



HOLIDAY CATERING MENU

You Gather, We'll Cook

**From Friendsgivings & Thanksgivings to Holiday Parties & Dinners,
we have traditional favorites & modern twists that everyone will love**

**For more information or to place
your order, email us at
catering@eatdrinkgreenleaf.com**

Pick-up & Delivery Available

greenleaf
kitchen & cocktails

www.eatdrinkgreenleaf.com | [@eatdrinkgreenleaf](https://www.instagram.com/eatdrinkgreenleaf)

eet well. drink well.

CHEF'S WINE CELLAR

our recommended wine bottle bundles
give you extra savings

Private Label & Bubbles Trio 75 (reg. 92)

Chardonnay, Chateau Gonzollo 2019, Santa Barbara
Cabernet Sauvignon, Chateau Gonzollo, 2014, Santa Ynez
Sparkling Rosé, Amelia Brute, France

Local Wine & Prosecco Trio 65 (reg. 76)

Sauvignon Blanc, Matanzas Creek Winery 2020, Sonoma
Cabernet Sauvignon, Murphy Goode 2019, Sonoma
Benvolio Prosecco, Italy

Chateau Gonzollo

GREENLEAF EXCLUSIVE

Private label local wines by the bottle:

2021 Rosé, Sta. Rita Hills 29
2019 Chardonnay, Santa Barbara 29
2018 Pinot Noir, Quinta Del Mar 31
2014 Cabernet Sauvignon, Santa Ynez 31

BUBBLES

Sparkling Rosé, Amelia Brute, France 32
Champagne, Pol Clement Blanc de Blanc, France 24



SEASONAL COCKTAILS

FAMILY SIZE 75
(batched cocktails make approx. 12 drinks)

Pomegranate Margarita

Nosotros Tequila Reposado, pomegranate,
fresh lime juice & agave

Blackberry Mule

Blue Ice Vodka, blackberry, lime & ginger beer

Fig & Lemon

Bulleit Bourbon, house-made fig jam
& lemon with a hint of honey



MAIN ENTRÉES

(serves 4-6)

Almond-Crusted Chicken 65  
with Cranberry, Apple & Pear Chutney

Roasted Salmon Filet 65

Spiral Ham 85
with Brown Sugar Mustard Glaze

Roasted Sliced Turkey Breast 95 

Red Wine & Garlic Braised Short Rib 110

SOCIAL STARTERS

(serves 6-8)

Caprese Skewers 18  
(tray of 12)

Buffalo Cauliflower Platter 35   

Healthy Hummus & Labneh Crudite 45  

SALADS

(serves 6-8)

Harvest Bowl 55 
farro, kale, arugula, roasted beets & butternut
squash, green apple, dried cranberries, herbed
goat cheese & toasted pepitas with charo's balsamic vinaigrette

Jon's Shaved Kale Salad 55  
shredded kale, brussels sprouts, manchego
cheese, crispy shallots & sliced almonds
with jon's citrus basil vinaigrette

HOT SIDES




(serves 6-8)

Garlic Mashed Potatoes 30  

Old-Fashioned Herbed Stuffing 30 

Maple Roasted Yams 30  
served with home-made maple butter

Heirloom Carrots & Garlicky Broccolini Medley 30

Green Beans Almondine 30   
garlic, lemon, crispy shallots, red chili flakes
& toasted almonds

Dinner Rolls 10 
six rolls served with home-made maple butter

Traditional Turkey Gravy 20

COLD SIDES

(serves 6-8)

Broccolini Crunch Salad  

Orzo Pasta Salad  

Grilled Corn Salad 

THANKSGIVING FEAST

225

(serves 6-8, no substitutions)

Roasted Sliced Turkey Breast

Choice of Salad

Old-Fashioned Herbed Stuffing

Garlic Mashed Potatoes

Green Beans Almondine

Dinner Rolls
with home-made maple butter

Traditional Gravy

HOLIDAY FEAST

175

(serves 6-8)

Main Entrée

**Includes Roasted Salmon Filet or
Almond-Crusted Chicken**

Spiral Ham with Brown Sugar Mustard Glaze +20

Roasted Sliced Turkey Breast +30

Red Wine & Garlic Braised Short Rib +45

Choice of Salad

Choice of Two Sides

Dinner Rolls

served with home-made maple butter

Bottle of Wine from Chateau Gonzollo
red, white or rosé

INDIVIDUAL FEAST

25

Sage-Roasted Turkey Breast,
Garlic Mashed Potatoes with Gravy, Heirloom
Carrots & Garlicky Broccolini with a Dinner Roll

DESSERTS

30

Pumpkin Pie 

Apple Pie 

Pecan Pie 

e**at** well. live well.

ORDERING DETAILS

Holiday Catering Menu is available from Tuesday, November 1st through Sunday, January 1st for pick-up & delivery

Orders must be placed at least 48 hours in advance of delivery or pick-up

For Thanksgiving Day, order by Monday, November 21st

For Christmas Day, order by Wednesday, December 21st

Feasts & Individual Meals are fully cooked. Reheating & plating instructions are provided.



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Pick-up & Delivery Available



LOCATIONS

Costa Mesa | 234 east 17th st., ste. 100
949.200.3950

SOCO | 3321 hyland ave., unit c
714.862.2480

USC | 929 west jefferson blvd., ste 1650
213.314.2180

Venice | 1239 abbott kinney
310.399.9400

Century City | 1888 century park east,
ste. 100
424.239.8700