

ON THE SIDE

10 person minimum, a la carte

Green Salads

Classic Caesar

Romaine, garlic croutons, and parmesan cheese served with a classic Caesar dressing
\$3²⁵ per person

Mediterranean Salad

Romaine and red leaf lettuce, seedless cucumber, black olives, red onion, artichoke hearts, and marinated red and yellow tomatoes with a balsamic vinaigrette
\$3⁵⁰ per person

The French County Salad

Mixed organic lettuce with dried cheery pieces, pistachio, crumbled blue cheese and pear tomatoes with a raspberry vinaigrette
\$3⁵⁰ per person

Chop House Salad

Romaine, cucumber, garbanzo beans, tomato, celery, corn, jicama, crumbled blue cheese, and radish with a creamy ranch dressing
\$3⁵⁰ per person

Field 's Caesar Salad

A twist on the classic: romaine, sun-dried tomatoes, and herbed goat cheese with a Caesar dressing
\$3⁵⁰ per person

Fresh Field Salad

Organic field greens with caramelized pecans, cherry, tomatoes, and gorgonzola cheese with mustard balsamic vinaigrette
\$3⁵⁰ per person

Thai Salad

Mizuna leaves, watercress, Thai basil, red leaf lettuce, carrots, ruby radishes, cucumbers, pickled ginger, and sprouts tossed with a sesame-soy vinaigrette, crowned with crisp onion sticks
\$3⁵⁰ per person

Aztec Salad

Garden leaf lettuce tossed with red and yellow peppers, red onion, and grape tomatoes with red, white, and blue corn tortilla strips
\$3⁵⁰ per person



Vegetable Salads

Southwestern Roasted Corn Salad

Roasted sweet corn tossed with tri-colored peppers and green onion, blended with a cumin vinaigrette

\$2²⁵ per person

Organic Black Bean Salad

Black beans tossed with red and yellow pepper confetti, scallions, cilantro, and lime in a coriander dressing

\$2²⁵ per person

Moroccan Carrot Salad

Shoestring-cut carrots tossed with golden raisin, cumin, olive oil, and orange blossom honey

\$2²⁵ per person

Tuscany Grilled Vegetables

Zucchini, red and yellow peppers, onion, eggplant, fennel, and yellow squash lightly brushed with a basil-garlic olive oil

\$3²⁵ per person

Tomato-Cucumber Salad

Roma tomatoes, European cucumbers, and red onion tossed in a red wine balsamic vinaigrette

\$3²⁵ per person

Tomato and Mozzarella

Slices of red table queen tomatoes, yellow beef steak tomatoes, and whole milk mozzarella drizzled with a pesto vinaigrette

\$3⁷⁵ per person

Marinated Green Beans

Green beans, red peppers, and cracked black pepper in virgin olive oil

\$3²⁵ per person

Asparagus Spears

Fresh, tender asparagus with navel oranges and toasted pine nuts, in a citrus dressing

\$3⁵⁰ per person

Farmer's Slaw

Traditional coleslaw with shredded carrot and onion tossed with a creamy mayonnaise dressing

\$1⁹⁵ per person

Napa Valley Cole Slaw

Shredded cabbage and carrots marinated in a Dijon mustard dressing

\$1⁹⁵ per person

Three Pepper Slaw with Chipotle Dressing

Red, yellow, and green peppers with cracked black pepper in chipotle dressing

\$2²⁵ per person



Pasta, Grain & Potato Salad

Tri-Color Tortellini Salad

Cheese-filled, baby tri-colored tortellini with bell peppers, yellow squash, zucchini, fresh basil, chopped oregano and toasted pine nuts in a sun-dried tomato vinaigrette

\$3⁷⁵ per person

Penne Pasta Salad

Penne pasta tossed in a Pesto cream sauce with pine nuts, French green beans, black olives, and scallions

\$3⁹⁵ per person

Pacific Rim Noodles

Lo mein noodles with red peppers, shredded carrots, toasted sesame seeds and snow peas, tossed in our sweet and spicy sauce

\$3⁹⁵ per person

Garden pasta Salad

With roasted vegetables

\$3⁹⁵ per person

Saffron Orzo

Delicate orzo pasta tossed with green peas in a fragrant saffron vinaigrette

\$3⁹⁵ per person

Three Cheese Tortellini Romano

Tortellini filled with parma, pecorino, and ricotta cheeses tossed in a tomato-pesto vinaigrette

\$3⁷⁵ per person

Moroccan Couscous Salad

Saffron couscous with chickpeas, dates, and golden and dark raisins, flavored with Harrisa dressing

2⁹⁵ per person

Tabouleh Salad

Bulgur wheat tossed with fresh parsley, tomato, mint, green onion, fresh lemon juice, and extra virgin olive oil

\$2⁹⁵ per person

New Potato and Green Bean Salad

Roasted red bliss potatoes, sautéed green beans, crispy bacon, scallions, and parsley tossed in a sun-dried tomato mayonnaise

\$2⁷⁵ per person

Field Style Organic Potato Salad

Yellow potatoes tossed with sautéed red onions and black olives, olive oil, roasted peppers and pine nut.

\$3⁷⁵ per person

South Western Salad

With cilantro vinaigrette
Organic Mixed beans and corn with red onions, cilantro and crunchy tortilla.

\$2⁷⁵ per person



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

