

EXECUTIVE BOX LUNCHES

(minimum order 10)
24 hour notice required.
\$12.95 per person

Choose from:

**Roast Turkey, Santa Maria Tri-Tip,
Pork Tenderloin, or Portobello
Mushroom**

leaf lettuce, sliced tomato, and
mayo

+ **choice of side:**
potato salad, coleslaw, or fruit

+ **1 chocolate chip cookie**

BEVERAGES

Fresh Lemonade \$25.00 -per 96 oz box.

Includes cups.

Fresh Housemade Regular or Black Currant

Iced Tea \$25.00 -per 96 oz box. Includes cups,
lemons, and sweeteners.

Bottled Still or Sparkling Water - \$3.50 each

SWEETS

Chocolate Chip Cookies - \$2.50 ea

Gluten Free Chocolate Whoppers - \$3.50 ea

Fresh Baked Cake- \$6 per slice

(must have 48 hours notice for whole cake)

**Coconut Cream cake, Carrot cake, Chocolate
fudge cake- whole cake serves 15-24 \$90**

**Lemon Bundt Cake- whole cake serves 10-15
\$65**

CATERING - MEETINGS PRIVATE EVENTS

Catering Delivery

For office parties, meetings, or groups of
any size. We offer a wide variety of
platters and beverages conveniently
packaged and dropped off at your
home, school, or office for ultimate
convenience.

Private Events

Need a space for 25-200? Book a
private event with one of our talented
chefs to prepare a memorable dinner
for you and your group. Full wine and
beer options available. Each menu is
personally designed for your party or
occasion.

Contact us for more information

760.431.5323

tinleafkitchen.com

your place or ours

CATERING

tinleaf
fresh kitchen

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SIGNATURE SALADS (SERVES 6-8)

Tinleaf Salad - Arugula, quinoa, sun-dried cranberries, grape tomatoes, cucumbers, toasted almonds, and wasabi vinaigrette \$55.00

Asian Chicken Salad - Asian greens, grilled, marinated chicken, cucumbers, red bell peppers, crispy wonton skins, snow peas, oranges, almonds, and sesame hoisin vinaigrette \$70.00

Baby Kale Portobello Salad - Grape tomatoes, carrots, golden beets, quinoa, goat cheese, caramelized onions, and whole grain mustard vinaigrette \$65.00

Tri-Tip Steak Salad - Baby spinach, arugula, grape tomatoes, gorgonzola cheese, caramelized onions, and whole grain mustard vinaigrette \$70.00

Simply Tossed Salad - Mixed field greens, roast turkey, smoked bacon, gorgonzola cheese, chopped egg, avocado, grape tomatoes, cucumbers, and buttermilk dressing \$65.00

Mediterranean Chicken Salad - Marinated grilled chicken, romaine hearts, arugula, baby spinach, cucumbers, garbanzo beans, hearts of palm, feta cheese, piquant peppers, pepperoncinis, red onions, kalamata olives, candied pistachios, and balsamic basil vinaigrette \$70.00

Sesame Crusted Ahi Tuna Salad - Seared rare, asian greens, mixed field greens, pickled ginger, grape tomatoes, cucumbers, crispy wonton skins, and wasabi vinaigrette \$80.00

Grilled Salmon or Shrimp Salad - Choice of grilled salmon or shrimp, mixed field greens, romaine, grape tomatoes, cucumbers, hearts of palm, piquant peppers, red onions, lemon caper vinaigrette \$80.00

SIMPLE SALADS (SERVES 6-8) \$45

+ grilled chicken, turkey, portobello mushroom - +\$20
+ santa maria tri tip - +\$25
+ grilled shrimp, seared ahi, grilled salmon - +\$30

Romaine Hearts - Basil-green goddess dressing, croutons, and parmesan cheese.

Baby Spinach - Whole grain mustard vinaigrette, grape tomatoes, sundried cranberries, and red onions.

Mixed Field Greens - Balsamic basil vinaigrette, grape tomes, and cucumbers.

ENTREE PLATTERS (SERVES 4-6)

(comes with choice of 2 sides)

Oven-Roasted Turkey Entree - With gravy & Cranberry Relish. \$80.00

Santa Maria Tri Tip Entree - With Tinleaf Steak Sauce. \$80.00

Char Siu Pork Tenderloin Entree - With Soy-Ginger glaze and Spicy Mustard. \$80.00

Marinated Portobello Mushroom Entree - Marinated with olive oil, garlic, lemon, and fresh herbs. \$80.00

Fresh Grilled Salmon Entree - With lemon and parley \$90.00

Grilled Shrimp Entree - Marinated with olive oil, garlic, lemon, and fresh herbs. \$90.00

Seared Ahi Tuna Entree - Seared rare with wasabi paste. \$90.00

SIDES (SERVES 5) \$20

- Potato Salad - Creamy Coleslaw - Mac & Cheese - Quinoa Tabouleh - Fresh Sage Stuffing - Garlic Mashed Potatoes - Seasonal Vegetables - Fresh Fruit Medley - Sauteed Broccoli - Spicy Asian Green Beans

HAND CARVED SANDWICH TRAYS (PICK 5) \$55

sub gluten free bread on any sandwich for \$1.50 each

Roast Turkey, Santa Maria Tri-Tip, or Pork Tenderloin -

All come on ciabatta rolls with leaf lettuce, sliced tomato, mayonnaise, and cut in half.

SPECIALTY SANDWICH TRAYS (PICK 5) \$60

+ avocado for \$1 per sandwich
sub gluten free bread on any sandwich for \$1.50 each

Turkey Melt - sliced tomatoes, horseradish cheddar cheese, wild arugula, basil mayo

Thanksgiving on a Bun - hand-carved turkey, sage stuffing, cranberry relish, mayonnaise, leaf lettuce

Twisted BLT - apple wood smoked bacon, sliced tomatoes, leaf lettuce, basil mayo

ALT - sliced tomatoes, leaf lettuce, basil mayo

Backyard BBQ - sliced tri tip, caramelized onions, natural cheddar cheese, bbq sauce

Pork Char Sui Banh Mi - miso aioli, pickled vegetables, jalapenos & cilantro

Grilled Portobello - goat cheese, basil mayo, sliced tomatoes, wild arugula

Vegan Sandwich - shishito pepper relish, hummus, pickled carrots & daikon radish, sliced cucumber, wild arugula

Seared Ahi Tuna (+\$3 each) - sesame crusted, served rare, asian greens, sliced tomatoes, wasabi mayo

Grilled Salmon (+\$3 each) - arugula, sliced tomatoes, basil mayonnaise