

# Salads - Leafy

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**CAESAR SALAD** romaine lettuce tossed in our signature creamy garlic Caesar dressing topped with Asiago cheese & crunchy croutons.

**KALE CAESAR SALAD** crisp kale tossed in our signature creamy garlic Caesar dressing, topped with Asiago cheese & crunchy croutons.

**WILD GREENS** mixed greens topped with a variety of seasonal berries & dried fruit; served with a raspberry vinaigrette. **GF**

**SPINACH TOPPED WITH BERRIES** seasonal berries on spinach, mandarin oranges, & Asiago cheese served with raspberry vinaigrette. **GF**

**TRADITIONAL SPINACH SALAD** spinach topped with mushrooms, bacon, red onion, sliced eggs, &

goat cheese crumble served with our poppy-seed dressing. **GF**

**BEET ROOT SPINACH SALAD** sliced beets on spinach with candied pecans & mandarin oranges topped with goat cheese & served with a poppy-seed dressing. **GF**

**SANTE FE SALAD** toss salad topped with sweet corn, diced tomatoes, peppers, olives, onions, cheddar cheese, & crispy tortilla chips served with a chipotle dressing.

**BUDDHA BOWL** mixed greens topped with quinoa, roasted yams, bell peppers, chickpeas, beets, edamame beans, & pumpkin seeds with a honey lime vinaigrette.

*\*\*Seasonal pricing – pricing will be determined 6-8 weeks prior to wedding.  
Majority of menu items can be accommodated for Gluten Free or Vegan – inquire within.*

# Salads - Hearty

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**POTATO SALAD** diced red potatoes, carrots, celery, & green onions served with a creamy garlic targon aoli.<sup>GF</sup>

**ROASTED YAM, QUINOA, & KALE** quinoa, roasted yams, kale, pumpkin seeds, raisins, bell peppers & red onions in a honey-lime vinaigrette.<sup>GF</sup>

**WESTERN COLESLAW** shredded cabbage, green onions, & bell peppers tossed in a sante fe dressing topped with tortilla chips.<sup>GF</sup>

**CAPRESE SALAD** heirloom cherry tomatoes, cucumbers, onions, bocconcini cheese, & fresh basil on a bed of greens with balsamic olive oil dressing.<sup>GF</sup>

**AUTHENTIC GREEK SALAD** tomatoes, cucumber, red onion, peppers, & salty black olives in a Greek style dressing topped with feta cheese.<sup>GF</sup>

**GREEK PESTO PASTA SALAD** tomatoes, cucumber, red onion, peppers, salty black olives, & cavatappi pasta tossed in your choice of a Greek pesto or creamy pesto; topped with feta cheese.

**CREAMY PASTA SALAD** diced cheese, onions, carrots, celery, broccoli mixed together in a creamy roasted garlic dressing.

**SPANISH BLACK BEAN & CILANTRO PASTA**

**SALAD** cavatappi pasta, sweet corn, black beans, cilantro, lime & peppers; served with a chipotle vinaigrette.<sup>V</sup>

**THAI NOODLE** soy & sweet chili marinated Chowmein, bell peppers, onions, carrots, fresh cilantro, garlic, & ginger.<sup>V</sup>

**ANTIPASTO SALAD** cavtappi pasta, sliced salami, green & black olives, cherry tomatoes, peppers, artichokes, & bocconcini with fresh herbs & a sundried tomato vinaigrette.

**GOLDEN BEET SALAD** golden yellow beets, slivered red onion, & roasted pistachios served with a raspberry vinaigrette.<sup>GF</sup>

**QUINOA & SMOKED SALMON** quinoa, smoked salmon, kale, pumpkin seeds, raisins, bell peppers & red onions in a honey-lime vinaigrette topped with goat cheese & fresh herbs.<sup>GF</sup>

**ROASTED BROCCOLI & CHICKPEA** garlic roasted chickpeas & broccoli, marinated red onion, sweet potato, and arugula with a creamy tahini sesame dressing.

**COB SALAD** mix greens loaded with hard boiled eggs, cucumber, diced peppers, tomatoes, red onion, corn, bacon, avocado, and feta served with a cilantro lime aioli.

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