



Large Events Menu

Thank you for thinking of us at Tinleaf Fresh Kitchen! Our event team looks forward to planning the perfect event for you and your guests. A few details about what we offer:

- Our large events are either plated or buffet-style service.
- Event menu pricing includes soft drinks, iced tea, and water. If you would like to add on additional non-alcoholic beverages, please inquire.
- Our restaurant does serve wine and beer. If you would like to serve these during your event, please inquire about options.
- We can offer linens and decor for your event for an additional fee. Please inquire for details and pricing. You are also more than welcome to bring decor of your own, but please discuss with your event coordinator so they can plan accordingly.
- We can print custom menus for your event, including the name of the event and the items to be served to add that personal touch.
- Please refer to your contract for additional details.

Thank you and happy planning!

BUFFET MENU #1: SALAD AND SANDWICH BUFFET | \$25 per person

SALADS *Choose 1*

HEARTS OF ROMAINE parmesan cheese, seasoned croutons, basil-green goddess dressing

SUPER GREENS carrots, balsamic-basil vinaigrette

Upgrade to a specialty salad for an additional fee

SANDWICHES *Choose up to 3. Gluten free bread available for an additional fee.*

HAND-CARVED SANDWICH tri tip, oven-roasted turkey, or char sui pork tenderloin on a ciabatta bun with leaf lettuce, sliced tomatoes & mayonnaise

THE TWISTED BLT applewood smoked bacon, sliced tomatoes, leaf lettuce, basil mayo on multi-grain

BACKYARD BBQ sliced tri tip, caramelized onions, natural cheddar cheese, bbq sauce on a french roll

THANKSGIVING ON A BUN hand-carved turkey, sage stuffing, cranberry relish, mayonnaise, leaf lettuce on a french roll

TURKEY MELT sliced tomatoes, horseradish cheddar cheese, wild arugula, basil mayo on a ciabatta roll

PORK CHAR SUI BAHN MI garlic chive aioli, pickled vegetables, jalapenos & cilantro on a french roll

CRISPY CHICKEN SANDWICH panko-crusted chicken, garlic chive aioli, leaf lettuce, sliced tomato on a ciabatta bun

AVOCADO, LETTUCE & TOMATO sliced tomatoes, leaf lettuce, basil mayo on multi-grain

MARINATED PORTOBELLO goat cheese, basil mayo, sliced tomatoes, wild arugula on a buttermilk bun

GRILLED SALMON SANDWICH (+\$3 per person) fresh loch duart salmon, arugula, sliced tomatoes, basil mayonnaise on a french roll

SEARED AHI TUNA (+\$5 per person) sesame crusted, served rare, asian greens, sliced tomatoes, wasabi mayo on a buttermilk bun

ADDITIONS *Choose 1. All additional choices are priced at \$4 per person*

FRESH FRUIT PLATTER

POTATO SALAD

CREAMY COLESLAW

QUINOA TABOULI

SWEETS

CHOCOLATE CHIP COOKIES - \$3 each

GLUTEN-FREE WHOPPER COOKIES - \$4 each

SLICE OF CAKE choice of carrot cake, coconut cream, or chocolate fudge - \$7.50 each

WHOLE CAKES please inquire for selections, sizes, and pricing

BUFFET MENU #2: HOT ENTREE BUFFET | \$30 per person

SALADS *Choose 1*

HEARTS OF ROMAINE parmesan cheese, seasoned croutons, basil-green goddess dressing

SUPER GREENS carrots, balsamic-basil vinaigrette

Upgrade to a specialty salad for an additional fee

ENTREE OPTIONS *select up to 2 entrees from the list below*

ALL NATURAL SANTA MARIA TRI TIP

With homemade Tinleaf steak sauce

ALL NATURAL ROASTED TURKEY

BREAST

with natural gravy & cranberry relish

CHAR SUI PORK TENDERLOIN

with soy-ginger sauce & spicy mustard

GRILLED PORTOBELLO MUSHROOMS

marinated with olive oil, garlic, lemon & fresh

herbs

SESAME CRUSTED AHI TUNA

seared rare with wasabi paste

GRILLED SHRIMP SKEWER

marinated with olive oil, garlic, lemon & fresh

herbs

GRILLED LOCH DUART SALMON

sustainably raised fresh salmon filet with lemon

SIDES *Choose 2. All additional choices are priced at \$4 per person*

CRISPY ONION STRINGS

GARLIC MASHED POTATOES

MAC AND CHEESE

BELGIAN FRIES

SAGE STUFFING

QUINOA TABOULI

POTATO SALAD

CREAMY COLESLAW

SPICY ASIAN GREEN BEANS

SAUTEED BROCCOLI

FRESH FRUIT

SWEETS

CHOCOLATE CHIP COOKIES - \$3 each

GLUTEN-FREE WHOPPER COOKIES - \$4 each

SLICE OF CAKE choice of carrot cake, coconut cream, or chocolate fudge - \$7.50 each

WHOLE CAKES please inquire for selections, sizes, and pricing

PLATED MENU #1: | \$30 per person, up to 40 guests

Starters are served on the table for everyone at the start of your event. After that, each guest orders from a menu with up to 3 sandwiches and/or salads selected in advance from the options below.

STARTERS *Fresh fruit platters served family style.*

SANDWICHES *Gluten free bread available for an additional fee. Please inquire in advance.*

Please refer to the sandwiches listed above under Menu #1.

SIGNATURE SALADS

HEARTS OF ROMAINE parmesan cheese, seasoned croutons, basil-green goddess dressing

SIMPLY TOSSED SALAD roasted turkey, applewood smoked bacon, grape tomatoes, chopped egg, cucumbers, gorgonzola crumbles & creamy buttermilk dressing

MEDITERRANEAN CHICKEN SALAD grilled chicken, hearts of palm, cucumbers, red onions, pepperoncini, kalamata olives, sweet piquant peppers, chickpeas, feta cheese, candied pistachios, balsamic basil vinaigrette

ASIAN CHICKEN SALAD grilled chicken, carrots, cucumbers, red bell peppers, orange wedges, crispy wonton skins & toasted almonds with sesame-hoisin dressing

SANTA FE CHICKEN SALAD grape tomatoes, roasted corn, black beans, natural cheddar, red bell peppers, tortilla strips & chipotle-agave vinaigrette

GRILLED SALMON OR SHRIMP SALAD (+\$3 per person) grape tomatoes, hearts of palm, red onion, cucumber, sweet piquant peppers, lemon caper vinaigrette

SEARED AHI TUNA SALAD (+\$5 per person) seared rare, crispy wonton skins, pickled ginger, carrots, cucumbers, grape tomatoes, wasabi vinaigrette

TRI TIP STEAK SALAD (+\$2 per person) caramelized onions, grape tomatoes, gorgonzola cheese crumbles & whole grain mustard vinaigrette

ADDITIONS *Available to serve family style on the table. \$4 per person*

POTATO SALAD

CREAMY COLESLAW

QUINOA TABOULI

SWEETS

CHOCOLATE CHIP COOKIES - \$3 each

GLUTEN-FREE WHOPPER COOKIES - \$4 each

SLICE OF CAKE choice of carrot cake, coconut cream, or chocolate fudge - \$7.50 each

WHOLE CAKES please inquire for selections, sizes, and pricing

PLATED MENU #2: 3-COURSE | \$40 per person, up to 40 guests

Salad is served family style on the table for everyone at the start of your event. After that, each guest orders from a menu with up to 3 entrees selected in advance from the options below.

SALADS *choose 1*

HEARTS OF ROMAINE parmesan cheese, seasoned croutons, basil-green goddess dressing
SUPER GREENS carrots, balsamic-basil vinaigrette

Upgrade to a specialty salad for an additional fee

ENTREE CHOICES *each entree will come with 2 sides. Must select sides in advance and they will be the same for all entrees.*

ALL NATURAL SANTA MARIA TRI TIP

With homemade tinleaf steak sauce

ALL NATURAL ROASTED TURKEY

BREAST

with natural gravy & cranberry relish

CHAR SUI PORK TENDERLOIN

with soy-ginger sauce & spicy mustard

GRILLED PORTOBELLO MUSHROOMS

marinated with olive oil, garlic. lemon & fresh

herbs

SESAME CRUSTED AHI TUNA

seared rare with wasabi paste

GRILLED SHRIMP SKEWER

marinated with olive oil, garlic. lemon & fresh herbs

GRILLED LOCH DUART SALMON

sustainably raised fresh salmon filet with lemon

DESSERTS *choose 1 type of cake from the options below. Each guest will receive 1 slice.*

Carrot cake, coconut cream, or chocolate fudge.

SWEETS

CHOCOLATE CHIP COOKIES - \$3 each

GLUTEN-FREE WHOPPER COOKIES - \$4 each

SLICE OF CAKE choice of carrot cake, coconut cream, or chocolate fudge - \$7.50 each

WHOLE CAKES please inquire for selections, sizes, and pricing