### **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 lced 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

your place or ours

# CATERING



6985 El Camino Real #108 Carlsbad, CA 92009 (760) 431-5323 tinleafkitchen.com

### SIGNATURE SALADS (SERVES 6-8)

**Hearts of Romaine** - Parmesan cheese, seasoned croutons, basil-green goddess dressing \$55

Asian Chicken Salad - Romaine, super greens, grilled marinated chicken, crispy wonton, carrots, oranges, red bell pepper, english cucumbers, toasted almond, sesame-hoisin dressing \$80

**Tri-Tip Steak Salad** - Super greens, grape tomatoes, gorgonzola cheese, grilled red onions, and whole grain mustard vinaigrette \$80

Simply Tossed Salad - Super greens, roast turkey, smoked bacon, gorgonzola cheese, chopped egg, avocado, grape tomatoes, cucumbers, and buttermilk dressing \$75
Santa Fe Chicken Salad - Romaine, super greens, grape tomatoes, roasted corn, natural cheddar, reed bell peppers, tortilla strips, chipotle-agave vinaigrette \$75
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

**Seared Ahi Tuna Salad** - Seared rare, romaine, super greens, mixed field greens, pickled ginger, grape tomatoes, cucumbers, crispy wonton skins, and wasabi vinaigrette \$100

**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

**Sonoma Salad** - Super greens, golden beets, goat cheese, grilled chicken, sun-dried cranberries, quinoa, candied pistachios, passion fruit olive oil vinaigrette \$75

### CRAFT YOUR OWN SALADS (SERVES 6-8)

+ 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 · chipotleagave vinaigrette

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

# ENTREE PLATTERS (SERVES 4-6)

(comes with choice of 2 sides)

**Oven-Roasted Turkey Entree** - With gravy & cranberry relish. \$99

**Santa Maria Tri Tip Entree** - With Tinleaf steak sauce. \$99

Marinated Portobello Mushroom Entree - Marinated with olive oil, garlic, lemon, and fresh herbs. \$85
Fresh Grilled Salmon Entree -With lemon and parlsey \$100

**Grilled Shrimp Entree** - Marinated with olive oil, garlic, lemon, and fresh herbs. \$100

**Seared Ahi Tuna Entree** - Seared rare with wasabi paste. \$105

### SANDWICH TRAYS (PICK 5)-\$75

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

**Hand-Carved Roast Turkey** leaf lettuce, sliced tomato. mavonnaise

**Hand-Carved Santa Maria Tri-Tip** leaf lettuce, sliced tomato, mayonnaise

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

**Thanksgiving on a Bun** - hand-carved turkey, sage stuffing, cranberry relish, mayonnaise, leaf lettuce **Backyard BBQ** - sliced tri tip, caramelized onions, natural cheddar cheese, bbg sauce

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

**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

**ALT** - sliced tomatoes, leaf lettuce, basil mayo **Portobello Mushroom Sandwich** goat cheese, arugula, roasted red peppers, balsamic vinaigrette on a toasted buttermilk bun

**Crispy Chicken Sandwich** panko-crusted chicken, garlic chive aioli, leaf lettuce, sliced tomato on a ciabatta bun

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

# 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