

**PAINTED PLATE**  
**SPRING MARKET 2021**  
**SALAD MENUS**

**\$16.95 per Guest**

*30 Person Minimum Daily*

**\*\*Add Soup of the Day for \$2.50 per Guest, See Soup List**

\*\*There are no raw onions in any of the salads. A select few have cooked onions.

**Thursday, June 3**

- Insalata Misto – Euro Greens with Tomatoes, Artichoke Hearts, Hearts of Palm, Topped with Flaked Parmesan, Creamy Parmesan Peppercorn Dressing and White Balsamic Vinaigrette (GF)
- Chilled Puttanesca Salad with Roasted Tomato, Olives, Roasted Red Onion, Roasted Red Pepper, Olive Oil, Basil and Caper Slurry Tossed with Spaghettini
- Shaved Florentine Style Skirt Steak with Oil Cured Tomato and Basil Relish on a Bed of Arugula
- Ciabatta Pull Aparts, Butter
- Custard Filled Profiteroles Sprinkled with Powdered Sugar and Cocoa

**Friday, June 4**

- Romaine Salad Topped with Tomatoes, Carrots, Cucumbers, Sides of Crunchy Noodles, Wasabi Ranch and Japanese Steakhouse Dressing (GF)
- Singapore Shrimp Salad (50/60 Count Natural Shrimp) Tossed with Water Chestnuts, Sugar Snaps, Julienne Red Pepper, Roasted Scallion, Ginger Aioli Accented with Szechuan Peppercorns (GF)
- Curried Wheat Berry Salad with Broccoli Slaw and Sesame Mango Chutney (Vegan)
- Sesame Loaf, Whipped Butter
- Honey Almond Bars

## **Saturday, June 5**

- Spinach Salad with Pear, Celery Root, Roasted Walnuts and Creamy Mustard Dressing
- Poached Free Range Chicken Breast Salad with Celery, Lemon, Hellman's Light Olive Oil Mayo (GF)
- Southern Style Deviled Egg Potato Salad
- Shredded Carrots with White Raisins, Dried Apples, Apple Butter Vinaigrette
- Crescent Rolls, Butter
- Peanut Butter and Jelly Bars (Oatmeal Based) (GF)

## **Sunday, June 6**

- Greek Salad with Romaine, Cucumber, Grape Tomatoes, Feta, Pepperoncini, Garnished with Olives and Stuffed Grape Leaves, Grecian Spiced Vinaigrette
- Roasted Turkey Breast with Roasted Artichoke Hearts, Peppadew Peppers and Tossed with Blood Orange Parsley Vinaigrette
- Israeli Cous Cous, Parsley, Mint, Lemon, Sun Dried Tomatoes and Greek Yogurt Dressing
- Roasted Zucchini, Fried Capers, Lemon and Olive Oil
- Local Whole Grain Pita, Butter
- Lemon Honey Pound Cake Bars

## **Monday, June 7**

- Southwest Caesar with Jalapeno Corn Bread Croutons, Crumbled Queso Fresca, Cilantro Vinaigrette and Salsa Ranch Dressing
- Griddled BBQ Chicken Breast and Thigh with Roasted White Corn, Red Onion, Red Pepper and Honey Mustard BBQ Dressing
- New Potato Salad with Charred Poblano, 3 Color Tomatoes and Creamy Lime Dressing
- Green Bean Salad with Pumpkin Seed Dressing
- Sliced Local Torta Bread, Butter
- Kahlua Double Chocolate Brownies

## **Tuesday, June 8**

- Mixed Euro Greens with Oil Cured Tomatoes, Crumbled Goat Cheese, Classic Dijon Vinaigrette and Buttermilk Green Goddess Dressing
- Roasted Chunked Salmon Nicoise Salad with Heirloom Tomatoes, Haricot Verts, Cured Olives, Shaved Fennel, Celery, Artichoke Hearts, White Balsamic
- Roasted Broccoli Salad with Apricots, Elderberry Sweet and Sour Dressing
- Whole Grain Croissant Bites, Butter
- Chai Tea Bars