



Lunch and Dinner Salad Selections

Salads (included in lunch and dinner packages)

Roasted Potato Salad tossed with a Sweet Vidalia Onion Vinaigrette

Field Greens tossed with Dried Cranberry, Glazed Pecans, English Cucumber, Red Onion and Grape Tomato served with a Balsamic Vinaigrette

Southwestern Style Salad with Ranch Style Tortilla Strips and Toasted Corn served with a Chipotle Ranch Dressing

Asian Style Salad tossed with Crispy Chow-Mein Noodles, Diced Scallion and Mandarin Orange Segments served with a Sesame Vinaigrette

Classic Caesar Salad tossed with Roasted Garlic Croutons

Italian Style Pesto Pasta Salad with Fresh Tomato, Broccoli Flowerets and Sun-Dried Tomato

Salads (Upgrades to lunch and dinner packages)

Fresh Marinated Mozzarella and Grape Tomato Salad tossed with a Pesto Vinaigrette

Roasted Vegetable and Smoked Mozzarella Cous-Cous Salad

Classic Caesar Salad tossed with Roasted Garlic Croutons, served with Pesto Marinated Grilled Chicken, Grilled Portobello Mushroom or Grilled Jumbo Shrimp

Fresh Green Bean Salad a la Provençal tossed with Olives, Fresh Tomato, Roasted Garlic and a Sherry Wine Vinaigrette (may also be tossed with Canned Solid White Tuna)

Greek Salad with Kalamata Olives and Ripe Tomatoes and Feta Cheese drizzled with a Red Wine Vinaigrette

Fresh Green Beans tossed with a Roasted Shallot Vinaigrette

Grilled Chicken Cobb Salad with Chopped Egg, Tomato, English Cucumber, Avocado, Crumbled Bacon and Crumbled Blue Cheese served with a Balsamic Vinaigrette or Creamy Ranch Dressing

Tortellini Pasta Salad with Fresh Broccoli Flowerets and Olives tossed with a Pesto Vinaigrette

Farro Salad tossed with Butternut Squash, Kale and Diced Apples in an Apple Cider Vinaigrette

Classic Panzanella Salad tossed with Rustic Bread, Fresh Tomato, English Cucumber and Red Onion tossed with a Red Wine Vinaigrette

Summer Style Salad tossed with Fresh Strawberries, Feta Cheese and Glazed Pecans served with a Rosé Vinaigrette (*Seasonal*)

Field Greens tossed with Fresh Apples, Walnuts and Goat Cheese served with a Lemon Vinaigrette



THE *Food*
ARCHITECTS

Sample Upscale Entrée Salad Luncheon

Fresh Green Bean Salad a la' Provençal tossed with Olives, Fresh Tomato tossed with a Roasted Garlic and a Sherry Wine Vinaigrette

Greek Salad with Kalamata Olives and Ripe Tomatoes and Feta Cheese drizzled with a Red Wine Vinaigrette

Farro Salad tossed with Diced Apple, Kale and Butternut Squash in an Apple Cider Vinaigrette

*** The above salads to be accompanied by Marinated Pesto Grilled Chicken, Marinated Grilled Portobello Mushroom and Spicy Southwestern Style Chipotle Glazed Shrimp*

Mini NYC Pretzel Croissants

Mini Italian Style Pastries / Mini Fresh Fruit Tarts / Mini Caramel Apple Cheesecake Squares