

Salads

Antipasti Salad

- * Baby Greens with goat cheese, pancetta, dried cherries and port dressing
- * Baby Greens with goat cheese stuffed figs wrapped in bacon (seasonal)
- * Baby Greens with dates, feta, pine nuts with lemon vinaigrette
- * Baby Greens with drambuie poached pears and goat cheese
- * Baby Greens with pistachios, raspberries and balsamic vinaigrette
- * Beet and Goat Cheese Napoleon on Baby Greens

Black Bean and Corn Salad

- *Blue Cheese Soufflé with baby greens and frisee with crispy baguette slices and fresh raspberries
- * Caesar Salad in parmesan cups

Fennel, Beet, Orange and Olive Salad

- * Feta, date and bacon spinach salad

French Country Herb Potato Salad

- * Fresh Spinach and Strawberry Salad with Spiced Pecans

Greek Salad

- * Mushroom, Baby Greens, and Parmesan in proscuitto roll

Orzo and Slow Roasted Tomato Salad in lemon cups

Panzanella Salad with olives and fresh mozzarella

Pasta Primavera Salad with fresh basil cream

Pasta Salad with mozzarella, sun dried tomatoes, olives and pine nuts

Potato Salad

Potato Salad with bacon, egg and ranch dressing

Red, White and Blue Potato Salad

- * Roast asparagus with tomato vinaigrette, warm panko goat cheese, and pine nuts on baby greens
- * Romaine Salad with warm panko gorgonzola and bacon
- * Roquefort, Toasted Walnut and Julienne Beet Salad with raspberry vinaigrette

Spinach, Artichoke and Tortellini Salad

- * Spinach Salad with oranges and warm goat cheese
- * Stacked Tomato, Fresh mozzarella and olive tapenade with basil dressing

Thinly Sliced Fresh Fruits

- * Tomato, Basil, and Fresh Mozzarella Salad with Balsamic vinaigrette

Vietnamese Rice Noodle Salad

- * Warm Manchego Cheese on baby greens
- * Wilted Spinach Salad with feta, roasted beets, and roasted red onion
- * Denotes salads that are applicable to sit down dinners