

CATERING

PERFECT FOR EVERY OCCASION

*from office meetings, home gatherings
to special events & more*



SALADS & BOWLS

LEAFY SALADS

(serves 6-8)

Jon's Shaved Kale Salad (JSKS)

shaved kale & brussels sprouts, nitrate-free bacon, manchego, sliced almonds & crispy shallots with jon's citrus basil vinaigrette 55 🥜 (GF)

Cabo Kale

chopped romaine & kale, avocado, black beans, roasted corn, jicama, red onions, tomatoes, cotija, cilantro & tortilla chips with vegan chipotle ranch 55 🌶️🥜 (GF)
add chicken +15

Chop Chop

chopped romaine, chicken, uncured dry salami, fresh local mozzarella, tomatoes, cucumbers, garbanzos, pepperoncini blend & red onions with nonna's basil pesto vinaigrette 55 (GF)

Lemongrass Chicken

mixed greens, grilled chicken, mango, pineapple, jicama, daikon sprouts, toasted coconut, roasted cashews & thai chili with lemongrass lychee vinaigrette 55 🥜 (GF)

Kitchen Sink Cobb

romaine, nitrate-free bacon, roasted turkey breast, hardboiled egg, avocado, carrots, garbanzos, tomatoes, fresh basil & blue cheese with charo's balsamic vinaigrette 55 (GF)

Zorra the Greek

romaine, arugula, healthy hummus, artichokes, vegan feta, tomatoes, cucumber, olives & shallots with joey's garlic herb vinaigrette 45 🌱 (GF)
add chicken +15

GRAIN BOWLS

(serves 6-8)

LA LA Bowl

organic quinoa, kale, avocado, grilled corn, black beans, marinated tomatoes, vegan ranch, vegan nacho aioli & charo's balsamic vinaigrette 50 🌱🥜 (GF)
add chicken +15

West Coast Bowl

organic quinoa, house-made turkey sausage, aged white cheddar, shredded kale, arugula, cabbage, cucumbers, tomatoes & daikon sprouts with joey's garlic herb vinaigrette 55 (GF)

Hollywood Bowl

organic quinoa, grilled chicken, kale, arugula, herbed goat cheese, roasted baby beets, dried cranberries & sliced almonds with charo's balsamic vinaigrette 55 🥜 (GF)

GOURMET SIDES 25

(serves 6-8)

a delicious compliment to any meal!

Orzo Pasta Salad 🌱🥜

Broccolini Crunch Salad 🌶️🥜 (GF)

Cauliflower Rice 🌱 (GF)

Baja Quinoa 🌱 (GF)

Grilled Corn Salad 🌱 (GF)

NEW Salad or Bowl Lunch Box

choice of any salad or bowl, chips, cookie or fruit 15



BOXED LUNCHES

mix & match for your group

includes a whole sandwich or wrap, chips & a cookie (minimum 8 per order)

add a gourmet side or fresh fruit +3.50

gluten-free bread & wrap available upon request +1.50

Standard 14

Italian
Turkey Gouda
Caprese 🍅

Premium 15

Pesto Chicken
Spicy Chipotle Chicken
Turkey Club
Garden of Vegan 🌱

Salad Wraps 14

Kitchen Sink Cobb
Cabo Kale 🍅 🌱
Chop Chop
Lemongrass Chicken
Zorra the Greek 🌱
Jon's Shaved Kale Salad 🍅 (GF)

SANDWICHES & WRAPS

SIGNATURE PACKAGE 115

(serves 6-8)

choice of sandwich or wrap platter with
a leafy salad or grain bowl

GOURMET PACKAGE 165

(serves 6-8)

choice of sandwich or wrap platter with a
leafy salad or grain bowl, one gourmet
side & a dozen cookies

SANDWICH PLATTERS 75

(serves 6-8)

an assortment of 12 half sandwiches

Pesto Chicken
Spicy Chipotle Chicken
Turkey Club
Italian
Turkey Gouda
Caprese 🍅
Garden of Vegan 🌱

WRAP PLATTERS 75

(serves 6-8)

an assortment of 12 half wraps

Kitchen Sink Cobb
Cabo Kale 🍅 🌱
Chop Chop
Lemongrass Chicken
Zorra the Greek 🌱
Jon's Shaved Kale Salad 🍅 (GF)



BYO TACO BAR

builds up to 24 tacos 125

Choice of Two Proteins:

grilled chicken (GF) | braised carnitas (GF) | shredded chicken tinga (GF) | roasted cauliflower (V GF)

Sides:

24 corn tortillas, black beans, spanish rice & tortilla chips (lettuce cups available upon request)

Festive Toppings:

shredded lettuce, onion cilantro mix & cotija

Greenleaf Exclusive Sauces:

vegan nacho aioli, avocado pesto, ranchero salsa, tomatillo salsa & greenleaf hot sauce

BYO CATERING

our ready-to-go catering meals, perfect for any occasion

BYO CATERING MEAL 100 (serves 4-6)

one protein, one leafy salad or grain bowl & two gourmet sides

Proteins

- Basil Pesto Chicken (GF)
- Almond-Crusted Chicken (GF)
- Braised Carnitas (GF)
- Salmon Filet +24 (GF)
- Grilled Steak +39 (GF)

Leafy Salads & Grain Bowls

- Cabo Kale (V GF)
- Chop Chop (GF)
- Lemongrass Chicken (GF)
- Kitchen Sink Cobb (GF)
- Zorra the Greek (V GF)
- La La Bowl (V GF)
- West Coast Bowl (GF)
- Hollywood Bowl
- Jon's Shaved Kale Salad (GF)

Gourmet Sides

- Orzo Pasta Salad (V GF)
- Broccolini Crunch Salad (GF)
- Cauliflower Rice (V GF)
- Baja Quinoa (V GF)
- Grilled Corn Salad (V GF)



SOCIAL STARTERS

plan your own happy hour with our small bites, appetizers & family-size cocktail growlers

choose 2
↘

Sliders 12 sliders | 60

Angus Burger
Turkey Burger
Pesto Chicken
Turkey Melt
Caprese 🌱

Skewers 24 pieces

Almond Crusted Chicken 48 🌱 (GF)
Lemongrass Chicken 48 (GF)
Caprese 36 🌱 (GF)

(serves 4-6)

Healthy Hummus Platter 40

chickpeas, spinach, arugula, cilantro, garlic, evoo, pomegranate seeds, lemon & himalayan salt.
served with cucumbers, carrots & tortilla chips 🌱 (GF)

Charred Buffalo Cauliflower 35

all-natural buffalo sauce, cauliflower, green onions, served with vegan ranch dressing, celery
& carrot sticks 🌱 🌱 (GF)
blue cheese crumbles +5

Seasonal Fresh Fruit 30

mix of mango, pineapple, jicama, cucumber, pomegranate seeds, coconut & lime 🌱 (GF)

Garden Crudité 45

fresh seasonal vegetables with vegan ranch dressing 🌱 🌱 (GF)

COCKTAILS TO GO

FAMILY-SIZE GROWLERS

(makes up to 12 drinks)

Seasonal Skinny Margarita 100

tequila, fresh lime juice, agave & orange bitters (make it smoky or spicy)

Stiff & Skinny Margarita 115

Nosotros Reposado Tequila, cucumber, fresh lemon & lime juice

Don Juan 115

Don Julio Blanco Tequila, grilled pineapple, agave, lemonade & mint

Peach, Please! 100

Ketel One Botanical Peach & Orange Blossom, lemon juice, agave, orange bitters & soda water

Summer Breeze 100

Ketel One Botanical Grapefruit & Rose, lime juice, agave, grapefruit juice, pomegranate & club soda

WINE

Chateau
Gonzallo

by the bottle
or pack of 3
(price varies)



Brunch

available from 9 AM - noon daily
inquire about breakfast options with your catering manager

BURRITO PLATTER 58

an assortment of 12 burrito halves

Bacon, Egg & Potato

nitrate-free bacon, local pasture-raised eggs, aged white cheddar & breakfast potatoes

Vegan

cauliflower, organic quinoa, avocado pesto, power greens & vegan nacho aioli ✓

Turkey Sausage & Egg

turkey sausage, egg whites, black beans, ranchero salsa, avocado pesto & roasted pepperoncini blend

BOXED BREAKFAST

Burrito Box 14

choice of breakfast burrito, served with side of fruit or a cookie (minimum 8 per order)

Continental Breakfast Box 12

assorted breakfast pastries, fresh cut fruit & fresh squeezed orange juice (minimum 8 per order, requires 48 hours notice)



FOR THE LITTLE LEAFER

great bites for little appetites



Kids Sandwiches 25

(serves 6-8)

an assortment of 12
half sandwiches

Turkey & Gouda
Italian Salami & Cheddar
PB & J
Avocado & Cheese



Almond-Crusted Chicken Bites 40

(serves 8-10)

served with sugar-free ketchup
& vegan ranch GF



contains nuts vegan vegetarian GF gluten free

BEVERAGES

Bottled Beverages

Bottled Water 2
Cold-Pressed Juices 9

Carafes 25

(serves 10)

Cold: Lemonade, Iced Tea, Orange Juice
Hot: Coffee (regular or decaf), Hot Tea

DESSERTS

Vegan Cookies by the Dozen 24

Chocolate Chip
Peanut Butter
Oatmeal Raisin



For a list of locations, visit eatdrinkgreenleaf.com/locations

contains nuts vegan vegetarian GF gluten free

eat well. live well.

*Bringing an authentic farm to table
experience directly to you*

We provide catering for any event, big or small, and have options that meet any dietary needs. Our dedication to serving the highest quality and finest farm to table creations has made Greenleaf a beloved modern dining experience in the neighborhoods we serve.

Our team of experts are ready to help you create an event as unique as you and your guests. We deliver unsurpassed personalized and professional service to make your event a delicious success.

WAYS TO ORDER:

we love a 24-48 hour notice, but we know life happens... so, we do our best to accommodate last minute or same day requests

order easily at eatdrinkgreenleaf.com

get in touch with our catering sales managers at
catering@eatdrinkgreenleaf.com

We accept weekday cancellations prior to 4 PM the day before your event and weekend cancellations by 2 PM on Friday.
All changes can be directed to the location handling your event or your catering sales manager.
Same day cancellations will result in a 50% charge.