

SALADS



GREEN SALADS

- Mixed Greens with Radichio. Served with our White Balsamic Vinaigrette or Honey Lime Vinaigrette
- Spinach with Poached Pears, Toasted Walnuts, & Blue Cheese. Served with a Port Reduction
- Mixed Greens with Mandarin oranges, Red Onion, and Toasted Almonds. Served with Poppyseed Dressing

PASTA SALADS

- Thai Noodle Salad
- Pesto Pasta with Sauteed Red Peppers & Asiago
- Pasta with Grilled Vegetables in a Sundried Tomato Vinaigrette
- Cheese Tortellini with Sundried Tomatoes, Olives, & Artichokes
- Orzo Salad with Mushroom & Roasted Garlic
- Mediterranean Pasta Salad

RICE, GRAINS, AND BEAN SALADS

- Wild Rice Salad with Orzo Currants & Lentils
- Tuscan Bean
- Seven Grain
- Chick Pea with Tuna
- Israeli Couscous with Roasted Tomato, Kalamata Olives & Fresh Mint
- Chick Pea and Lentil
- Quinoa Salad with Apricot & Cranberry

VEGETABLE

- Tomato Bocconcini with Basil
- Marinated Vegetable with Fresh Herb Vinaigrette
- Traditional Greek
- Green Bean with Cilantro & Almonds in a Curried Yogurt Dressing
- Green Bean with Cranberry & Walnuts
- Broccoli & Cauliflower with Asiago
- Fruity Coleslaw
- Spiced Cherry Tomato Salad
- Roasted Root Vegetables with Maple Glaze
- Grilled Vegetables with Balsamic Dressings
- Cauliflower & Spring Peas with Yogurt Dill Dressing
- Crunchy Broccoli with Sunflower Seeds & Raisins
- Marinated Tomato & Cucumber with Feta Dressing
- Cabbage & Fennel Slaw with Feta Dressing

POTATO

- Roasted Potato Salad with Fresh Thyme Vinaigrette
- Potato with Lemon & Dill
- Traditional Potato with Egg
- Louisiana Potato
- Salad Nicoise
- Grilled Sweet Potato with Garlic Aioli
- Sweet Potato with Cilantro Chili Dressing
- Potato with Blue Cheese & Pecans