



BROCHURE & MENUS

Please contact us for pricing.



INTRODUCTION

ABOUT TWINLEAF

A passion for food. A passion for service. Your special event in Northern Virginia, Maryland and Washington, D.C. region deserves individual attention from a professional caterer who is going to be involved every step of the way. Whether it's catering for a wedding, an event, or a unique party, Twinleaf Catering will bring you the best food in the region.

Office Number :

(703) 791-9328

Website:

twinleafcatering.com

Email:

Aleks@twinleafcatering.com

Meghan@twinleafcatering.com

Address :

1602 Village Market Boulevard
Southeast, Leesburg, Virginia
20175





BREAKFAST BAR

FRESH BAKED SCONES

assortment of sweet & savory
handmade scones, salted butter,
seasonal jams

MINI CINNAMON ROLLS

brown butter cream cheese
frosting

QUICHE

cheesy spinach & artichoke
bacon & swiss cheese

BISCUITS & GRAVY

sweet potato biscuits, chorizo
cream gravy

BREAKFAST BURRITOS

applewood bacon or sage
sausage, pepperjack cheese,
fire roasted tomato salsa

CREAMY GRITS

VA corn girts, cheddar cheese,
salted butter, chives

SEASONAL FRUIT

honey vanilla yogurt dip

SOUTHWESTERN STRATA

chorizo, queso fresco, spinach,
goat cheese

CONTINENTAL SPREAD

fresh baked pastries, donuts &
muffins, assorted yogurts &
granola, fresh fruit



LUNCH BUFFET

SANDWICHES

Filet mignon & cabernet balsamic onions, ciabatta roll, horseradish cream sauce, grain mustard

Ancho chicken caesar salad wraps, charred corn relish

California BLT, fresh avocado and herbed aioli

Jerk Chicken sandwich, creamy pineapple lime slaw, hawaiian sweet rolls

Vegan Meditteranean style roll-ups, marinated chickpeas, seasonal vegetables

SALAD BAR

crisp romaine, organic mesculin greens, tarragon vinaigrette, buttermilk dressing, assorted vegetables, cheeses, nuts & seeds

BOWL BAR

rice, quinoa, crisp romaine, herb marinated chicken breast, grilled flank steak, seasonal vegetables, assortment of cheeses and toppings

ITALIAN

chicken parmesan, handmade beef meatballs, herb-ricotta manicotti, garlic-rosemary focaccia, Caesar salad

GREEK

grilled oregano chicken, shaved lamb "gyro" style, falafel, lemon-herb jasmine rice, marinated cucumber-tomato-red onion, tzatziki sauce, olives, feta cheese, greek salad, griddled pita



COCKTAIL PARTY

APPETIZERS | SELECT FIVE

**BEEF MEATBALLS WITH
CHIPOTLE CRANBERRY GLAZE**

BLACKENED SHRIMP SKEWERS
spicy mango relish

MINI FALAFEL
tzatziki sauce, feta, pickled onion

YAKITORI CHICKEN SKEWERS
sweet soy glaze

VEGETABLE SAMOSAS
cilantro mint chutney, tamarind
glaze

CHICKEN SATAY
spicy peanut sauce

**MINI BEEF OR CHICKEN
EMPANADAS**
sofrito aioli

SPANIKOPITA
spinach filled phyllo, spicy feta
sauce

ANTIPASTO SKEWERS
cured meats, marinated tomatoes,
olive, mozzarella, peperoncini

COCONUT SHRIMP
charred pineapple, pina colada
sauce



SUMMER COOKOUT

MAINS

BURGER BAR

local beef burgers, turkey burgers, potato rolls, lettuce, heirloom tomatoes, caramelized onions, bacon, cheeses, condiments

SOUTHERN COMFORT

sweet potato biscuits, southern inspired chopped salad, buttermilk fried chicken, beef brisket, classic mac n cheese, corn pudding, roasted brussels sprouts

CAJUN

cheddar-jalapeno cornbread, blackened salmon, maple glazed pork chops, jambalaya penne pasta with tasso cream sauce, red beans & rice, green bean almandine

TEX-MEX

southwestern chopped salad, fire roasted poblano cornbread, carne asada, ancho braised chicken thighs, enchilada style baked rice, charro beans, grilled seasonal vegetables

ADDITIONAL SIDES

GARLIC-CHIVE WHIPPED POTATOES

cream, organic butter

SIMPLE SALAD

organic greens, cucumber, tomato, parmesan, chives, tarragon vinaigrette

FRESH FRUIT DISPLAY

seasonal sliced fruit, honey yogurt dip

HOMESTYLE MAC N' CHEESE

sharp cheddar bechamel sauce

GERMAN POTATO SALAD

new potatoes, grain mustard, chives

CORN SUCCOTASH

sweet corn, lima beans, onions, bell peppers, okra

GRILLED SEASONAL VEGETABLES

marinated vegetables, herbed olive oil, maldon salt

HOLIDAY BANQUET

APPETIZERS | SELECT THREE

Local and artisanal cheeses with seasonal accompaniments

Candied bacon, spiced pecans and truffled popcorn

Turkey and sweet potato meatballs with chipotle cranberry sauce

Garlic shrimp skewers with pumpkin romesco sauce

Creamy pumpkin dip with cinnamon sugar pita chips

Savory tartlets with onion jam and brie cheese

Blue cheese stuffed dates wrapped with bacon

Hot artichoke-parmesan dip with baguette slices

SELECT ONE SALAD

Mixed greens, local apples, spiced pecans & maple vinaigrette

Winter greens, parmesan cheese, bacon & apple cider dressing

SELECT FIRST ENTREE

Thinly sliced flank steak with tarragon-basil butter

Soy-balsamic marinated steak

Beef tenderloin medallions with red wine demi glace (\$4pp +)

Braised beef short ribs with red wine sauce (\$2pp +)

SELECT SECOND ENTREE

Bourbon black pepper glazed chicken

Apple cider brined turkey breast with herbed gravy

SELECT ONE STARCH

Half sweet mashed potato with confit garlic

Cauliflower gratin

Southern style stuffing

Classic mashed potatoes

SELECT ONE VEGETABLE

Candied carrots with feta and pomegranate molasses

Balsamic Brussel sprouts with cranberries and honey

Haricots verts with lemon zest

DESSERTS | SELECT THREE

Pumpkin pie bars

Mini chocolate silk pies with whipped cream

Pecan pie bread pudding with whiskey vanilla sauce

Chocolate mousse

Fresh fruit tartlets

Holiday cookies





BEVERAGE PACKAGES

NON-ALCOHOLIC PACKAGE | \$9.50 per guest

Coke | Diet Coke | Sprite | Ginger Ale Club Soda | Tonic Water Orange Juice |
Cranberry Juice | Pineapple Juice | Ice

BEER & WINE OPEN BAR | \$35 per guest

includes ice for chilling and serving all beverages

Dos Equis, Miller Lite, Yuengling Lager, White Claw Cabernet Sauvignon,
Chardonnay, Pinot Noir, Pinot Grigio Coke | Diet Coke | Sprite | Ginger Ale Limes |
Lemons | Oranges | Cherries

FULL OPEN BAR | \$45 per guest

includes mixers and ice for chilling and serving beverages

Tito's Vodka | Tanqueray Gin | Jack Daniels Whiskey Jim Beam Bourbon | Bacardi
Rum | Jose Cuervo Silver Tequila | Dos Equis, Miller Lite, Yuengling Lager, White
Claw Cabernet Sauvignon, Chardonnay, Pinot Noir, Pinot Grigio

ADDITIONAL BAR OPTIONS

wine service with dinner | \$8 per guest

sparkling wine toast | \$6 per guest



CALL OR EMAIL US
TO GET A QUOTE
TODAY!

We pride ourselves on being able to customize any event to fit our clients' needs. If you would like to see additional menu options or you would like to add something special to your event, all you have to do is ask, and we will do our best to accommodate your request.

Let Twinleaf take care of the planning your event, so you can just worry about enjoying the party.

We look forward to hearing from you soon!

Office Number :

(703) 791-9328

Website:

twinleafcatering.com

Email:

aleks@twinleafcatering.com

meghan@twinleafcatering.com

Address :

1602 Village Market Boulevard
Southeast, Leesburg, Virginia
20175

