# GREEN SALADS

Our fresh green salads are perfect for any event, and are sold in three sizes. Our small 800z bowl will feed approximately 2-3 people as a main course, or up to 5 people as a side dish. our Medium 1600z bowl will feed approximately 5 people as a main course, or up to 15 people as a side dish. Our large 3200z bowl will feed approximately 10 people as a main course or up to 30 as a side dish. Reminder: Please place orders a minimum of three days in advance for guaranteed availability, although our catering team will do its best to serve you even when you're planning a last-minute event.



Our signature salads as well as the most trending & popular salads are marked with a sprig of rosemary.

#### BISTRO VGGE

Field greens, green apple, goat cheese, caramelized walnuts, and champagne vinaigrette dressing.

Small 80 oz Bowl \$32.00 | Medium 160 oz Bowl \$50.00 | Large 320 oz Bowl \$85.00

### CALIFORNIA BLEU 🛶 📭

Field greens, dried cranberries, blue cheese crumbles, caramelized walnuts, bacon, and raspberry vinaigrette.

Small 80 oz Bowl \$35.00 | Medium 160 oz Bowl \$55.00 | Large 320 oz Bowl \$90.00

#### CHINESE CHICKEN

Romaine & iceberg lettuce, sliced almonds, boiled chicken, wontons, green onions, and Chinese dressing.

Small 80 oz Bowl \$35.00 | Medium 160 oz Bowl \$55.00 | Large 320 oz Bowl \$90.00

#### GRILLED CHINESE CHICKEN

Romaine & iceberg lettuce, sliced almonds, grilled chicken, wontons, green onions, and Chinese dressing.

Small 80 oz Bowl \$38.00 | Medium 160 oz Bowl \$60.00 | Large 320 oz Bowl \$95.00

#### CLASSIC CAESAR VG NE

Romaine lettuce, herbed croutons, parmesan cheese, and creamy Caesar dressing.

Small 80 oz Bowl \$30.00 | Medium 160 oz Bowl \$48.00 | Large 320 oz Bowl \$80.00

#### FRIED CHICKEN NE

Iceberg & romaine blend, buttermilk fried chicken, bacon, avocado, roasted corn, tomatoes, and ranch dressing.

Small 80 oz Bowl \$39.00 | Medium 160 oz Bowl \$62.00 | Large 320 oz Bowl \$98.00.

### GARDEN VGGEVNNF

Romaine & red leaf lettuce blend, roma tomatoes, carrot, celery, and your choice of dressing.

Small 80 oz Bowl \$29.50 | Medium 160 oz Bowl \$50.00 | Large 320 oz Bowl \$75.00

#### GREEK VGGENE

Romaine lettuce, kalamata olives, crumbled feta cheese, cucumbers, tomatoes, red onions and vinaigrette dressing.

Small 80 oz Bowl \$35.00 | Medium 160 oz Bowl \$55.00 | Large 320 oz Bowl \$90.00

#### GREEK-TALIAN

Iceberg, romaine, spinach, field greens, feta & parmesan cheeses, pepperoncini, shaved carrot, red onion, salami, wontons, almonds, walnuts, and Italian vinaigrette dressing.

Small 80 oz Bowl \$35.00 | Medium 160 oz Bowl \$55.00 | Large 320 oz Bowl \$90.00

#### SICILIAN CHOP NE

Iceberg & romaine lettuce blend, provolone & parmesan cheeses, salami, capicola, roma tomato, pepperoncini, green olive, herbed croutons, and Italian dressing.

Small 80 oz Bowl \$38.00 | Medium 160 oz Bowl \$60.00 | Large 320 oz Bowl \$95.00

#### MISTO VGGE

Field greens, goat cheese, caramelized walnuts, tomatoes, and champagne vinaigrette dressing.

Small 80 oz Bowl \$32.00 | Medium 160 oz Bowl \$50.00 | Large 320 oz Bowl \$85.00

#### MEXICAN



#### VG NF / VN GF

Romaine & iceberg lettuce, roasted corn, black beans, black olives, cotija cheese, avocado, tortilla strips, pico de gallo. Your choice of creamy cilantro OR spicy ranch dressing. Add beef, chicken, or carnitas for an additional fee.

Small 80 oz Bowl \$36.00 | Medium 160 oz Bowl \$56.00 | Large 320 oz Bowl \$90.00

# MEXICAN CAESAR VG

Romaine lettuce mix, tomatoes, cotija cheese, tortilla strips, pepitas and creamy cilantro dressing. Add beef, chicken, or carnitas for an additional fee.

Small 80 oz Bowl \$38.00 | Medium 160 oz Bowl \$58.00 | Large 320 oz Bowl \$92.00

# SPINACH SUPREME 🛶 GF



Spinach & arugula lettuce blend, feta cheese, bacon, fuji apples, dried cranberries, toasted almonds, red onion, and creamy poppyseed dressing.

Small 80 oz Bowl \$35.00 | Medium 160 oz Bowl \$54.00 | Large 320 oz Bowl \$88.00

### THAI CHICKEN CRUNCH

Grilled Chicken, Napa cabbage, iceberg, romaine, cilantro, cucumber, carrot, green onion, red bell pepper, peanuts, wontons, and Thai peanut dressing.

Small 80 oz Bowl \$39.00 | Medium 160 oz Bowl \$62.00 | Large 320 oz Bowl \$98.00

#### VEGGIE CHOP VGGEVNNE

Field greens, cucumber, carrot, tomato, celery, bell peppers, and your choice of dressing.

Small 80 oz Bowl \$32.00 | Medium 160 oz Bowl \$50.00 | Large 320 oz Bowl \$85.00

Dietary Key: VG - Vegetarian | GF - Gluten Free | VN - Vegan | NF - Nut Free

# DELI SALADS

Our deli salads are sold by the pound, are packaged in black bowls with clear lids, and require a two-pound minimum.

Gluten free noodle substitutions available upon request for an extra fee, two-pound minimum required.

We suggest that each pound serve approximately 3 to 4 people as a side dish.

# PASTA PRIMAVERA VGNE

Rainbow rotini pasta with mushrooms, broccoli, bell peppers, zucchini, & squash, topped with parmesan cheese in an Italian vinaigrette dressing.

\$9.25/Per Pound

#### THAI PASTA VG VN

Linguini pasta, carrots, bell peppers, cucumbers, & cilantro in a peanut ginger sauce.

\$9.60/Per Pound

#### CLASSIC POTATO VG NF GF

Russet potatoes, black olives, red bell pepper, celery, & sweet pickled relish in a mayo dressing.

\$8.00/Per Pound

#### CLASSIC MACARONI PASTA VGNF

Macaroni pasta, black olives, red bell pepper, celery, & sweet pickled relish in a mayo dressing.

\$7.75/Per Pound

# ROASTED CORN & BLACK BEAN VG GF VNNF

Roasted corn, black beans, red onion, & bell peppers in a cilantro lime dressing.

\$8.75/Per Pound

# GREEK ORZO PASTA VGNF

Orzo pasta, cucumbers, tomatoes, kalamata olives, red onion, feta cheese, fresh dill, parsley in a olive oil dressing.

\$10.25/Per Pound

# SUNDRIED TOMATO PASTA VGNF

Bowtie pasta, green onions, & sundried tomatoes, topped with parmesan cheese in an olive oil dressing.

\$10.00/Per Pound

### BASIL PESTO PASTA VG

Penne pasta, broccoli, mushrooms, zucchini's, squash, & bell peppers, topped with parmesan cheese dressed in basil pesto. \$10.00/Per Pound

# MEXICAN PASTA VG NF

Rainbow rotini pasta, tomatoes, red onions, corn, black beans, & cilantro, in a spicy ranch dressing.

\$10.00/Per Pound

# CLASSIC COLE SLAW VG NF

Shredded cabbage, carrot, onion and vinegar in mayo.

\$8.00/Per Pound

#### ORANGE WALNUT SLAW VGVNGF

Red & green cabbage, oranges, dried apricots, & caramelized walnuts in a white wine dressing.

\$10.00/Per Pound

#### FRESH FRUIT VG GEVNNE



Watermelon, cantaloupe, honey dew, pineapple, oranges, grapes, & seasonal berries. \*Fruit Salad is not dressed\*

\$10.25/Per Pound

#### **VG GF VN NF** FRESH BERRIES

Strawberries, blueberries, raspberries & blackberries. berries are seasonal.

\$12.50/Per Pound

#### (CHICKEN WAS GE

Chicken, green onions, almonds, & water chestnuts in a mayo dressing.

\$12.25/Per Pound

#### Curried Chicken



Chicken, raisin, apples, curry powder and chutney in a mayo dressing.

\$13.00/Per Pound

### TUNA NEGE

Albacore Tuna, carrots, celery, & relish in a mayo dressing.

\$14.00/Per Pound

### BROCCOLI GE

Broccoli florets, red onions, bacon, almonds, and raisins in a creamy vinaigrette dressing.

\$10.00/Per Pound

### MOROCCAN COUSCOUS VG

Couscous with raisins cooked together with turmeric and lemon juice. Tossed with roasted chickpeas, carrots, red onion, zucchini, red bell pepper, eggplant and toasted almonds.

\$10.25/Per Pound

# CAPRESE VG NF GF

Miniature buffalo mozzarella & cherry tomatoes tossed together in basil, olive oil, garlic and balsamic vinegar dressing. \$12.50/Per Pound

EGG VG NF GF

Hard boiled eggs, mayo, mustard, green onion.

\$10.25/Per Pound

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