

TENDER GREENS® CATERING

Email catering@tendergreens.com with inquiries

step 1 What sounds good?

2 PROTEINS AND 2 SIDES

choice of two proteins with choice of two sides

-OR-

2 SANDWICHES AND 1 SIDE

choice of two proteins served on toasted ciabatta with roasted red peppers and aioli, with choice of side

\$12 per person without cookies, 10 person minimum

\$14 per person with cookies, 10 person minimum

step 2 Choose Two Proteins

SALT & PEPPER CHICKEN

white and dark meat, garlic, oregano, thyme

CHIPOTLE BARBECUE CHICKEN

white and dark meat, chipotle barbecue sauce

FRIED CHICKEN

white and dark meat, buttermilk, rosemary, thyme

HERB BRUSHED ALBACORE

grilled rare, sea salt, olive oil

BACKYARD MARINATED STEAK

grilled medium rare

FALAFEL

cumin and coriander spiced chickpea fritter

*as a sandwich: served on lavash with tzatziki, harissa, pickles

step 3 Choose Your Side(s)

SEASONALLY DELICIOUS VEGETABLES

YUKON GOLD MASHED POTATOES

ROASTED FINGERLING POTATOES

ANY OF OUR 6 SIMPLE SALADS



TENDER GREENS® SALAD

sherry vinaigrette



BABY ARUGULA

fennel, American Grana® parmesan, lemon vinaigrette



BABY SPINACH

goat cheese, hazelnuts cabernet vinaigrette



BUTTER LETTUCE

red and green butter lettuce tarragon dressing



KALE

American Grana® parmesan roasted garlic vinaigrette



ROMAINE HEARTS

American Grana® parmesan croutons, caesar dressing

ALSO AVAILABLE BY THE BOWL! SEE OTHER SIDE

Big Salads

small bowl \$60, serves 5 large bowl \$120, serves 10

SALAMI & KALE

P. Balistreri salami, kale, roasted fennel, golden raisins fingerling potatoes, crispy chickpeas, American Grana® parmesan roasted garlic vinaigrette

CHIPOTLE BARBECUE CHICKEN

romaine hearts, avocado, queso fresco, crispy tortilla strips green onion, cilantro lime dressing

CHINESE CHICKEN

tatsoi, mizuna, golden pea shoots, carrot, wontons toasted peanuts, cilantro, green onion, sesame dressing

GRILLED CHICKEN COBB

romaine hearts, blue cheese, bacon, pastured egg avocado, tomato, tarragon dressing

SOUTHERN FRIED CHICKEN

spinach, butter lettuce, cucumber, radish, dill dressing

TUNA NICOISE

grilled rare albacore, baby greens, tomato, potato, capers green beans, quail egg, olives, sherry vinaigrette

BACKYARD STEAK

butter lettuce, arugula, radishes, roasted beets, horseradish vinaigrette

HAPPY VEGAN

farro wheat with cranberry and hazelnuts, quinoa with cucumber and beets, green hummus, tabbouleh, baby greens, lemon vinaigrette

FALAFEL

little gem lettuce, tomato, cucumber, parsley red onion, tzatziki, cabernet vinaigrette

HARVEST

local fruit and nuts, artisan cheese Scarborough Farms lettuces, golden balsamic vinaigrette

Simple Salads

small bowl \$30, serves 5 large bowl \$60, serves 10

Comfort Soups

by the quart \$16, serves 4-5

ROASTED TOMATO

basil oil and ciabatta croutons

RUSTIC CHICKEN

potatoes, carrots, celery leeks and thyme

A La Carte Options

CHICKEN OR FALAFEL \$5.5 per person

STEAK OR ALBACORE TUNA \$6 per person

CHICKEN OR FALAFEL SANDWICHES \$9 per person

STEAK OR TUNA SANDWICHES \$9.5 per person

YUKON GOLD MASHED POTATOES \$4 per person

ROASTED FINGERLING POTATOES \$4 per person

SEASONALLY DELICIOUS VEGETABLES \$5.5 per person

HOUSE-MADE DRINKS \$25 gallon