

Salad's & Sandwiches



Hand-Made Breads & Rolls

(many other bread and roll choices available)

Olive Rosemary Rolls	\$12 dz
Spring Wheat Rolls	\$11 dz
Pumpernickle Rolls	\$11 dz
Multigrain Rolls	\$11 dz
Brioche Rolls	\$14 dz

Mixed Green Palads

(minimum 8 servings per salad)

Spinach Salad With Goat Cheese	\$6.00/Serving
With Pine Nuts, Goat Cheese, Spinach, Red Onion & Roasted Red Peppers, With A Sherry- N	Mustard Vinaigrette
Bbq Chopped Salad	\$9.50
With Black Beans, Corn, Red Onion, Jack And Cheddar Cheeses, Tortilla Strips And Bbq Ran	ch Dressing.
4.00/Serving With Bbq Chicken 7.50/Serving	
Southwest Grilled Beef Salad	\$12.75/Serving
Tender Grilled Beef With Corn Salsa & Chipotle- Cilantro Dressing, On A Bed Of Field Greens	3
Caesar Salad	\$9.00/Serving
Romaine Lettuce, Croutons & Creamy Caesar Dressing 3.50/Serving With Chicken,	
Chopped Salad Bowl	\$60

Romaine, Iceberg, Red Cabbage, Green Onions, Grilled Chicken, Bacon, Blue Cheese, Tomato & Ditilini Pasta

Grilled Vegetable Platter

Served With Creamy Italian Dressing. (Serves 6-8)

\$65.00 -95.00

eggplant, zucchini, cherry tomatoes, sweet peppers, asparagus, yellow squash & red onions with a balsamic drizzle small (serves 10-12) large (serves 15-18)

Mediterranean Asparagus Salad

\$50.00 /Tray

With Roasted Red Peppers, Kalamata Olives, Crumbled Goat Cheese & Freshly Shaved Parmesan, With A Tarragon-Caper Vinaigrette (Serves 8)

Mixed Green Salad

\$6.00/Serving

Mixed Field Greens With Maytag Blue Cheese & Candied Pecans, Served With An Apple- Rosemary Vinaigrette

Michigan Cherry Salad

\$7.00/Serving

Boston Lettuce Sprinkled With Dried Michigan Cherries, Walnuts & Sliced Green Onions, With A Creamy Raspberry Vinaigrette

Garden Salad

\$4.00/Serving

Fresh Assorted Greens, Tomato Wedges, Cucumber Slices, Carrots & Red Cabbage With A Choice Of Ranch, Italian Or Dijon French Vinaigrette

Mandarin Spinach Salad

\$4.50/Serving

Spinach, Mandarin Orange Sections, Green Onions & Candied Almond Pieces, Served With A Sweet & Sour Vinaigrette

Vegetable Grain & Fruit Palads

(2 lb. minimum per salad - priced per lb.)

Broccoli	Med	ley
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\$8

Finely Cut Broccoli, Raisins, Carrots, Bacon & Peanuts In A Slightly Sweetened Sauce

Cherry Tomato & Fresh Mozzarella Salad

\$10

With Fresh Basil Vinaigrette

Spring Vegetable Salad

\$10.25

Carrots, French Green Beans, Peas, Jicama, Yellow & Red Peppers With A Fresh Herb Vinaigrette & Toasted Pine Nuts

Five Vegetable Slaw

\$7

With Green Cabbage, Cucumber, Red Onion, Celery, Carrot, Red & Green Peppers

Fresh Fruit Salad

\$12

A Delicious Mixture Of Seasonal Fruits

Asian Wild Rice Salad

\$10.50

A Combination Of Wild & Long Grain Rice, Green Onion, Celery, Peapods, Dried Cherries, Water Chestnuts & Cashews With A Sweet & Sour Asian Dressing

Pasta Salads

(2 lb. minimum per salad - priced per lb.)

Pasta Salad \$8	3.25 Ea		
Rotini With Peapods, Tomato, Zucchini, Peas, Mushrooms, Black Olives & Fresh Parsley With Italian & Dijor French Vinaigrette Dressings	1-		
Pasta Salad With Roasted Tomatoes, Vegetables & Goat Cheese	\$10		
With An Herb Vinaigrette			
Asian Sesame Noodle Salad	\$7		
Asian Inspired Salad With Sesame Oil, Soy & Vinegar, Topped With Green Onions			
Pasta Primavera With Fresh Basil Cream Bow Tie Pasta	\$11		
With Peas, Broccoli, Cherry Tomatoes, Green Onions & Asparagus With Sour Cream & Fresh Basil Vinaigre			
Orzo Bruschetta Salad	\$7.25		
Rice Shaped Pasta With Fresh Tomatoes, Zucchini, Red Onion & Basil, Tossed With A Balsamic Vinaigrette			
	\$10.50		
With Tomatoes, Cucumber, Red Onion, Feta, & Fresh Dill With A Lemon Vinaigrette Potato Palads (2 lb. minimum per salad - priced per lb.)			
American Potato Salad	\$6.50		
New Potatoes With Hard-Boiled Eggs, Celery & Green Onions			
Southwestern Potato Salad	\$6.50		
With Tomato, Cilantro, Jalapeno & Onion			
Dill-Mustard Potato Salad	\$6.50		
New Red Potatoes With Celery, Onions & Fresh Dill			
Potato & Green Bean Salad	\$8.75		

Chicken Salads

Chicken And Strawberry Salad

\$12.50/Serving

Organic Baby Greens And Spinach, Sliced Chicken Breast, Goat Cheese, Strawberries, Marinated Red Onion, Candied Pecans, Dark Cherry Balsamic Vinaigrette