

MENU

INDIVIDUALLY PACKAGED

STARTERS

Guacamole and Chips

hand smashed avocado, fresh pico de gallo served with gluten-free corn chips and carrot & celery sticks 10  

Healthy Hummus

served with housemade pita and carrot & celery sticks 10  

SALADS & WRAPS

choose any as a salad or wrap

wraps served on vegan whole wheat tortilla • served with fresh fruit

Baja Kale Caesar

kale, romaine, almond crusted chicken, quinoa parmesan crisps, sliced avocado, queso fresco, hard boiled egg, pico de gallo, black beans, pickled watermelon radish, roasted corn with chipotle caesar dressing 15 

Chop Shop Chicken

romaine, salami, mozzarella, tomatoes, cucumber, garbanzos, pepperoncini, shallots & croutons with nonna's basil pesto vinaigrette 15

Lemongrass Chicken

mixed greens, mango, pineapple, jicama, daikon sprouts, toasted coconut, roasted cashews & thai chili with lemongrass lychee vinaigrette 15 

Antioxidant Orchard

mixed greens, grapes, celery, walnuts, dried berries, apples, mint, shallots, cucumber & fresh berries with pomegranate vinaigrette 13  
add chicken 3

Kitchen Sink Cobb

romaine, tomatoes, hard boiled egg, sliced avocado, carrots, garbanzos, nitrate-free bacon, turkey, basil & blue cheese with charo's balsamic vinaigrette 15

Zorra The Greek

romaine, arugula, tomatoes, cucumber, vegan feta olives, red onion, artichokes, healthy hummus with garlic herb vinaigrette 13  *add chicken 3*

SANDWICHES

served with fresh fruit and a simple salad

Chipotle Chicken Panini

almond crusted chicken, cheddar, tomatoes, lettuce, pickled jalapeños with nacho aioli on ciabatta 15 

Pesto Chicken Panini

grilled chicken breast, white cheddar, grilled tomato, fresh arugula & avocado pesto on ciabatta 15

Vegan Veggie

spinach, cucumber, red onions, watermelon radish, and basil aioli on wheat bread 15 

Caprese

fresh mozzarella, tomato, baby arugula & basil veganaise on ciabatta bread 15 

Turkey & Avocado Sandwich roasted turkey breast, smashed avocado, aged white cheddar, tomato, butter lettuce & garlic aioli on wheat bread 15

BOWLS

served with fresh fruit

Paleo Chicken Fajita Bowl

shredded picante chicken, mixed with peppers and shallots, paleo rice, kale tossed in zesty lemon, pickled watermelon radish & vegan nacho aioli 15 

West Coast Bowl

ground turkey, farro, brown rice, quinoa, arugula, kale, cabbage, vegan feta, cucumber, tomatoes & radish sprouts with garlic herb vinaigrette 15

Hollywood Bowl

chicken, organic quinoa, roasted baby beets, cranberries, almonds, herbed goat cheese, kale, arugula with charo's balsamic vinaigrette 15 

LA LA Bowl

organic quinoa or farro with charo's balsamic vinaigrette, smashed avocado, black beans, tomatoes, corn, kale, vegan ranch & vegan nacho aioli 14 
add chicken 5

Keto Carnitas Bowl

citrus braised carnitas, queso fresco, avocado, cilantro lime greek yogurt, romaine, pico de gallo, cilantro, pickled watermelon radish, chipotle caesar dressing 16

Stir Fry

bell peppers, red onion, carrots, organic broccoli, celery, agave, roasted cashews, brown rice & cilantro 14  
add chicken or tofu 5, add grilled salmon 9

ENTREÉS

Taco Kit Individual Taco Kits served with 3 corn tortillas 12 

East Side: shredded chicken tinga with ranchero salsa and pickled watermelon radish

West Side: citrus-braised carnitas with tomatillo sauce and grilled pineapple salsa

BYO Individual Entrees

served with paleo rice and garlicky organic broccoli 15

choice of:

grilled citrus chicken

marinated citrus tofu 

almond crusted chicken

salmon filet (add \$4)

BREAKFAST

served with fresh fruit

Cali Grain Bowl

two local pasture-raised eggs over easy, organic farro & quinoa, spinach, sliced avocado, sunflower seeds, tossed in jon's citrus basil dressing  10

Paleo Power Bowl

citrus braised carnitas, local pasture-raised eggs, paleo rice, bell peppers & red onions with tomatillo salsa  10

Breakfast Burrito

local pasture-raised egg whites, turkey sausage, black bean pico, avocado pesto & pickled peppers in a whole grain tortilla 10
with tomatillo salsa on the side

Breakfast Quesadilla

scrambled eggs, nitrate-free bacon, cheddar, lime cilantro yogurt and avocado pesto 10

-  contains nuts
-  vegan
-  vegetarian
-  gluten free
-  paleo

"no substitutions please"

GREENLEAF BOX LUNCH

Standard Box Lunch 12.50
choice of 1/3 baguette sandwich or small antioxidant orchard salad with vegan cookie, chips & choice of fruit salad or pasta salad

Executive Box Lunch 15
choice of 1/3 baguette sandwich & small antioxidant orchard salad with vegan cookie, chips & choice of fruit salad or pasta salad

Baguette Options:

Caprese: fresh mozzarella, arugula, roma tomato, nonna's pesto, basil veganise 🍌

Chicken: chicken breast, arugula, roma tomatoes, basil aioli

Salami & Cheese: salami, sharp white cheddar, mustard aioli, EVOO

Turkey, Apple & Brie: roasted turkey, brie cheese, sliced apple, mustard aioli

Vegan Veggie with Daikon Sprouts: sliced avocado, spinach, watermelon radish, cucumber, red onions, daikon sprouts, basil aioli, wheat bread 🍌🌱

sandwich & baguette platters

* gluten-free or vegan available for 1.5 upcharge

Sandwich Platter - (12 halves) 59

Pesto Chicken Panini grilled chicken breast, white cheddar, grilled tomato, fresh arugula & avocado pesto on ciabatta

Turkey Melt roasted turkey, white cheddar, caramelized onion, truffle oil & spinach on pretzel roll

Caprese Sandwich fresh mozzarella, tomato, baby arugula & basil veganise on ciabatta 🍌

Almond Chicken Sandwich almond chicken, romaine lettuce, tomato & chipotle aioli on ciabatta 🍌

BBQ Chicken Panini grilled chicken breast, white cheddar, pepper blend, red onion, cilantro & chipotle orange bbq sauce on ciabatta

Vegan Veggie with Daikon Sprouts sliced avocado, spinach watermelon radish, cucumber, red onions, daikon sprouts, basil aioli, wheat bread 🌱

Seasonal Sandwich market price

Baguette Box - (12 halves) 64

Caprese Baguette fresh mozzarella, arugula, roma tomato, nonna's pesto, basil veganise 🍌

Chicken Pomodoro Baguette chicken breast, arugula, roma tomatoes, basil aioli

Salami and Cheese Baguette salami, sharp white cheddar, mustard aioli, EVOO

Turkey, Apple & Brie Baguette roasted turkey, brie cheese, sliced apple, mustard aioli

Vegan Veggie with Daikon Sprouts sliced avocado, spinach watermelon radish, cucumber, red onions, daikon sprouts, basil aioli, wheat bread 🌱

Chipotle Chicken almond crusted chicken, aged cheddar, romaine lettuce, tomatoes and sweet & spicy pickled jalapeños 🍌

BBQ Chicken bbq chicken, bacon, blue cheese, carrots, celery, red onion & romaine lettuce 🍌

Zorra Salad tomatoes, cucumber, olives, red onions, artichokes, ricotta salata, romaine lettuce & garlic hummus 🍌

*gluten-free/vegan wrap available for \$1.50 upcharge
Most wraps and sandwiches can accommodate your dietary needs. Just ask a manager.

WRAP PLATTERS 59

assortment includes 7 whole wheat wraps cut in 1/2 (suggested assortment includes one of each)

Cobb Salad roasted turkey, bacon, egg, blue cheese, garbanzos, avocado, carrots, romaine lettuce, basil & cherry tomatoes

Chicken Caesar grilled chicken, egg, ricotta salata, romaine lettuce & kale

Chop Chop Salad grilled chicken, salami, mozzarella, garbanzos, red onion, cucumbers, tomato & romaine lettuce

Baja Wrap carnitas, roasted corn, pico de gallo, black beans, roasted pepitas, romaine lettuce, corn tortilla strips & cilantro 🍌



catering meal package (serves 4-6) 75

- Choice of one protein
basil pesto chicken breast, almond crusted chicken breast, turkey meatballs & marinara, citrus braised carnitas, marinated portobello or salmon (32)
- Choice of one salad with 8oz dressing
antioxidant, zorra the greek, caesar or chop chop
- Choice of two sides or grains see below

À LA CARTE serves 4-6

PROTEINS

Basil Pesto Chicken Breast 30 🍌🌱

Almond Crusted Chicken Breast 33 🍌🌱

Turkey Meatballs & Marinara 26

Portobello Mushrooms 30 🌱🌱

Citrus Braised Carnitas 30 🌱

Salmon Filet with Lemon 65 🌱

SIDES serves 4-6

Baja Quinoa Salad quinoa blend, corn, black beans, pico de gallo, watermelon radish, avocado, fresh cilantro & citrus basil vinaigrette 25 🌱🌱

Caprese Farro farro, fresh mozzarella, marinated tomatoes, shallots, fresh basil, california organic extra virgin olive oil & balsamic vinaigrette 35 🍌

Roasted 'Garlicky' Broccolini roasted garlic, calabrian chiles & vegan parmesan 24 🌱🌱

Seasonal Farmer's Vegetables roasted in balsamic vinaigrette, topped with california organic extra virgin olive oil, salt & pepper 20 🌱🌱

Baked Mac & Cheese cavatappi pasta, aged white cheddar, onion & fresh thyme 34 🍌

SOUP FOR A GROUP serves 4-6 35



Grilled Corn Salad grilled corn, red bell pepper, green bell pepper, roasted pepperoncini blend, chili, jicama, cilantro & charo's balsamic vinaigrette 24 🌱🌱

Pomegranate Quinoa white quinoa, green beans, almonds, dried cranberries, pomegranate vinaigrette 30 🌱🌱🌱

Nonna's Pasta Salad cavatappi pasta, tomatoes, green peas, ricotta salata, broccolini with nonna's basil pesto vinaigrette 30 🍌

Roasted Red Potato Salad garlic, caramelized onions, garlic herb vinaigrette, salt & pepper 25 🌱🌱

Paleo Rice cauliflower, onions, garlic, peas, salt, pepper 28 🌱🌱

taco bar 15 per person

min of 20 people per order
48 hr notice preferred

Choice of 2 Proteins grilled chicken breast, citrus braised carnitas, shredded picante chicken, marinated portobello

Sides Include black beans, spanish rice, fajita style vegetables, tortilla chips

Toppers Include shredded lettuce, picked jalapeños, pico de gallo, queso fresco, cilantro & onions, avocado pesto, vegan nacho aioli, greenleaf hot sauce

SALADS & BOWLS serves 8-10

Antioxidant Orchard baby mixed greens, grapes, celery, walnuts, dried berries, apples, blue cheese, mint, red onion, persian cucumbers & berries with pomegranate whole grain mustard vinaigrette 54 🍌🌱🌱

Zorra The Greek romaine, baby arugula, tomatoes, cucumber, ricotta salata, kalamata olives, red onion, fresh herbs, artichokes, flatbread chips & hummus with joey's garlic herb vinaigrette 54 🍌

Kitchen Sink Cobb romaine, cherry tomatoes, egg, avocado, carrots, garbanzos, bacon, all-natural turkey, basil & blue cheese with charo's balsamic vinaigrette 56 🌱

Lemongrass Chicken

baby mixed greens, marinated chicken, mango, grilled pineapple, jicama, toasted coconut, cashews & chili with lemongrass lychee dressing 56 🌱🌱

Chop Chop

romaine, marinated chicken, salami, mozzarella pearls, tomatoes, cucumber, garbanzos, pepperoncini blend, red onion, fresh herbs & whole grain croutons with nonna's basil pesto vinaigrette 56

Chicken Caesar romaine, kale, egg, avocado, ricotta salata, croutons, vegan parmesan, pepitas with vegan caesar dressing 48 🍌

LA LA Bowl quinoa tossed in balsamic vinaigrette, smashed avocado, black beans, marinated cherry tomatoes, grilled sweet corn, kale drizzled with vegan nacho aioli 52 🌱🌱🌱

West Coast Bowl seasoned ground turkey, farro, brown rice, quinoa, arugula, kale, cabbage, ricotta salata, persian cucumber, cherry tomatoes & radish sprouts with joey's garlic herb vinaigrette 56 🌱

Hollywood Bowl kale, arugula, marinated chicken, quinoa, golden beets, dried cranberries, almonds & goat cheese with charo's balsamic vinaigrette 56 🌱🌱

Tuscan Salad

kale, shaved ricotta salata with skinny lemon dressing 48 🌱🌱

Seasonal Salad mkt. price

Add chicken to any salad 18

build your own salad bar 10 per person min 20 per order

includes greens, protein, cheese, fruits and veggie toppings, beans, seeds, grains, choice of 2 dressings

SOCIAL STARTERS

Hummus Platter 🍌

house-made garlic herbed flatbread chips with hummus choice(s): garlic hummus with basil pesto drizzle, spicy hummus or muhammara small, one choice (serves 8-10) 30 large, two choices (serves 16-20) 45

Fresh Vegetable Crudité 🌱🌱

fresh seasonal market vegetables with house-made dill ranch dressing small, one choice (serves 8-10) 30 large, two choices (serves 16-20) 60

DESSERTS

Dessert Box 🍌

(20 pieces) 35
assortment of dessert bars, gluten free brownies and cookie sandwiches

Dessert Platter with Fruit 🍌🌱

(40 pieces) 70
assortment of dessert bars, gluten free brownies and cookie sandwiches

Cookies

variety of freshly baked cookies, chocolate chip, oatmeal raisin & peanut butter one dozen 24 | two dozen 48 🌱🌱

🍌 contains nuts 🌱 vegan 🍌 vegetarian 🌱 gluten free

Crostini Platter 🍌

focaccia crostini, tomato bruschetta, burrata cheese spread (serves 16-20) 32

Seasonal Fruit Platter

melon, berries, pineapple, grapes, apples, mango, toasted coconut & mint 🌱🌱🌱 small (serves 8-10) 30 large (serves 16-20) 60

Paleo Platter 🍌

butter lettuce, grapes, chicken tenders, jicama sticks, cucumber chips, carrot sticks, hardboiled egg, celery sticks, turkey, salami, walnuts, avocado pesto, burrata spread, pickled vegetables (serves 10-12) 75 🌱🌱



CASUAL CATERING

48 hour notice kindly preferred

perfect for any occasion

SKEWERS

small serves 8-10, 24 count | large serves 16-20, 48 count

Almond Crusted Chicken
chipotle orange bbq sauce 48 | 96 🌱

Lemongrass Chicken
toasted coconut, chili &
lychee 48 | 96 🌱

Caprese
mozzarella pearls, tomatoes,
balsamic glaze, basil pesto vinaigrette
& fresh basil 36 | 72 🌱

SLIDERS

gluten-free bread available 1.5 each

Angus Burger
dry aged grass-fed angus, cheddar, garlic aioli,
butter lettuce, tomato, onion & zucchini pickle
on brioche bun 30 per half dozen

Turkey Burger
turkey patty, caramelized onions,
roma tomato, avocado & arugula on
brioche bun 30 per half dozen

BBQ Chicken
white cheddar, red onion, cilantro
& roasted pepperoncini blend on
ciabatta bun 30 per half dozen

Pesto Chicken
grilled chicken breast, white cheddar,
tomato, fresh arugula & avocado pesto
on ciabatta bun 30 per half dozen

Caprese
fresh mozzarella, tomato, baby arugula
& basil garlic aioli on
ciabatta bun 28 per half dozen 🌱

Turkey Melt
aged cheddar, spinach, caramelized onion
with truffle oil & whole grain mustard aioli
on pretzel bun 33 per half dozen

Almond Chicken
almond chicken, butter lettuce,
tomato & chipotle aioli on
ciabatta bun 30 per half dozen 🌱

breakfast

breakfast served from 8am-10:30am daily
48 hour notice kindly preferred

Avocado Toast Platter serves 8-10
smashed avocado, marinated
cherry tomatoes & fig yogurt
served with toasted whole wheat 45 🌱

Seasonal Fresh Fruit Platter
small (serves 8-10) large (serves 16-20)
melon, berries, mango, grapes, apples,
pineapple, toasted coconut, mint 30 | 60 🌱

Morning Pastry Platter serves 8-10
assortment of 15 mini freshly
baked pastries 28 🌱 (sold out)

Berry Parfait Buffet serves 8-10
greek yogurt, fresh berries, granola 60
vegan yogurt upgrade 15 🌱 (sold out)

Bacon serves 8-10
nitrate-free no sugar added 24 🌱

Scrambled Eggs serves 8-10
regular or egg whites
22 | 26 🌱

Roasted Breakfast Potatoes
serves 8-10
bell peppers & red onion 24 🌱

Overnight Oats Platter serves 8-10
oats and quinoa (chilled), strawberries,
red grapes, green apples, agave walnuts,
greek yogurt, almond milk 40 🌱 (sold out)

Brioche French Toast serves 12-16
brioche french toast topped with fresh berries
and served with agave syrup 42 🌱 (sold out)

Breakfast Burrito Platter
your choice of 6 burritos cut in half 48

Turkey Sausage
egg whites, turkey sausage, black beans,
pico de gallo, avocado pesto,
roasted pepperoncini blend

Roasted Portobello & Potato 🌱
breakfast red potatoes, bell pepper, portobello
mushrooms, egg whites, red onion, fresh
spinach, queso fresco & vegan nacho aioli

Bacon, Potato, Egg

Vegan
cauliflower, quinoa, avocado pesto,
power greens, vegan nacho sauce 🌱

Breakfast Slider Platter
one dozen sliders 60

Bacon & Egg
mike & son's local pasture-raised egg,
nitrate free bacon, avocado pesto, arugula,
tomato & garlic aioli on a brioche bun

Roasted Portobello & Egg
mike & son's local pasture-raised egg, tomato,
caramelized onion, baby arugula, garlic aioli
on a brioche bun 🌱

Cheap n' Easy
whole wheat english muffin with egg white,
turkey bacon & aged cheddar

🌱 contains nuts 🌱 vegan 🌱 vegetarian 🌱 gluten free

BOTTLED BEVERAGES AND CARAFES

Lemonades 3.5 | 22
16oz & 98oz available

Infused Waters 2.75

Pressed Juices 9
variety of flavors available

Carafe Beverages 98 oz

lemonade carafe 22
ice tea carafe, black or green 22
coffee regular or decaf 22 (almond milk +2.5)
freshly squeezed orange juice 22
hot tea 22

CATERING ONLINE ORDERING

greenleafchopshop.com
catering@greenleafchopshop.com

Venice & Century City | 818-456-3645
USC Village & Hollywood | 818-439-0011
SoCo & Costa Mesa | 949-929-7531
Special Events | 949-423-5616

* We accept weekday cancellations prior to 4 pm the day
before your event and weekend cancellations by 2 pm on Friday.
All changes can be directed to the location handling your event or your Catering
Sales Manager. Same day cancellations will result in a 50% charge.

