



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:

- We offer either plated or buffet-style service for our large group events.
- 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 grape tomatoes, cucumbers, balsamic-basil vinaigrette

Upgrade to a specialty salad for an additional fee

SANDWICHES *Choose 2. Gluten free bread available for an additional fee.*

HAND-CARVED SANDWICH tri tip or oven-roasted turkey on a ciabatta bun with leaf lettuce, sliced tomatoes & mayonaise

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

SPICY AVO TURKEY warm thin sliced turkey, pepper jack cheese, house pickled jalapenos, roasted tomatillo salsa, avocado spread, jalapeno aioli on toasted sourdough bread

BACKYARD BBQ sliced tri tip, caramelized onions, natural cheddar cheese, bbq sauce on a buttermilk bun

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

PORTOBELLO MUSHROOM SANDWICH goat cheese, arugula, roasted red peppers, balsamic vinaigrette on a toasted buttermilk bun

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

BLACKENED SEARED AHI SANDWICH (+\$5 per person) Blackened, seared rare fresh ahi tuna, wasabi mayo, asian slaw on a buttermilk bun

OPTIONAL ADDITIONS *Priced at \$4 per person unless otherwise specified*

FRESH FRUIT MEDLEY
POTATO SALAD

ASIAN SLAW
QUINOA TABBOULEH

CHOCOLATE CHIP COOKIES \$3.75 each

GLUTEN-FREE CHOCOLATE WHOPPER COOKIES \$4.95 each

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 grape tomatoes, cucumbers, balsamic-basil vinaigrette

Upgrade to a specialty salad (listed on page 4) for an additional fee

ENTREE OPTIONS *select 1 entree from the list below*

SANTA MARIA TRI TIP

With homemade tinleaf steak sauce

ROASTED TURKEY BREAST

with natural gravy & cranberry relish

GRILLED PORTOBELLO MUSHROOMS

marinated with olive oil, garlic, lemon & fresh herbs

GRILLED SALMON (+\$2 per person)

sustainably raised fresh salmon filet with lemon

SESAME-CRUSTED AHI TUNA (+\$4 per person)

seared rare with wasabi paste

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

GARLIC MASHED POTATOES

MAC AND CHEESE

SAGE STUFFING

QUINOA TABBOULEH

POTATO SALAD

ASIAN SLAW

SPICY ASIAN GREEN BEANS

SEASONAL VEGETABLES

FRESH FRUIT MEDLEY

CHOCOLATE CHIP COOKIES \$3.75 each

GLUTEN-FREE CHOCOLATE WHOPPER COOKIES \$4.95 each

PLATED MENU #1: 2-COURSE | \$30 per person, up to 40 guests

Each guest orders from a preset menu with up to 4 sandwiches and/or salads selected in advance from the options below.

SANDWICH OPTIONS *Gluten free bread available upon request for an additional fee.*

Please refer to the sandwiches listed on page 2. Each sandwich comes with choice of coleslaw or potato salad.

SIGNATURE SALAD OPTIONS

WEST COAST COBB super greens, roasted turkey, grape tomatoes, avocado, chopped egg, cucumbers, apple wood smoked bacon, gorgonzola cheese crumbles, creamy buttermilk dressing

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

ASIAN CHICKEN SALAD romaine, super greens, grilled marinated chicken, crispy wonton, carrots, oranges, red bell pepper, english cucumbers, toasted almond, sesame-hoisin dressing

SONOMA SALAD Super greens, goat cheese, golden beets, quinoa, dried cranberries, candied pistachios, grilled chicken, passion fruit vinaigrette made with olive oil

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

TRI TIP STEAK SALAD (+\$2 per person) super greens, grilled red onions, gorgonzola blue cheese crumbles, grape tomatoes, whole grain mustard vinaigrette

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

DESSERT

Assorted cookies & bars served family style in the center of the tables

OPTIONAL ADDITIONS *Available to serve family style on the table. Priced at \$4 per person unless otherwise specified*

FRESH FRUIT MEDLEY
POTATO SALAD

ASIAN SLAW
QUINOA TABBOULEH

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 grape tomatoes, cucumbers, balsamic-basil vinaigrette

Upgrade to a specialty salad (listed on page 4) for an additional fee

ENTREE CHOICES *choose up to 3.*

SANTA MARIA TRI TIP

With homemade tinleaf steak sauce

ROASTED TURKEY BREAST

with natural gravy & cranberry relish

GRILLED PORTOBELLO MUSHROOMS

marinated with olive oil, garlic. lemon & fresh herbs

GRILLED SALMON

sustainably raised fresh salmon filet with lemon

SESAME CRUSTED AHI TUNA (+\$4 per person)

seared rare with wasabi paste

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

GARLIC MASHED POTATOES

MAC AND CHEESE

SAGE STUFFING

QUINOA TABBOULEH

POTATO SALAD

ASIAN SLAW

SPICY ASIAN GREEN BEANS

SEASONAL VEGETABLES

FRESH FRUIT MEDLEY

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

Carrot cake, coconut cream, or chocolate fudge.