

SALADS all dressings and vinaigrettes are house made.

GREEN SALADS six person minimum

- garden** dijon vinaigrette \$3.65 pp GF V with grilled chicken \$8.50 pp GF
- caesar** homemade croutons \$3.65 pp with grilled chicken \$8.50 pp
- baby spinach** oranges, walnuts, roasted red onions, champagne vinaigrette \$4 pp GF V
- greek** creamy feta dressing \$4.40 pp GF
- mesclun field greens** chevre, dried cranberries, balsamic vinaigrette \$4.30 pp GF
- asian** romaine lettuce, mandarin oranges, carrots, tomatoes, napa cabbage, wonton strips, red onions, carrot ginger vinaigrette \$3.95 pp
- mexican** grilled corn, black beans, tortilla strips, spicy lime dressing \$4.90 pp
- kale spa salad** apples, almonds, radishes, dried cranberries, lemon vinaigrette \$5 pp GF V
- market chopped** romaine lettuce, green beans, broccoli, cucumbers, tomatoes, carrots, scallions, edamame, parmesan peppercorn dressing \$6.15 pp GF
- cobb** grilled chicken, crisp bacon, blue cheese, avocado, hard boiled eggs, blue cheese dressing \$9.55 pp GF

VEGETARIAN SALADS six person minimum

- coleslaw** \$2.85 pp GF
- red bliss potato** \$3.35 pp GF
- vegetable medley** parmesan peppercorn dressing \$3.65 pp GF
- english cucumber, roma tomato** \$3.80 pp GF V
- green beans, feta cheese, cherry tomatoes** \$3.90 pp GF
- fresh fruit salad** \$3.95 pp GF V
- vegetable antipasto** fresh mozzarella \$4.10 pp GF
- fresh corn and avocado** \$4.35 pp GF V
- marinated grilled tofu** julienne asian vegetables \$4.40 pp
- quinoa tabbouleh** diced tomatoes, broccoli, chick peas, fresh herbs \$5.25 pp GF V
- caprese** tomato, fresh mozzarella, basil \$5.45 pp GF

PASTA SALADS six person minimum

- angel hair pasta** cherry tomatoes, peppers, fresh basil, parmesan cheese \$3.35 pp
- citrus bowtie** mandarin oranges, pineapple, fresh dill \$3.35 pp V
- greek orzo** feta cheese, red peppers, black olives \$3.75 pp
- herbed garden vegetable penne** \$3.35 pp
- sesame** linguine, snow peas, red peppers, julienned carrots \$3.60 pp
- pasta leonardo** sundried tomatoes, spinach, caramelized onions, garlic, feta cheese \$4 pp
- pasta primavera** garden vegetables, red wine vinaigrette \$3.35 pp
- israeli couscous** dried apricots \$4.40 pp V
- tri-color tortellini** spinach pesto sundried tomatoes \$4 pp
- wild rice** cranberries, almonds, citrus vinaigrette \$4.40 pp V

SALAD TOPPER PLATTERS all dressings are house made.

- small serves 6-10 medium serves 11-15 large serves 16-20
- caesar** our caesar salad, sides of grilled chicken, flank steak, flaked roasted salmon, hardboiled eggs, shaved parmesan, crumbled bacon \$115.15 small \$186.95 medium \$258.55 large
- cobb** grilled chicken, flank steak, sides of crumbled blue cheese, sliced avocado, crumbled bacon, tomatoes, pickled onions, hardboiled eggs, torn lettuces, green goddess dressing GF \$87.55 small \$128.75 medium \$175.10 large
- gyro** lemon garlic grilled chicken and mediterranean spiced beef with sides of baby cucumbers, tomatoes, red onions, cured olives, roasted peppers, torn romaine, grilled gyro bread, tahini vinaigrette, tzatziki \$82.35 small \$136 medium \$189.55 large
- asian salmon** sriracha lime roasted pulled salmon, marinated seaweed salad, edamame, sesame green beans, cucumbers, avocado, baby kale greens, carrot ginger dressing \$84 small \$136.50 medium \$189 large

GF = gluten free V = vegan