

# Sweet Leaf

CATERING



# PACKAGES



## WELLNESS PACKAGE

Serves 8-12

- + **Pick 1**  
Big or Little Leaf Salad
- + **Pick 2**  
Sides
- + **Included**  
Little Fruit Platter



## COMFORT PACKAGE

Serves 8-12

- + **Pick 1**  
Big or Little Grain Bowl
- + **Pick 2**  
Sides
- + **Pick 1**  
Big Cookie or Big Brownie Tray

## HANDHELD PACKAGE

Serves 8-12

- + **Pick 1**  
Big or Little Sandwich Platter
- + **Pick 2**  
Sides
- + **Pick 1**  
Big Cookie or Big Brownie Tray



## RISE AND SHINE PACKAGE

Serves 8-12

- + **Pick 1**  
Big or Little Breakfast Platter
- + **Pick 2**  
Sides
- + **Included**  
Little Fruit Platter



# LUNCH BAGS

\$17 per person / 15 person minimum

## CLASSIC LUNCH BAG

- + Pick 1  
Sandwich or Salad
- + Pick 1  
Soup
- + Pick 1  
Bag of Chips



## SIGNATURE SANDWICH OPTIONS

### TURKEY + APPLE *cal. 485*

Roasted turkey breast, local apples, thick-cut bacon, cheddar, organic arugula, avo-ranch on sourdough

### SO CALI CLUB *cal. 595*

Roasted turkey breast, ripe avocado, thick-cut bacon, swiss cheese, hard-boiled egg, plum tomato, alfalfa

## VEGETARIAN LUNCH BAG

- + Pick 1  
Sandwich or Salad
- + Pick 2  
Soup
- + Pick 1  
Bag of Chips



## VEGETARIAN OPTIONS

### VEGGIE STACK (v) *cal. 215 (leaf wrap GF)*

Ripe avocado, roasted squash + zucchini + cauliflower, red pepper, pickled red onion, purple cabbage, local feta, cucumber tzatziki in a leaf wrap (collard green - GF)

### TOFU TANGO (v) *cal. 430*

Organic tofu, roasted sweet potato, local apples, organic quinoa, goat cheese, pepita seeds, shredded kale, chopped romaine, mango vinaigrette

### GREEK ROOTS (v) *cal. 600*

Organic falafel, roasted squash, zucchini, cauliflower, red pepper, feta cheese, pita chips, organic mint, lemon squeeze, kale, romaine, garlic-feta vinaigrette



## PROTEIN LUNCHBOX

- + Pick 1  
Sandwich or Salad
- + Pick 2  
Soup or Side

### STEAK + CHEDDAR *cal. 575*

Tender steak, sharp cheddar, roasted shallots, organic arugula, chimichurri dressing on rustic baguette

### CHEESESTEAK *cal. 650*

Tender steak, provolone, roasted red pepper + shallots, herb aioli on baguette

### CHIMICHURRI (df) *cal. 695*

Tender steak, ripe avocado, roasted corn, cherry tomato, cilantro, organic baby spinach, turmeric rice, lime squeeze, chimichurri

# SANDWICHES

## LITTLE

10 half sandwiches (5 whole sandwiches sliced in half, individually wrapped)

## MEDIUM

20 half sandwiches (10 whole sandwiches sliced in half, individually wrapped)

## BIG

30 half sandwiches (15 whole sandwiches sliced in half, individually wrapped)



### STEAK + CHEDDAR *cal. 575*

Tender steak, sharp cheddar, roasted shallots, organic arugula, chimichurri dressing on rustic baguette

### TURKEY + APPLE *cal. 485*

Toasted turkey breast, local apples, thick-cut bacon, cheddar, organic arugula, avo-ranch on sourdough

### KOO KOO ROO *cal. 630*

Antibiotic-free chicken breast, cheddar cheese, ripe avocado, roasted corn + red pepper, organic arugula, chipotle sauce on baguette

### SO CALI CLUB *cal. 595*

Roasted turkey breast, ripe avocado, thick-cut bacon, swiss cheese, hard-boiled egg, plum tomato, alfalfa sprout, herb aioli on sourdough

### CHEESESTEAK *cal. 650*

Tender steak, provolone, roasted red pepper + shallots, herb aioli on baguette

### CHICKEN CLUB *cal. 675*

Antibiotic-free chicken, crispy bacon, provolone, plum tomato, herb aioli on baguette

### VEGGIE STACK (v) *cal. 215 (leaf wrap GF)*

Ripe avocado, roasted squash + zucchini + cauliflower, red pepper, pickled red onion, purple cabbage, local feta, cucumber tzatziki in a leaf wrap (collard green - GF)

# SALADS

## LITTLE LEAF

Serves 5-7

## BIG LEAF

Serves 8-12

### CITRUS SESAME CHICKEN (df) *cal. 415*

Organic mesclun, romaine, cucumber, roasted carrots, purple cabbage, sliced orange, cilantro, chicken breast, toasted almonds, plum vinaigrette

### STEAK TACO *cal. 540*

Tender steak, roasted corn + red pepper, pico de gallo, cotija cheese, lime squeeze, tortilla chips, cilantro, romaine, jalapeno Caesar

### TOFU TANGO (v) *cal. 430*

Organic tofu, roasted sweet potato, local apples, organic quinoa, goat cheese, pepita seeds, shredded kale, chopped romaine, mango vinaigrette

### PESTO CHICKEN *cal. 565*

Organic mesclun, ripe avocado, sun-dried tomato, fresh mozzarella, antibiotic-free chicken breast, parm crisp, pesto vinaigrette

### SPICY AVOCADO *cal. 520*

Organic mesclun, chopped romaine, ripe avocado, roasted corn, black beans, pico-de-gallo, cilantro, cotija cheese, antibiotic-free chicken breast, tortilla chips, spicy cilantro-lime vinaigrette

### GREEK ROOTS (v) *cal. 600*

Organic falafel, roasted squash, zucchini, cauliflower, red pepper, feta cheese, pita chips, organic mint, lemon squeeze, kale, romaine, garlic-feta vinaigrette

### CHICKEN CAESAR *cal. 575*

Shredded kale, chopped romaine, grape tomato, shaved parmesan, antibiotic-free chicken, garlic-herb crouton, parm crisp, caesar dressing

### KALE KOBB *cal. 550*

Shredder kale, chopped romaine, goat cheese, ripe avocado, grape tomato, thick-cut bacon, antibiotic-free chicken breast, toasted almonds, balsamic vinaigrette

### BIG FIN CAESAR *cal. 515*

Roasted Norwegian salmon, chopped romaine, organic arugula, cherry tomato, roasted corn, parm crisp, jalapeno caesar

# CREATE YOUR OWN BOWL

Priced based on customer build

- + 2 Base
- + 4 TOPPINGS
- + 1 Crunch
- + 1 Protein
- + 1 Dressing

Optional: Premium Toppings (extra)



## GRAIN BOWLS

### LITTLE GRAIN

Serves 6-8

### BIG GRAIN

Serves 12-16

## FRUIT BOWL

### LITTLE

Serves 6-8

### BIG

Serves 12-16

### SABROSO cal. 625

Antibiotic-free chicken breast, avocado, tomato, black bean, cotija, cilantro, organic arugula, turmeric rice, spice blend, tortilla chips, lime squeeze, jalapeno-caesar

### CHIMICHURRI (df) cal. 695

Tender steak, ripe avocado, roasted corn, cherry tomato, cilantro, organic baby spinach, turmeric rice, lime squeeze, chimichurri

### FALAFEL TZATZIKI (v) cal. 645

Organic falafel, cucumber-tomato-pickled onion, purple cabbage, local feta, mint, organic mesclun, turmeric rice, pita chips, cucumber tzatziki, green tahini

Assortment of seasonal fruit



## PROTEIN OPTIONS

GROUP SIZES serves 6.  
Includes choice of 1 sauce  
(additional sauces for \$6 each)

### SERVED HOT

- Roasted Chicken
- Steak Medallion
- Roasted Norwegian Salmon
- Baked (never fried) Falafel

### SERVED CHILLED

- Roasted Tofu
- Cage-Free Hard -Boiled Egg
- Roasted Veggies

# SIDE OPTIONS

## Avo-Mix

Avocado, cherry tomato, cucumber, pickled onion, with olive oil, lemon squeeze, chai/flax seeds

## Sweet Potatoes

Rosemary roasted sweet potatoes

## Street Corn

Roasted corn, roasted red pepper, cotija cheese, lime squeeze

## Seasonal Fruit

Assortment of seasonal fruit

## Roast Veggies

Roasted veggies (squash, zucchini, cauliflower, red pepper)

## Fresh Mozzarella + Cherry Tomato

Mozzarella, cherry tomato, balsamic glaze

## Roasted Carrots

Roasted cinnamon carrots

## Cucumber Tzatziki

Cucumber tzatziki + naked pita chips

## Seasonal Veggies

Ask us what's in season



# BREAKFAST SIDES

## Hardboiled Eggs

Cut in half with chai and flax seeds (10 halves)

## Bacon

(12 slices)

## Tender Sausage Patties

All-natural spiced pork cuts

## Quinoa Mix

Quinoa, avocado, tomato, feta, pepita seeds, lemon squeeze

## POTATO CHIPS

Serves 1 person per bag

- Sea Salt
- Jalapeño
- BBQ
- Salt & Vinegar

# SWEET TREATS

## BROWNIE BITES

Trays: 24 bites or 48 bites

- Chocolate cal. 410
- Cheesecake Brownie cal. 420
- Blondie cal. 390

## COOKIE PLATTER

- Chocolate Chunk cal. 210
- Oatmeal Raisin cal. 200
- Sugar cal. 230

# DRINKS

- Lemonade
- Ice Tea
- Half-sies (Lemonade/Ice Tea)
- Green Tea
- Orange Juice
- Virginia Artesian Water  
(bottled at source Hanover, VA)





# ORDERING

## Delivery

Delivery available 7 days a week, excluding major holidays. There is a \$100 minimum on catering orders. Delivery fee varies by location

## Cancellations

All catering orders cancellation require a 24-hour notice. Cancellations made in less than 24 hours delivery or pick up, will be charged in full.

## Set Up

Your order comes ready to serve, complete with utensils and napkins. Hot menu items are served in heat-resistant containers.

## Order Online

[Sweetleafcafe.com/catering](http://Sweetleafcafe.com/catering)

## Email

[catering@sweetleafcafe.com](mailto:catering@sweetleafcafe.com)

## Phone

703-915-4909

## FOOD ALLERGIES

*Our menu offers vegetarian, vegan, and gluten-free options, and we a nutrition pdf on our website for allergy and nutrition facts. To make it easy for guests we recommend printing out the PDF and have it close to the food. If anyone in you*

*Sweet Leaf*