

SPECIALTY SALADS

Ordering for a group:

Small Bowl Serves	4 - 10	\$55
Medium Bowl Serves	8 -15	\$90
Large Bowl Serves	12-24	\$130

Fresh Seasonal Fruit Salad

<u>Broccoli and Snap Pea Salad (V)</u> With Roasted Garlic, Black Sesame Seeds, and a Soy Sesame Dressing

<u>Salmon Pasta Salad*</u> Grilled Salmon, Bow-Tie Pasta, Edamame, Dill, Red Onions and Stoned Ground Mustard Dressing

<u>Mediterranean Pasta Salad (V)</u> Orecchiette Pasta, Kalamata Olives, Cherry Tomatoes, Red Onion, Toasted Pine Nuts, and an Orange Curry Vinaigrette

<u>Lemon Chicken Salad (GF)</u> Lemon Marinated Chicken Breasts, With Red and Yellow Sweet Peppers, Snap Peas, and Cilantro with a lemon vinaigrette

<u>Quinoa Salad (V/GF)</u> Red & White Quinoa tossed with Cherry Tomatoes, English Cucumbers, Cilantro and a Lime Dressing <u>Roasted Corn Salad (GF)</u> White and Yellow Corn, Cherry Tomatoes, Goat Cheese, Cilantro, and a Jalapeno Lime Dressing

<u>Sriracha Honey Chicken (GF)</u> Grilled Chicken Breast, Bell Peppers, Snap Peas, Shredded Carrots, Cilantro, Green Onions and Sesame Seeds

<u>Loaded Potato Salad (GF)</u> Red Potatoes, Bacon, White Cheddar, Sour Cream, Mayo, Dijon and Green Onions

<u>Fall Salad (GF)</u> Mixed Greens, Sliced Pears, Dried Cranberries, Spiced Pecans, Blue Cheese, and Balsamic Vinaigrette

<u>"The Works" Mixed Green Salad (GF)</u> Sprinkled with fresh veggies, Pumpkin & Sesame Seeds and a Balsamic Vinaigrette

<u>Strawberry Spinach Salad</u> Spinach, sliced Strawberries. Goat Cheese, Candied Pecans with a Strawberry Emulsion Dressing