



CATERING

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## *Salads and Sides*

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### *Salads*

GRILLED QUAIL SALAD WITH POMEGRANATE  
VINAIGRETTE, ROASTED PUMPKIN AND  
ORGANIC FARM GREENS

ARUGULA AND RADICCHIO SALAD WITH  
ROASTED PEARS AND HAZELNUTS

MESCLUN GREEN SALAD WITH BALSAMIC  
VINAIGRETTE

SIMPLE SALAD OF ORGANIC GREENS WITH  
CHAMPAGNE VINAIGRETTE AND HERBED  
CROUTONS

CHOPPED ROMAINE SALAD WITH RED ONION,  
TEARDROP TOMATOES AND AN AGED RED  
WINE VINAIGRETTE WITH OREGANO

BIBB AND WATERCRESS SALAD WITH  
MUSTARD DRESSING AND TOASTED  
WALNUTS

ROASTED AND GRILLED VEGETABLE  
ANTIPASTO WITH BASIL-BALSAMIC  
VINAIGRETTE

TOSSED SALAD WITH GREENS, JICAMA AND  
LIME-CILANTRO VINAIGRETTE

CUCUMBER AND TOMATO SALAD WITH FETA  
CHEESE, OLIVES AND HERBS

THREE-BEAN SALAD WITH GREEN BEANS,  
WHITE BEANS, GARBANZO BEANS, ROASTED  
RED PEPPERS, HERBS AND LEMON

BEET AND CITRUS SALAD WITH GOAT  
CHEESE

### *Sides*

CUBAN-STYLE BLACK BEANS

GRILLED CORN WITH CHIPOTLE-LIME  
BUTTER

POTATO SALAD WITH ROASTED PEPPERS

PARSNIP AND POTATO GRATIN

ROASTED FINGERLING POTATOES

TRUFFLED POTATO PUREE

PARSLIED POTATOES WITH BUTTER

ROASTED RED POTATOES

RED BEANS AND SCALLION RICE

GRILLED SUMMER VEGETABLES

SUMMER VEGETABLES WITH BASIL AND  
LEMON

COCONUT RICE WITH SCALLIONS

GRILLED ASPARAGUS AND LEEKS WITH  
MUSTARD VINAIGRETTE

SAFFRON RICE SALAD WITH PEAS, LEMON  
AND BABY TOMATOES

HARICOT VERTS WITH SHALLOTS

BRAISED LEEKS

BABY BRUSSELS SPROUTS AND CHANTENAY  
CARROTS

