

Salads

15-20 people \$58 / 40-50 people \$116

Mixed Baby Lettuces- roasted shallot vinaigrette, toasted walnuts, local goat cheese and crostini

Caesar- chopped romaine and radicchio, croutons, parmesan and classic dressing (vegan dressing optional)

Freestone Peach- mizuna, goat cheese minted vinaigrette, and toasted almonds

Fusilli Pasta Salad- roasted corn, pesto, cherry tomatoes, parmesan & pine nuts

Lunch Entrée Salads

15-20 people \$98 / 40-50 people \$196

Grilled Chicken Caesar- organic chicken breast, radish, croutons, parmesan and hardboiled egg, on chopped romaine and radicchio with classic dressing

Grilled Salmon Nicoise- HB egg, roasted potatoes, cherry tomatoes, French green beans, and mixed baby lettuces, lightly dressed with herb Dijon vinaigrette

Prawns Panzanella- spicy shrimp, heirloom tomatoes, cucumbers, red onion, chopped romaine and radicchio, croutons, sherry vinaigrette

Grilled Delta Pear & Black Mission Fig- Del Rio arugula, Shaft's bleu cheese, candied pecans, and golden balsamic vinaigrette