

LEAFLINE SALAD CO.

CATERING MENU



eat, drink, and be earthy.

41 Greenwich Avenue // Greenwich, CT 06830
Tel: 203.413.9900 // catering@leaflinesalad.com

www.leaflinesalad.com

CHEF INSPIRED SALADS, WRAP PLATTERS, + QUINOA BOWLS

- ALL SALADS AND QUINOA BOWLS ARE SERVED WITH NAAN FLATBREAD PLATTERS.
- WRAPS ARE SERVED IN WHOLE WHEAT TORTILLAS.
- QUINOA BOWLS ARE SERVED ON A BED OF QUINOA INSTEAD OF LETTUCE.
- ALL DRESSINGS COME ON THE SIDE.

SMALL: \$90
[SERVES 8-10 GUESTS]

LARGE: \$180
[SERVES 16-20 GUESTS]

Small-choose 2 salads & 3 dressings. Large-choose 4 salads & 6 dressings.
See homemade dressings section.

ANCIENT GREEK WITH GRILLED CHICKEN

Mesclun Mix with Grilled Chicken, Grape Tomatoes, Cucumber, Red Onion, Kalamata Olives, and Crumbled Feta Cheese

~ We Suggest: Wild Oregano Vinaigrette or Cucumber Dill Tzatziki ~

RAW AND GLOWING

Kale with Avocado, Hemp Seeds, Corn, Granny Smith Apples, Grape Tomatoes, and Carrots

~ We Suggest: Raw and Glowing Vinaigrette or Dijon Honey Mustard ~

EMPEROR'S FORBIDDEN CHICKEN

Baby Spinach with Grilled Chicken, Celery, Carrots, Golden Raisins, Cashews, and Wonton Strips

~ We Suggest: Forbidden Sesame or Dijon Orange ~

FAR EAST VEGAN

Mesclun Mix with Organic Teriyaki Tofu, Quinoa, Celery, Corn, Grape Tomatoes, and Edamame

~ We Suggest: Miso Lemon or Dijon Shallot ~

URBAN COWBOY

Romaine with BBQ Grilled Chicken, Crumbled Bacon, Grape Tomatoes, Corn, Red Onion, Black Beans, Sunflower Seeds, and Shredded Cheddar Cheese

~ We Suggest: Smoked Paprika BBQ ~

21ST CENTURY WALDORF

Mesclun Mix with All Natural Turkey, Granny Smith Apples, Walnuts, Celery, Red Grapes, Dried Cranberries, and Crumbled Goat Cheese

~ We Suggest: Drunken Dill Greek Yogurt or Basic Balsamic Vinaigrette ~

MAYAN RUINS WITH BBQ GRILLED CHICKEN

Romaine with BBQ Grilled Chicken, Avocado, Cilantro, Black Beans, Grape Tomatoes, Red Onion, Tortilla Strips, and Grated Cotija Cheese

~ We Suggest: Cilantro Avocado ~

SWEET COBB WITH GRILLED CHICKEN

Romaine with Grilled Chicken, Crumbled Bacon, Hard Boiled Eggs, Grape Tomatoes, Dried Cranberries, Granny Smith Apples, and Avocado

~ We Suggest: Seasoned Ranch ~

STEAK AND EGGS

Romaine with Grilled Flank Steak, Hard Boiled Eggs, Homestyle Croutons, Grape Tomatoes, Artichoke Hearts, and Crumbled Blue Cheese

~ We Suggest: Steakhouse Dijon ~

HEMP CAESAR WITH GRILLED CHICKEN

Romaine with Grilled Chicken, Homestyle Croutons, Hearts of Palm, Hemp Seeds, and Shaved Parmesan Cheese

~ We Suggest: Hemp Seed Caesar ~

NUTRITIONAL
KEY

 GLUTEN FREE

 VEGAN

 DAIRY FREE

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1. BASES CHOOSE 1 OR 2 PER SALAD

Romaine
Mesclun Mix
Baby Spinach
Kale
Quinoa

2. PROTEIN PICKS CHOOSE 1 PER SALAD

Grilled Chicken
BBQ Grilled Chicken
All Natural Turkey
Crumbled Bacon
Organic Teriyaki Tofu
Grilled Flank Steak
Old Bay Shrimp

*Add \$10 for Small, \$20 for Large

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3. CHEESE PICKS CHOOSE 1 PER SALAD

Shredded Cheddar
Crumbled Feta
Shaved Parmesan
Grated Cotija
Crumbled Blue
Crumbled Goat

4. OTHER PICKS CHOOSE 3 PER SALAD

Vegetables:

Red Peppers
Carrots
Celery
Grape Tomatoes
Beets
Cucumber
Corn
Red Onion
Black Beans

Cilantro
Chickpeas
Jalapeños
Broccoli
Artichoke Hearts
Avocado
Hearts of Palm
Kalamata Olives
Edamame

Fruits:

Red Grapes
Granny Smith Apples
Golden Raisins
Dried Cranberries
Strawberries

Eggs:

Hard Boiled Eggs
Egg Whites

Nuts & Grains:

Sunflower Seeds
Homestyle Croutons
Tortilla Strips
Wonton Strips
Cashews
Hemp Seeds
Quinoa
Walnuts

5. EXTRA PICKS

Proteins:
\$20/Small, \$40/Large

Shrimp/Steak:
\$30/Small, \$60/Large

Cheeses:
\$10/Small, \$20/Large

Other Picks:
\$5/Large, \$10/Small

6. HOMEMADE DRESSINGS CHOOSE 3 FOR A SMALL, 6 FOR A LARGE

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6. HOMEMADE DRESSINGS

CHOOSE 3 FOR A SMALL,
6 FOR A LARGE

★MADE IN SMALL BATCHES DAILY

Country Fresh Vinaigrettes:

- Wild Oregano Vinaigrette
- Raw and Glowing Vinaigrette
- Berry Basil Vinaigrette
- Candied Lemon Vinaigrette
- Basic Balsamic Vinaigrette



Delectable Dijons:

- Dijon Orange
- Dijon Shallot
- Dijon Honey Mustard
- Steakhouse Dijon



Ever So Lightly Creamy:

- Drunken Dill Greek Yogurt
- Seasoned Ranch
- Cucumber Dill Tzatziki
- Smoked Paprika BBQ
- Hemp Seed Caesar
- Miso Lemon
- Cilantro Avocado
- Forbidden Sesame



Simple Staples:

- Red Wine Vinegar
- Balsamic Vinegar
- Extra Virgin Olive Oil
- Fresh Squeezed Lemon Juice



NUTRITIONAL
KEY



ALL NATURAL SOUP OF THE DAY

\$5.49 PER GUEST

THE SAVORY STUFF:

order per guest or
\$17.50 for assortment of 10,
\$35 for assortment of 20

ALL NATURAL SNACKS

THE SWEET STUFF:

order per guest or
\$35 for assortment of 10,
\$70 for assortment of 20

REFRESHING BEVERAGES

order per guest or
\$17.50 for assortment of 10,
\$35 for assortment of 20

POLAND SPRING WATER

\$1.49 per guest

BOYLAN BOTTLING CO. HAND CRAFTED SODAS

\$2.49 per guest

- ~ Cane Cola
- ~ Diet Cane Cola
- ~ Ginger Ale
- ~ Orange
- ~ Pure Seltzer

SWEET LEAF ORGANIC TEAS + LEMONADES

\$2.49 per guest

- ~ Sweet Tea
- ~ Diet Sweet Tea
- ~ Lemon & Lime Unsweet Tea
- ~ Mint & Honey Green Tea
- ~ Lemonade
- ~ Half & Half Lemonade Tea

VITA COCO ALL NATURAL COCONUT WATER

\$2.99 per guest

STACY'S PITA CHIPS

\$1.99 per guest

FOOD SHOULD TASTE GOOD TORTILLA CHIPS

\$1.99 per guest

- ~ Multigrain
- ~ Sweet Potato

MADHOUSE MUNCHIES KETTLE COOKED CHIPS

\$1.99 per guest

- ~ Sea Salted
- ~ Fire Sweet Mesquite BBQ

THE PROTEIN BAKERY SOFT BAKED GOODS

\$3.99 per guest

- ~ Peanut Butter Cookies
- ~ Chocolate Chip Brownie
- ~ Coconut Walnut Dark Chocolate Chip Blondie

HAIL MERRY GLUTEN FREE VEGAN MACAROONS

\$3.99 per guest

- ~ Choco
- ~ Blond

ORDERING LEAFLINE SALAD CO. CATERING:

We are thrilled that you have chosen us to cater your event and we can't wait to help you in any way we can. Please contact the store's General Manager or email catering@leaflinesalad.com to get the ball rolling on your order. Please place your order by 2pm for delivery the following day.

PAYMENT:

Acceptable forms of payment include American Express, Visa, Mastercard, and Discover. We also accept Cash on Delivery and corporate checks. Gratuity is not included.

CANCELLATIONS:

We will do our best to accommodate any cancellations, but please do your best to give us at least 24 hours notice. The preparation process for our catering orders starts well in advance of sending your order out the door. Same day cancellations will be subject to a 50% charge.



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