MENU

SALAD CHOICES



POTATO EGG SALAD

Tender Yukon Gold Potatoes Celery, Scallion, & Chopped Egg Dressed in a Creamy Herb Mayonnaise

RED BLISS POTATO SALAD

Smashed Red Bliss Potatoes, Celery, Scallions, Fresh Garlic, Sour Cream & Mayonnaise

FANTASTIC FOODS COLE SLAW

Shaved Cabbage, Carrots, Green Apples, Sun Dried Cranberries In a Sweet & Tangy Dill Dressing

MACARONI SALAD

Tender Elbow Macaroni, Celery, Carrot, Sweet Red Peppers, & Scallions In a Savory Herb Mayonnaise

TRI COLORED ROTINI PASTA SALAD

Celery, Bermuda Onion, Grape Tomatoes Black Olives, Roasted Red Peppers In a Italian Garlic Herb Vinaigrette

CLASSIC CAESAR SALAD

Fresh Hearts of Romaine Lettuce Classic Creamy Caesar Dressing & Shaved Asiago Cheese Sided with Home Style Garlic Herb Croutons

GREEK SALAD

Kalamata Olives, Pepperoncini, Heirloom Grape Tomatoes, European Cucumbers, Feta Cheese, Red & Yellow Peppers, Pickled Red Onion, Crisp Romaine Lettuce tossed in a Roasted Garlic & Oregano Vinaigrette Grilled Pita Bread,

BABY CAPRESE SALAD

Heirloom Cherry Tomatoes, & Baby Buffalo Mozzarella Bed of Baby Spinach, Fresh Basil Chiffonade, Extra Virgin Olive Oil, Balsamic Syrup





LOCAL BABY GREENS,

Heirloom Tomato, Cucumber, Rainbow Carrots,
Pickled Bermuda Onion, Dried Cranberries, Goat Cheese,
& Croutons, Balsamic Raspberry Vinaigrette

TOSSED GARDEN SALAD

Iceberg & Romaine Lettuce Tomatoes, Cucumbers, Peppers, Carrot & Onion Ranch & Balsamic Vinaigrette

ANTIPASTO

Genoa Salami, Capicola, Cured Ham, Tuna with Capers & Lemon, Provolone Cheese, Marinated Mushrooms Olives & Roasted Peppers, Baby Arugula Red Wine Vinegar & EVOO

ARABIC FATTOUSH SALAD

Fire Grilled Bite Sized Pita Bread Crouton, Cucumber, Grape Tomatoes, Red Onion, Fresh Parsley, Mint, Garlic, Feta Cheese Baby Kale & Arugula, EVOO Citrus Sumac Vinaigrette

AUTUMN HARVEST SALAD

Local Roasted Squash, Rainbow Carrots, & Beets
Shaved Apples, Brussel Sprouts & Toasted Pumpkin Seeds
Pickled Blueberries & Red Onion, Crumbled Goat Cheese
Cranberry Raisin Crostini
Curried Carrot Ginger Vinaigrette

TORTELLINI & SUN-DRIED TOMATO SALAD

Roasted Peppers, Onions, Zucchini Summer Squash & Sun-Dried Tomatoes Fresh Basil Pesto Vinaigrette

MEDITERRANEAN WATERMELON SALAD

Fresh Chilled Watermelon Cubes, Cucumber, Red Onion, Cilantro, Mint, Feta Cheese, White Balsamic & EVOO

CHILLED THAI NOODLE PEANUT SALAD

Julienne Carrot, Daikon, Snow Peas, Scallion, & Rice Noodle Thai Miso Peanut Dressing





ELOTE STREET CORN & BLACK BEAN SALAD

Fire Grilled Sweet Corn, Poblano Peppers, Red Bell Peppers Scallions & Black Beans Creamy Cojita Cilantro Lime Crema

JALISCO JICAMA CITRUS SLAW

Shaved Julienne Jicama, Green Apples, Scallions Fresh Orange Segments Chipotle Chili Lime Vinaigrette

MARINATED SUMMER VEGETABLES

Lightly Steamed & Chilled Broccoli, Cauliflower, Rainbow Carrot, Summer Squash, Zucchini Roasted Garlic, Red Wine & EV00

GRILLED VEGETABLES & LENTIL PASTA SALAD

Grilled & Chilled Onions, Peppers, Portabella Mushroom, Zucchini, Summer Squash, Grape Tomato & Red Lentil Penne Pasta Tossed in a Seared Shallot Sherry Vinaigrette

CRUSHED CUCUMBER SALAD

Crushed European Cucumber, Shaved Carrot & Daikon Sesame Ginger Gochutgaru Soy Crispy Lo Mein Noodles

QUINOA SALAD

Marinated Mushrooms, Peppers & Onions, Blistered Grape Tomatoes, Avocados Cilantro Lime Vinaigrette

PANZANELLA SALAD

Toasted Bite Sized Chunks of Garlic Herb Italian Bread Tossed with Heirloom Tomato, Cucumber, Red Onion, Green Olives & Baby Mozzarella Balsamic Vinegar, EVOO, & Fresh Basil



Choices Of Sides

MASHED POTATOES

Creamy Butter Whipped

RED SKINED MASHED POTATOES

Roasted Garlic, Sour Cream & Chive

SWEET POTATO & YUKON GOLD MASHED

Sweet & Savory with a Hint Of Christmas Spice

GREEK ROASTED POTATO WEDGES

Lemon Garlic & Oregano

RICE PILAF

Roasted Long Grain Rice & Orzo Pasta Garden Vegetables, Vegetable Broth & Fresh Herbs

STEAMED OR ROASTED RED BLISS POTATOES

Hotel Maitra de Butter or EVOO, Garlic & Herbs

LYONAISE POTATOES

Sliced Potatoes and Caramelized Onions Baked in a Savory Herb Vegetable Broth

ROASTED SWEET POTATOES

Onions, Apples & Cranberries Hint of Christmas Spices

STEAMED JASMINE RICE

Plain or with Fried Garlic, Ginger & Chives

ROASTED TRI-COLOR FINGERLING POTATO

Rosemary, Citrus, Garlic & EVOO

WILD RICE PILAF

Roasted Wild & Long Grain Rice Cranberries, Golden Raisins, Apples Garden Vegetables, Vegetable Broth & Fresh Herbs



Filipino Lo Mien Carrot, Celery, Spring Onion, Snow Peas, Bean Sprouts, & Rice Noodle, Sesame Soy Seasoned

BBQ BAKED COWBOY BEANS

Pinto, Kidney, Great Northern & Black Beans Baked Low & Slow in a Smokey BBQ Sauce

MACARONI & CHEESE

Tender Cavatappi Pasta tossed in Our House made 5 Cheese Sauce Baked with a Buttery Cheesy Cracker Crumb

Vegetable Choices

HARICOT VERTES

Fresh Baby Green Beans Toasted Almonds & Sweet Cream Butter Sauce

RAOSTED WINTER SQUASH,
BRUSSEL SPROUTS & RAINBOW CARROTS
Maple Chili Spiced

FRESH STEAMED VEGETABLE MEDLY
Broccoli, Cauliflower, Carrots, Squash
Red, Yellow & Green Peppers
Sweet Cream Butter or EVOO

CHARRED BRUSSEL SPROUTS & Rainbow Carrots
Maple, Garlic, & Chili



CANDIED BABY CARROTS

Citrus Honey Glaze

FRESH STEAMED VEGETABLE MEDLY

Broccoli, Cauliflower, Carrots, Squash Red, Yellow & Green Peppers Sweet Cream Butter or EVOO

ITALIAN BROAD BEANS

Garlic, Onions, Tomatoes, Basil & Bacon

GARLIC GRILLED ASPARAGUS
Fire Roasted Red & Yellow Peppers

CHARRED BRUSSEL SPROUTS,
CAULIFLOWER & SWEET RED PEPPER

Caramelized Onion & Bacon

STEAMED CORN ON THE COBB Sweet Cream Butter

ELOTE STREET CORN

Fire Grilled Sweet Corn on the Cobb Brushed with an Ancho Chili Lime Crema Dusted with Cojita Cheese & Cilantro

RATTATOUILIE

Zucchini, Summer Squash, Eggplant, Onions, & Peppers In a Sweet & Savory Marinara Sauce