

LOCAL FOODS KITCHEN

CATERING

Salad Bowls

ALL SALADS Come in Bulk Packaging or Ask to put it in Disposable Black Bowls \$10 ea /
Need serving tongs or spoons? - \$2 ea / † 48 hour notice is best

FARMERS LEAFY GREENS (serves 10 First Course Portions)

•ADD GRILLED CHICKEN OR GRILLED SALMON TO ANY VEGETARIAN SALAD (\$4/2oz - \$8/4oz) ADD AVOCADO (\$1.50 each ½ Avocado portion)

MIXED GREENS cucumbers, cherry tomatoes, carrots, red cabbage - select your dressing from below \$60

KALE CAESAR w/ shaved parmesan & croutons \$70

MIXED GREENS beets, eggs, blue cheese, bacon & ranch dressing \$80

CHINESE CHICKEN SALAD crisp rice noodle, scallion, iceberg, cilantro, toasted almond, sesame ginger dressing \$90

CHICKEN CAESAR with bacon, red onion, tomatoes, shaved Parmesan & croutons \$90

POWER SALAD walnuts, sunflower seeds, cranberries, sweet potatoes, broccoli, carrot, edamame select your dressing \$90

KALE tossed with ginger dressing, toasted almond & dried cranberries \$50

KEBAB COBB tandoori chicken, avocado, tomato, smoked bacon, onion, feta, peppers, greens, pita croutons & Tzatziki Dressing \$96

MEXCRUNCH greens, black beans, pico, avocado, pepita seeds, queso fresco, peppers, cabbage, creamy cilantro dressing
& drizzled chipotle orange BBQ topped with corn tortilla strips \$90

Our Small Batch House Dressings: tzatziki • House Vinaigrette • lemon • ranch • Caesar • sesame ginger • balsamic vinaigrette • creamy cilantro

GOURMET VEGETABLE & ASSORTED PASTA SALADS (serves 10 as a side salad / 6 oz per person) †

Caesar Brussels	Brussel Sprouts grated and tossed with our House Caesar Dressing	\$49
Indonesian Rice Salad	with dried fruit, toasted almond, fresh mint and Indian spices	\$44
Corn Slaw	with peppers, purple onion and fresh basil	\$40
Quinoa Chickpea Salad	tossed with cucumbers, tomatoes, parsley and lemon & fresh mint	\$45
Panzanella	Garlic croutons, tomatoes, fresh mozzarella, basil, lemon and garlic olive oil	\$49
Black Bean Rice Salad	with tomatoes, cilantro, basil, red onion, mint and cumin vinaigrette	\$40
Marinated Vegetables	- carrots, squash, onions, tomatoes, cucumbers, peppers & fresh herb vinaigrette	\$45
Greek Salad	with feta, tomatoes, peppers, red onion, kalamata olives, oregano, cucumbers, olive oil	\$45
Mustard Potato Salad	- red potatoes, green onion, dill, celery, creole mustard, mayo & garlic	\$40
Thai Peanut Noodle Salad	GF with rice noodles, fresh mint, cilantro, toasted peanuts chili sauce	\$45
Pasta Primavera	Salad with fresh vegetables and fresh herb vinaigrette	\$40
Artichoke Smoked Bacon Pasta	Salad with fresh tarragon dressing	\$45
Lemon Mozzarella Pasta Salad	with tomatoes, basil and lemon pepper vinaigrette	\$45
Orzo	tossed with fresh basil, toasted walnuts, feta cheese, garlic and lemon pepper dressing	\$45
Cauliflower Lime Rice		\$40
Strawberry Spinach Salad	with Feta and toasted almonds – Honey Vinaigrette	\$49

CHICKEN SALADS (serves 10 as a side salad / 6 oz per person) †

House Classic Chicken	- tender breast of chicken, red onion, celery, mayonnaise & sour cream	\$50
Smoked Chicken & White Bean Salad	w/lemon, shallots, sage, Italian parsley & garlic olive oil	\$48
Star Chicken Salad	Breast of chicken tossed w/toasted almond, garlic, lemon sage mayonnaise	\$50
Puttanesca Chicken Pasta Salad	w/olives, capers, feta, basil, onions and a marinara vinaigrette	\$45
Curried Chicken Pasta Salad	w/chicken, peppers, raisin, scallion and toasted almond	\$45
Tarragon Chicken Salad	Breast of chicken tossed w/toasted almond, tarragon mayonnaise	\$50
Waldorf Salad	with breast of chicken, mayonnaise, apples, toasted pecan & grapes	\$50
Bowtie Pasta with Grilled Chicken	, sundried tomatoes, capers, onion and basil vinaigrette	\$45
Southwestern Grilled Chicken Salad	w/ tomatoes, red onion, cilantro, chili and lemon	\$50
Smoked Chicken Wild Rice Salad	w/cranberries, scallion, walnuts and herb vinaigrette	\$50