

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 KOBBL *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

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

FRUIT BOWL

LITTLE

Serves 6-8

BIG

Serves 12-16

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](https://sweetleafcafe.com/catering)

Email

catering@sweetleafcafe.com

Phone

703-915-4909

FOOD ALLERGIES

Our menu offers vegetarian, vegan, and gluten-free options, and we have 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