



CORPORATE SALADS

2023 MENUS

SALADS

Classic Caesar

creamy garlic dressing and focaccia croutons with fresh Parmesan and crumbled bacon

Leafy Greek

cucumbers, heirloom tomatoes, red onions, feta and Kalamata olives, leafy greens, oregano dressing

Signature Mixed Greens

garlic balsamic dressing, crumbled goat cheese, dried cranberries, shelled pumpkin seeds, shelled sunflower seeds and red onion

Quinoa

true grain organic quinoa, feta, grilled corn, parsley, heirloom carrot, red pepper, scallions and lemon pepper dressing

Potato

Mini red and white potatoes with a dill and grainy mustard dressing, red onion, potato coins

Caprese

roma tomato, basil, marinated bocconcini with a balsamic reduction (premium salad)

Spinach

fresh baby spinach with slivered almonds, Majool dates and mandarin oranges and red onion and crumbled goat cheese, with sweet sesame and orange dressing

Mixed Greens

with green apple, blue cheese, walnuts, fresh shallot vinaigrette

Pasta Fusilli

grilled vegetables, blistered cherry tomatoes, lemon aioli dressing, grilled scallion garnish

Pasta Greek Penne Pasta

tomato, cucumber, olives, red onion, crumbled feta in oregano dressing

Autumn Bounty Salad

kale, pecans, butternut squash, wild rice, crumbled feta in a maple balsamic dressing

Creamy Lakeside Slaw

creamy slaw dressing, mixed red and green cabbage slaw, shaved carrots, celery and scallion

Esquites (Mexican Street Corn Salad) charcoal-grilled Mexican corn on the cob that is slathered with a creamy sauce, seasoned with chile powder and lime with feta and scallion (premium salad)

