

SALADS • SALADS • SALADS

ALL SALADS REQUIRE A MINIMUM OF A TWO-POUND ORDER

CHICKEN SALADS

\$8.50/pound

Apricot Ginger Chicken
BBQ Chicken with Baby Corn
Chicken & Wild Rice with Orange Vinaigrette
Cashew Chicken with Honey Mustard Dressing
Lemon Dill Chicken with Cherry Tomatoes & Snow Peas
Oriental Chicken with a Sesame Vinaigrette
Mediterranean Chicken or Tuna Salad with Sweet Peppers, Red Onions, Calamata Olives, Green Peas & Artichoke Hearts
Pesto Chicken with Vegetables
Southwestern Chicken with Cilantro Lime Vinaigrette
Waldorf Chicken with Walnuts, Celery, Grapes & Apples in a Creamy Dressing

MAIN COURSE SALADS

\$8.50/pound

Chicken Nicoise Salad with Green Beans, Capers and Potatoes in a Lemon Vinaigrette
Cobb Pasta with Spinach, Tomatoes, Blue Cheese, Black Olives & Bacon
Ravioli with Spinach, Sun Dried Tomatoes, Roasted Peppers & Basil Vinaigrette
Seafood Salad with Lemon & Dill
Smoked Turkey & Wild Rice
Southwestern Shrimp & Avocado Salad
Tortellini Antipasto with Artichoke Hearts, Olives & Roasted Peppers
Tortellini with Zucchini & a Sundried Tomato Pesto
Tuna Nicoise with Red Potatoes, String Beans, Red Onions & Calamata Olives in a Lemon Vinaigrette

SIDE DISH PASTA SALADS

\$8.50/pound

Asian Cobb Pasta Salad with Napa Cabbage, Red Cabbage, Tofu, Cucumber and Spinach tossed with a Mildly Spicy Sesame Dressing
Bowtie Pasta with Red Peppers, Onions, Black Olives and a Pesto Aioli
Bowtie Pasta with Sun Dried Tomatoes, Mushrooms, Black Olives & Parmesan
Fettuccine with Spinach, Mushrooms, Feta & Bacon in a Red Wine Vinaigrette
Orechette with Asparagus, Peas & Artichoke Hearts in an Herb Vinaigrette
Pasta Primavera with Seasonal Vegetables & Tarragon
Pasta with Sugar Snap Peas, Asparagus & Parmesan
Pasta Salad Provencal with Peppers, Capers, Olives Tomatoes & Zucchini
Pesto Pasta with Zucchini & Mushrooms
Penne Pasta with Spinach in a Roasted Red Pepper Vinaigrette
Rotelli with Broccoli & Cherry Tomatoes
Rotelli with Lemon Roasted Zucchini, Sun Dried Tomatoes & Feta
Spicy Chinese Noodles with Water Chestnuts, Snow Peas & Diced Peppers in a Garlic Sesame Dressing
Untraditional Macaroni – with Hard Boiled Eggs & Dill
Vegetable Orzo with a Herb Vinaigrette

SIDE DISH VEGETABLE SALADS

\$8.50/pound

Avocado & Orange Salad dressed in a Light Vinaigrette
Broccoli, Sun Dried Tomatoes & Toasted Pine Nuts with Garlic Vinaigrette
Claremont Salad with Onions, Carrots and Peppers
Cucumber & Feta Salad in a Lemon-Dill Vinaigrette
Greek Vegetables with Tomatoes, Cucumber, Red Onion, Olives Feta & Oregano
Herb Roasted Spring Vegetables
Mediterranean Roasted Vegetables & Feta with Balsamic Vinaigrette
Summer Plum Tomato with Cucumber, Red Onion, Sweet Peppers & Feta
Traditional Cole Slaw
Vegetable Medley with Tarragon Dijon Vinaigrette
Zucchini & Corn Salad in a Lime Vinaigrette

SIDE DISH RICE, GRAIN & POTATO SALADS

\$8.50/pound

Asparagus Salad with Peppers in a Balsamic Vinaigrette
Barley Salad with Vegetables in a Spicy Peanut Dressing
Corn & Black Bean Salad in a Citrus Vinaigrette
Couscous with Toasted Walnuts & Cranberries
Four Bean Salad with Orange Cilantro Vinaigrette
Hoppin' John with Black Eyed Peas, Rice, Peppers, Carrots & Corn
Italian Roast Potato Salad with Prosciutto, Peppers & Onions
Lentil with Smoked Turkey, Carrots & Lemon Vinaigrette
Old Fashioned German Potato Salad with Bacon
Roast Potato Salad with Spinach & Peppers
Santa Fe Barley Salad with Lima Beans, Peppers, Fresh Garlic, Cumin & Oregano in a Cilantro Vinaigrette
Savory Wild Rice with Asparagus in Balsamic Vinaigrette
Vegetable Couscous with Chick Peas in Orange Balsamic Vinaigrette
Vegetable Couscous with Diced Peppers, Pine Nuts & Golden Raisins in a Lime Vinaigrette
Vegetable Tabbouleh with Tomatoes & Julienne of Zucchini & Carrots

Our salads are all homemade with the freshest and finest ingredients available. Quantities of salads are available in disposable aluminum trays, or if you wish, they can be presented in garnished china platters or glass bowls. All non-disposable platters must be returned by the following day or will be charged accordingly. **Please give 48 hours notice when ordering.**

As a great alternative to sandwiches, consider a Salad Buffet:

Choice of one main course salad
Choice of any two side salads
Assorted Breads and Rolls with Butter

\$8.50/person – 6 person minimum