



GREEN LEAF CATERING



Green Leaf Catering is a set up and go service providing for Breakfast and Lunch occasions that feed 10 or more people. We are perfect for offices and hospitals in need of convenient and quality meals. For 75¢ per person we can provide you with disposable utensils and plates ensuring that clean up is quick and easy. We are open Monday through Friday and both delivery and pick up options are available. Our goal is to make mealtime as smooth and effortless for you as possible. Please contact us by phone or email with any orders or general questions. We look forward to serving you!

562-331-2388
LP@greenleafcaters.com
www.greenleafcaters.com

8244 Third Street
Downey, CA 90241

Available Monday-Friday
Breakfast and Lunch

We appreciate 24 hours notice on all orders!
Delivery charge applicable in some areas.

MENU

Prices are per person unless otherwise stated
 Additional 75¢ per person for disposable serveware

BREAKFAST

Minimum 10 people

Continental Arrangement8
Assorted flavored yogurt, assorted muffins and croissants, and fresh fruit

Deluxe Continental Arrangement9
Hardboiled eggs, cold cereal or hot steel cut oatmeal, assorted mini muffins, assorted mini bagels with cream cheese, and fresh fruit

American Arrangement10
Scrambled eggs, bacon, sausage, breakfast potatoes (Diced red potatoes mixed with onions and bell peppers) and assorted muffins or bagels with cream cheese



SALADS

Serves 10-12. Add Chicken for 15 or Shrimp for 25.

Garden Salad33
Romaine lettuce, iceberg lettuce, tomatoes, cucumber, red onion and Ranch or Italian dressing

Caesar Salad27
Romaine lettuce tossed with croutons, fresh parmesan cheese, and Caesar dressing

Italian Salad36
Iceberg lettuce, arugula, Kalamata olives, red onions and pepperoncini served with Italian vinaigrette



Greek Salad38
Romaine lettuce, tomatoes, cucumbers, red onions, crumbled feta, kalamata olives, red wine vinaigrette and olive oil

Fattoush.....34
A Lebanese salad with a juicy, crunchy mix of herbs, cucumber, tomatoes, and pita chips, tossed with lemon juice and olive oil dressing seasoned with powdered sumac (sour berries)

Mixed Green Salad32
Mixed baby greens, tomatoes, toasted walnuts, feta, and balsamic vinaigrette

Baby Red Potato Salad28
Baby red potatoes mixed with hardboiled eggs, celery, and red onions

Tri Color Rotini Pasta Salad31
Tri-color pasta salad is paired with red onion, celery, green and red bell pepper, black olives, chopped tomato and dressed with an Italian dressing

STACK YOUR OWN SANDWICHES

We provide all the ingredients for you to make your own!8

Each sandwich includes potato chips and your choice of potato salad, pasta salad, or fresh fruit

Minimum 10 people

Breads

Whole Wheat and White Roll

Cheese

Cheddar, Provolone, and Swiss

Toppings

Lettuce, Tomato, Pickles, and Onion

Meats (Choose two)

Turkey, Ham, Tuna and Roast Beef

Condiments

Mustard and Mayonnaise

ITALIAN

Pasta or Lasagna Arrangement

Minimum 10 people

Each pasta or lasagna arrangement includes the following:

Garlic Bread

Italian Salad - Iceberg lettuce, arugula, Kalamata olives, red onions and pepperoncini served with Italian vinaigrette

Entrée (Choose one)

Meat Lasagna9

Mozzarella, provolone, ricotta and parmesan cheese layered with red sauce, Italian sausage, ground beef, and herbs

Spinach Lasagna8

Layers of creamy ricotta and spinach filling, tomato sauce, and mozzarella cheese

Cheese Raviolis8

Fresh pasta filled with ricotta cheese, cream cheese, mozzarella cheese, and provolone cheese drizzled with marinara sauce

Penne Pasta with Shrimp11

Juicy shrimp, red and green bell peppers, and onions in a savory red cream sauce



MEDITERRANEAN

Shish Kabob Arrangement

Minimum 10 people

Each entrée includes two Kabobs with the following:

Hummus – *Mashed chickpeas blended with tahini, olive oil, lemon juice, garlic, and salt*

Vegetable Kabob – *Assortment of onions, cherry tomatoes, mushrooms, zucchini, and bell peppers*

Flat Bread and Garlic Sauce

Basmati Rice

And your choice of salad:

Tabouleh – *A refreshing parsley salad with bulgur wheat, tomatoes, and green onion, dressed with lemon vinaigrette*

Fattoush – *A Lebanese salad with a juicy, crunchy mix of herbs, cucumber, tomatoes, and pita chips, tossed with lemon juice and olive oil dressing seasoned with powdered sumac (sour berries)*

Entrée (Choose one)



Beef Kabob (2)12
Skewered cubes of marinated top sirloin steak in our own special seasoning

Chicken Kabob (2)12
Skewered cubes of marinated, charbroiled chicken breast in our own special seasoning

Shrimp Kabob (2)13
Marinated in cilantro, pepper, garlic, and olive oil

Filet Mignon Kabob (2)14
Marinated, charbroiled juicy chunks of filet mignon in our own special seasoning

**Meat and vegetables served on separate skewers*

MEXICAN

Each entrée is served with chips and salsa, your choice of refried beans, pinto beans, or black beans, and your choice of cilantro and jalapeno rice or red rice.

Minimum 10 people

Taquiza: Make Your Own Tacos8

Choose two of the following: steak, chicken, calabasitas and corn,* or papas con rajas.* Served with onions, cilantro, and red and green sauce. Two tacos per person.

Shrimp is available for an extra \$3 per person.

Enchilada Arrangement8

Corn tortilla rolled around your choice of cheese, chicken, calabasitas and corn,* or papas con rajas.* Topped with your choice of red or green sauce.

Fajitas Arrangement10

Grilled steak or chicken, mixed with onions, and red and green bell peppers served with corn and flour tortillas.

Shrimp is available for an extra \$3 per person.



* Calabasitas and Corn – Squash, Corn, and Roasted Peppers

* Papas con Rajas – Potatoes with Roasted Peppers



PLATTERS

Each platter serves approximately 20 people

Cheese and Fruit Platter55

Served with crackers

Fruit Platter38

Fresh seasonal fruit

Deli Meat and Cheese Platter.....55

Served with crostini

Shrimp, Vegetable, and Cheese Platter60

Served with crackers

Vegetable Platter33

Fresh seasonal vegetables



A LA CARTE

Breakfast

Hardboiled Eggs (12).....	9
Scrambled Eggs (12).....	9
Bacon Strips (12).....	10
Sausage Links (12).....	10
Breakfast Potatoes (32oz).....	6
Baguette.....	4
Coffee (1 gallon).....	24
Orange Juice (1 gallon).....	18

Mediterranean

Hummus (32oz).....	5
Vegetable Kabob (1).....	2
Flatbread (3).....	1
Basmati Rice (32oz).....	6
Tabouleh (32oz).....	12
Beef Kabob (1).....	5
Chicken Kabob (1).....	5
Shrimp Kabob (1).....	7
Filet Mignon Kabob (1).....	8

Italian

Garlic Bread Loaf (serves 4).....	5
Meat Lasagna (12x20 pan).....	58
Spinach Lasagna (12x20 pan).....	49
Jumbo Cheese Raviolis (40).....	38
Jumbo Meat Raviolis (40).....	38
Penne Pasta with Shrimp (10x12 pan).....	49

Mexican

Chips (10x12 pan).....	5
Dipping Salsa (32oz).....	9
Pico de Gallo (32oz).....	8
Chunky Guacamole (32oz).....	18
Beans - Black, Pinto, or Refried (32oz).....	8
Red Rice (32oz).....	7
Cilantro Jalapeno Rice (32oz).....	7
Tortillas (3).....	0.75
Enchiladas (12x20 pan).....	40
Side of Steak (32oz).....	12
Side of Chicken (32oz).....	12

DESSERTS

Each dessert serves approximately 20 people



Tres Leches30
A light, sponge cake soaked in three kinds of milk and topped with whipped cream

Chocolate Cake.....28
With decadent chocolate frosting

Tiramisu.....30
Mascarpone custard layered with whipped cream, rum and coffee soaked ladyfingers

Baklava.....32
Multiple layers of filo dough mixed with walnuts and cinnamon

Flan.....28
Creamy, Mexican custard, rich caramel sauce, and whipped cream

