



Salads

TREASURES OF THE GARDEN

Salad Orders Include a Basket of Pita Chips and a House-baked Cookie & Brownie Dessert Platter

Tried & True Selections

Caesar Salad **\$7.99 pp**
 This popular classic still reigns supreme with our blend of crisp Hearts of Romaine, crunchy Garlic Butter Croutons, Chef Ian's delectable house-made Caesar Dressing, and Shaved Parmesan Reggiano.
 (Add blackened Chicken for \$5, or blackened Jumbo Shrimp for \$8)

Cobb Salad **\$12.99 pp**
 Crisp Hearts of Romaine blended with Watercress, Oven-Roasted Chicken Breast, Avocado, Applewood Smoked Bacon, Cherry Tomato, sliced Hardboiled Egg, crumbled Gorgonzola Cheese and topped with a Creamy Ranch Dressing.

Pesto Pasta Salad **\$9.49 pp**
 Chilled Farfalle Pasta mixed with our tasty fresh Basil & Macadamia Nut Pesto, Sundried Tomato, Buffalo Mozzarella, Cherry Tomato, and garnished with sliced strips of Genoa Salami and fresh Basil Chiffonade.

Greek Salad **\$11.49 pp**
 You must try our version of this popular Mediterranean favorite! Crisp Hearts of Romaine, chopped Plum Tomato, sliced Euro-Cucumber, shaved Red Onion, crumbled Feta Cheese, Fire-Roasted Red Peppers and Kalamata Olives combined with an Oregano Red Wine Vinaigrette.

Warm Spinach Jumbo Shrimp Salad **\$12.49 pp**
 Baby Spinach, Applewood Smoked Bacon, shaved Red Onions, and ripe Plum Tomato covered with a warm Balsamic Dressing and topped with sautéed Jumbo Shrimp and crumbled Gorgonzola Cheese.

We Prefer a 10 Portion Minimum per Item for all Orders.
 All Menu Items are priced Per Person (pp).
 A Delivery Fee Applies to Most Orders.

The Gourmet in YOU!

Nature's Garden **\$11.49 pp**
 This salad is light, refreshing and unbelievably delicious! Mesclun Greens and Baby Arugula are tossed with Dried Cherries, Dried Apricots, Mandarin Oranges, and Candied Pecans, in a scrumptious Raspberry Vinaigrette and topped with crumbled pieces of heavenly Goat Cheese.

Thai Skirt Steak Salad **\$16.99 pp**
 Grilled Thai Sweet Chili Marinated Skirt Steak served over a Mesclun Green, Cucumber, Carrot, Scallion, and Cashew salad with a mouth-watering Sweet and Spicy Lime Vinaigrette.

Moroccan Cous Cous Salad with Tequila-Lime Shrimp **\$12.49 pp**
 Lemon-Scented Moroccan Cous Cous with Cherry Tomatoes, Scallions, Dried Apricots, fresh Basil, and Mint Leaf; topped with toasted Sunflower Seeds and Grilled Tequila-Lime Marinated Jumbo Shrimp.

Curried Chicken Whole Wheat Pasta Salad **\$10.99 pp**
 Tender, lightly Curried Chicken Breast and Whole Wheat Pasta mixed with toasted Almond Slivers, Golden Raisins, Dried Apricots, and juicy chunks of fresh Mango.

