

ROOM TEMPERATURE SPECIALTY GRAIN AND BEAN SALADS

\$5.95 PER PERSON **upcharge

ISRAELI COUS COUS

Sautéed Wild Mushrooms,
Scallions, Orange Teriyaki Glaze

BASMATI RICE SALAD

Sundried Apricots, Toasted Cashews
and Scallions

WILD AND BASMATI RICE

Sautéed Mushrooms, Sundried
Cranberries, Scallions and Orange
Champagne Vinaigrette ****\$6.50**

TUSCAN WHITE BEAN

Sundried Tomatoes, Spinach, Olives,
Lemon and Shaved Parmesan

SAFFRON RICE

Black Beans, Peppers,
Diced Tomatoes and Red Onion,
Cumin Cilantro Vinaigrette

SOUTHWEST BLACK BEAN SALAD

Roasted Peppers, Sweet Corn,
Red Onions and Fresh Cilantro

WHEAT BERRY WALDORF SALAD

Apples, Walnuts, Sundried Cherries,
Scallions, Mint and Orange Vinaigrette ****\$6.50**

BASMATI RICE AND WHEAT BERRY SALAD

Organic Baby Spinach Diced Vegetables,
Champagne Scallion Vinaigrette ****\$6.50**

QUINOA AND ASPARAGUS SALAD

Fire Roasted Peppers and
Champagne Orange Vinaigrette

FOUR BEAN SALAD

Fresh Green Beans, Chick Peas,
Black Beans and Kidney Beans
Aged Red Wine Vinaigrette

WHEAT BERRIES

Arugula, Fresh Roasted Beets,
Feta Cheese and Red Wine
Vinaigrette ****\$6.50**

QUINOA

Sweet Roasted Corn,
Scallions and Mint

MEDITERRANEAN COUS COUS

Cucumbers, Kalamata Olives,
Red Peppers, Red Onions, Lemon,
Fresh Dill and EVOO

QUINOA

Grilled Peppers, Scallions,
Soy, Lime, EVOO and Cilantro

VEGETABLE SALADS

\$5.95 PER PERSON *upcharge**

GREEN BEANS AND GRAPE TOMATOES

Roasted Shallots and Lemon Zest

ISRAELI SALAD

Tomatoes, Cucumbers and Peppers
tossed with Red Wine Vinaigrette

GRAPE TOMATO AND FRESH CELLINGINI MOZZARELLA

Salad with Chiffonade of Basil ****6.50**

SLICED VINE RIPENED TOMATOES, FRESH MOZZARELLA AND BASIL

served with Homemade Aged Balsamic Vinaigrette ****7.95**

ROASTED PORTOBELLO MUSHROOMS AND FIRE ROASTED RED PEPPERS

Chive Sherry Vinaigrette

SUGAR SNAP PEAS

Sesame Vinaigrette

RIPE ROMA TOMATO AND BERMUDA ONION SALAD

Homemade Aged Balsamic Dressing

NICOISE SALAD

Green Beans, Roasted Red Bliss Potatoes,
Olives, Grape Tomatoes, Shallot Vinaigrette

HERBAL ROASTED RED-GOLD BEETS

Red Onions, Sliced Orange, Figs Tossed
In Roasted Carrot Oil ****6.50**

MELANGE OF ROASTED GREEN BEANS, CARROTS, RED AND YELLOW PEPPERS, RED BLISS POTATOES

GREEN BEANS

Sweet Roasted Roma
Tomatoes, Fresh Basil and Shaved Parmesan

SEASONAL GRILLED AND ROASTED VEGETABLE PLATTER ****7.95**

ROASTED ASPARAGUS

Parmesan Reggiano and Lemon Zest ****6.95**

GRILLED EGGPLANT NAPOLEONS

Fresh Mozzarella, Chiffonade of Basil
and Tomatoes ****\$7.95 each**

ENTRÉE SALAD PLATTERS

10 Person Minimum

SCAMPI SALAD **\$15.00 pp**

Large White Imported Shrimp,
Green Beans, Red Onions, Apple wood
Smoked Bacon, Red Wine Vinaigrette

GRILLED SALMON WITH QUINOA **\$14.50 pp**

Arugula, Chick Peas, Raisins and a
Moroccan Vinaigrette

SANTA FE BBQ SHRIMP SALAD **\$14.50 pp**

Jumbo Imported Shrimp tossed with homemade
BBQ Sauce, Sweet Corn, Black Beans, Diced Tomatoes
and Lime Vinaigrette on a bed of Organic Field Greens

HOISIN TOFU AND EGGPLANT **\$12.50 pp**

Sauteed Baby Bok Choy and
Cambodian Bean Sprout Salad

GRILLED ATLANTIC SALMON **\$14.50 pp**

Grilled Zucchini, Eggplant,
Roasted Carrots and Roasted Potatoes

ROASTED BIG VEGETABLE SALAD **\$9.50 pp**

Fresh Roasted Carrots, Mushrooms, Brussel
Sprouts, Asparagus, Sweet Corn and
Broccoli mixed with Organic Baby Greens
Add Balsamic Grilled Chicken **\$12.50 pp**

CLASSIC CAESAR SALAD **\$7.50 pp**

Romaine with Shaved Parmesan and
Homemade Croutons
Add Grilled Chicken **\$9.50 pp**
Add Grilled Salmon **\$12.50 pp**
Add Grilled Shrimp **\$13.50 pp**