTIONAL)

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

FILLINGS (OPTIONAL)

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

BUTTERCREAMS

Italian buttercream flavors vanilla, chocolate, lemon, coffee, or almond

DECORATIONS

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

CUPCAKES \$4 EACH

minimum one dozen total, each flavor has a minimum of half dozen.

Refer to cake and buttercream flavors above.

Ask your sales associate for seasonal flavors



GREENLEAF CORPORATE CATERING

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