

SALAD MENU

Minimum 20 persons

PICK UP DELIVERED OR CATERED PRICES WILL BE DETERMINED
BY EACH CLIENTS PERSONAL NEEDS. AND # OF GUESTS
CAN BE PURCHASED IN CONTAINERS FOR 10 ,20 OR MORE

ADDITIONAL DISCOUNTS WILL APPLY WHEN USING OUR PARTY RENTAL COMPANY

*Grilled yellow squash Zucchini rounds goat cheese, avocado, sun dried tomato
Pine nuts in cilantro vinaigrette*

*BABY SPINACH FETA, CRYSTALLIZED WALNUTS, RED ONION CAMARILLO STRAWBERRIES
STRAWBERRY CIDER DRESSING*

*PARISIAN BASKET FILLED WITH CELERY, TOMATO, MAY TAG BLUE CHEESE
CRYSTALLIZED WALNUTS WITH APPLE SLICES IN AN ORANGE BALSAM DRESSING
(Sit-downs only)*

*Underwood Farms baby mixed greens tossed in a honey balsamic dressing with crystallized
walnuts, tomatoes, mandarins, tomatoes & shaved red onion*

*Baby wild arugala tossed in an herbal dressing with baby ovolini, mozzarella balls, and mini cubed
croutons, two colored pear tomatoes*

Romaine hearts with spicy mini cubed croutons & baked garlic cloves

Classic creek salad

*Chinese chicken salad (WITH OR WITHOUT CHICKEN)
With shaved red onion, mandarins, wontons, crispy Chinese noodles
And a ginger sesame dressing*

*Capresse salad of red and yellow beefsteak tomatoes layered between buffalo mozzarella, red
onion, and sweet purple basil with a balsamic vinaigrette dressing*

*Breaded & roasted herbed Roma tomato, Asparagus, white sweet corn, large Parmigiano flakes
and endive*

*BURRATTA CHIMMI CHURRI DRIZZLE AND SHREDDED PEPPADEW AND A FIG BALSAM
WITH PROSUITTO FLOWER
(Sit-downs only)*

*BEEF CARPACCIO WITH WARM WILD MUSHROOMS AND GRATED TRUFFLES TRUFFLE OIL
(Sit-downs only)*

*Baby iceberg with crumbled blue cheese, cherry tomatoes, and red onions
In a chunky blue cheese dressing*

Arrugala with Parmigiano flakes shredded filet with crystallized garlic gloves

Five grilled vegetables chopped with Maytag blue cheese and endive

*Beet and goat cheese salad with caramelized onions
(Sit-downs only)*

Spinach with anything you would like

*Grade an AHI TUNA WITH a RED ONION, WHITE AND YELLOW PEACH WITH DAIKON
RADISH SPROUTS IN a ginger miso dressing from sushi planet
(Sit-downs only)*

*Romaine hearts with Grilled asparagus, sweet corn, crumbled goat cheese, sun dried tomatoes in a
balsamic vinaigrette*

Cucumbers, zucchini & tomatoes tossed in a yogurt, honey & dill sauce

*Julienne (matchstick cut) zucchini, carrots, yellow squash
Ginger miso dressing*

*Red and green oak lettuce, cucumber, tomato wedge and colored bell peppers
Extra virgin Olive oil and balsamic*

*Arugala with Parmigiano flakes, garlic mushrooms
Balsamic chopped fig vinaigrette*

*Wild arrugala, artichokes and avocado salad
Lemon vinaigrette*

*Wild Basmati rice with celery, cranberries & an essence of tarragon
(Add chicken)*

*Grilled asparagus salad with sweet corn, tomato wedges, sun-dried tomatoes
Crumbled goat cheese, Red onion balsamic vinaigrette*

*Lobster, palm hearts and sweet pink grapefruit with a creamy citrus dressing with endive
(Sit-downs only)*

*Chopped fresh fruit salad
Balls of fruit*

*Fresh fruit skewers small or giant cut unlike you have seen
Fresh fruit platters*

*Grilled vegetable platter:
Eggplant, zucchini, yellow squash, roasted bell peppers, tomatoes,
Caramelized onions & Portobello mushroom with an onion vinaigrette dressing*

Pearl shaped pasta with rice, tomato, carrots & peas

Potato salad with a mustard sauce

Coleslaw (ADD PEANUTS)

Penne pasta with Ratatouille of vegetables

Bowtie pasta pesto and artichokes

Penne tossed with chicken in a curry sauce and apples

A salad you would like