

EXECUTIVE BOX LUNCHES

(minimum order 10)
24 hour notice required.
\$15.95 per person

Choose from:

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

leaf lettuce, sliced tomato, and
mayonnaise

+ choice of side:

potato salad, coleslaw, or fruit

+ a chocolate chip cookie

BEVERAGES

Fresh Lemonade \$40.00 -per 96 oz box.

Includes cups.

**Fresh Housemade Regular or Black Currant
Iced Tea \$40.00** -per 96 oz box. Includes cups,
lemons, and sweeteners.

Bottled Still or Sparkling Water - \$4.50 each

SWEETS

Chocolate Chip Cookies - \$3.50 each

Gluten Free Chocolate Whoppers - \$4.50 each

Fresh Baked Cake- \$8 per slice

flavors are determined daily - please inquire
for options

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



6985 El Camino Real #108

Carlsbad, CA 92009

(760) 431-5323

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SIGNATURE SALADS (SERVES 6-8)

Hearts of Romaine - Parmesan cheese, seasoned croutons, basil-green goddess dressing \$55.00

Tinleaf Salad - Arugula, quinoa, sun-dried cranberries, grape tomatoes, cucumbers, toasted almonds, and wasabi vinaigrette \$65.00

Asian Chicken Salad - Romaine, super greens, grilled marinated chicken, crispy wonton, carrots, oranges, red bell pepper, english cucumbers, toasted almond, sesame-hoisin dressing \$80.00

Baby Kale Portobello Salad - Grape tomatoes, carrots, golden beets, quinoa, goat cheese, caramelized onions, and whole grain mustard vinaigrette \$75.00

Tri-Tip Steak Salad - Super greens, grape tomatoes, gorgonzola cheese, grilled red onions, and whole grain mustard vinaigrette \$80.00

Simply Tossed Salad - Super greens, roast turkey, smoked bacon, gorgonzola cheese, chopped egg, avocado, grape tomatoes, cucumbers, and buttermilk dressing \$75.00

Mediterranean Chicken Salad - grilled chicken, super greens, hearts of palm, cucumbers, red onions, pepperoncini, kalamata olives, sweet piquant peppers, chickpeas, feta cheese, candied pistachios, balsamic basil vinaigrette \$85.00

Sesame Crusted Ahi Tuna Salad - Seared rare, romaine, super greens, mixed field greens, pickled ginger, grape tomatoes, cucumbers, crispy wonton skins, and wasabi vinaigrette \$100.00

Grilled Salmon or Shrimp Salad - Choice of grilled salmon or shrimp, super greens, grape tomatoes, cucumbers, hearts of palm, piquant peppers, red onions, lemon caper vinaigrette \$95.00

CRAFT YOUR OWN SALADS (SERVES 6-8) \$60

- + grilled chicken, turkey, portobello mushroom - +\$32
+ santa maria tri tip - +\$37
- + grilled shrimp, seared ahi, grilled salmon - +\$60

Choose Your Greens super greens · romaine hearts · baby spinach · wild arugula

Choose A Homemade Dressing basil-green goddess · whole-grain mustard vinaigrette · lemon-caper vinaigrette · wasabi vinaigrette · creamy buttermilk · balsamic-basil vinaigrette · sesame-hoisin · chipotle-agave vinaigrette

Choose 5 Toppings grape tomatoes · cucumbers · carrots · kalamata olives · red onions · pepperoncini · mushrooms · chickpeas · pickled ginger · quinoa · red bell peppers · seasoned croutons · sun-dried cranberries · sliced avocado · toasted almonds · crispy wonton skins · roasted beets · apple wood smoked bacon · marinated artichoke hearts · chopped egg · sweet piquant peppers · hearts of palm · candied pistachios · horseradish cheddar · natural cheddar · goat cheese · feta cheese · gorgonzola cheese ·

ENTREE PLATTERS (SERVES 4-6)

(comes with choice of 2 sides)

Oven-Roasted Turkey Entree - With gravy & Cranberry Relish. \$99.00

Santa Maria Tri Tip Entree - With Tinleaf Steak Sauce. \$99.00

Marinated Portobello Mushroom Entree - Marinated with olive oil, garlic, lemon, and fresh herbs. \$85.00

Fresh Grilled Salmon Entree -With lemon and parsley \$100.00

Grilled Shrimp Entree - Marinated with olive oil, garlic, lemon, and fresh herbs. \$100.00

Seared Ahi Tuna Entree - Seared rare with wasabi paste. \$105.00

HAND CARVED SANDWICH TRAYS (PICK 5) \$75

- + avocado for \$1.95 per sandwich
- sub gluten free bread for \$1.95 per sandwich

Roast Turkey or Santa Maria Tri-Tip

Served on ciabatta rolls with leaf lettuce, sliced tomato, mayonnaise, and then cut in half.

SPECIALTY SANDWICH TRAYS (PICK 5) \$75

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

ALT - sliced tomatoes, leaf lettuce, basil mayo

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

Turkey Wrap - all natural roasted turkey, celery, apple, walnuts, dried cranberries, sage, mayonnaise, shallot champagne vinaigrette, lettuce, tomato in a whole wheat wrap

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

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

Cranberry Caprese - fresh mozzarella, house made basil pesto, tomato, arugula, cranberry relish on a ciabatta bun

Grilled Salmon (+\$5 each) - arugula, sliced tomatoes, basil mayonnaise

Spicy Avo Turkey - warm thin sliced turkey, pepper jack cheese, house pickled jalapenos, roasted tomatillo salsa, avocado spread, jalapeno aioli on toasted sourdough bread

Italian Tri Tip - cold, thin sliced tri tip, basil mayo, arugula, roasted red bell peppers, shaved parmesan, pepperoncini peppers, balsamic dressing on toasted ciabatta

SIDES (SERVES 5) \$25

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