

Entrée Salad Buffets

10-person minimum,

Served with Patti Pan, Sweet Butter, and Chef's Daily Dessert

Korean Beef Salad

Spicy marinated beef with watercress, basil, and red leaf lettuce tossed with carrots, ruby radishes, cucumbers, pickled ginger, and micro greens with sesame-soy vinaigrette.

\$14⁵⁰ per person

Chicken Caesar Salad

Mesquite-grilled chicken breast on a bed of crisp romaine, parmesan cheese, and garlic brioche croutons with a classic Caesar dressing

\$14⁵⁰ per person

\$15⁵⁰ grilled shrimp Caesar salad

\$16⁵⁰ grilled salmon Caesar salad

Southwestern Chicken Salad

Gourmet organic chicken breast tossed with corn, tomato, black bean pine nuts and romaine hearts, sweet red pepper, and cilantro vinaigrette

\$15⁵⁰ per person

Salmon or Tuna Niçoise

Flaked Norwegian salmon or albacore tuna with baby french green beans, new potatoes, red onions, hard boiled egg, niçoise olives, and red and yellow peppers in a Italian vinaigrette, tuna niçoise or salmon niçoise

\$16⁵⁰ per person

Chicken with Cashews

Grilled chicken, diced tomatoes, artichoke hearts, feta cheese, and cashews on a bed of mixed greens in a tangerine vinaigrette

\$14⁵⁰ per person

Tuscan Beef Salad

Chilled marinated London broil on a bed of fresh mixed greens with red onions, grilled mushrooms, and truffle lemon vinegar dressing.

\$15⁹⁵ per person

South Asian Salad

Grilled chicken Tandoori salad with mango and dates

\$13⁹⁵ per person

California Cobb Salad

Spiced breast of chicken, crisp bacon, crumbled rogue river blue cheese, hard-boiled egg, ripe avocado, and tomato with creamy french dressing

\$13⁹⁵ per person

Mango Tango Shrimp

Grilled tiger shrimp, sliced Thai mango, glass noodles, and cilantro, on a bed of field greens with a mango vinaigrette

\$15⁵⁰ per person

