

# LOCAL FOODS KITCHEN

## CATERING

### Salad Bowls

ALL SALADS Come in Aluminum Containers / Ask to put it in Disposable Black Bowls \$5 ea /  
Need serving tongs or spoons? - \$1 ea / † 48 hour notice is best

#### FARMERS LEAFY GREENS (serves 10 First Course Portions)

•ADD GRILLED CHICKEN OR GRILLED SALMON TO ANY VEGETARIAN SALAD (\$4/2oz - \$8/4oz) ADD AVOCADO (\$1.50 each ½ Avocado portion)

MIXED GREENS cucumbers, cherry tomatoes, carrots, red cabbage - select your dressing from below \$40

KALE CAESAR w/ shaved parmesan & croutons \$50

MIXED GREENS beets, eggs, blue cheese, bacon & ranch dressing \$50

CHINESE CHICKEN SALAD crisp rice noodle, scallion, iceberg, cilantro, toasted almond, sesame ginger dressing \$70

KALE CAESAR GRILLED CHICKEN with bacon, red onion, tomatoes, shaved Parmesan & croutons \$80

POWER SALAD walnuts, sunflower seeds, cranberries, sweet potatoes, broccoli, carrot, edamame select your dressing \$70

KALE tossed with ginger dressing, toasted almond & dried cranberries \$50

KEBAB COBB tandoori chicken, avocado, tomato, smoked bacon, onion, feta, peppers, greens, pita croutons & Tzatziki Dressing

MEXCRUNCH greens, black beans, pico, avocado, pepita seeds, queso fresco, peppers, cabbage, creamy cilantro dressing  
& drizzled chipolte orange BBQ topped with corn tortilla strips \$70

**Our Small Batch House Dressings:** tzatziki • House Vinaigrette • lemon • ranch • Caesar • sesame ginger • balsamic vinaigrette • creamy cilantro

#### GOURMET VEGETABLE & ASSORTED PASTA SALADS (serves 10 as a side salad / 6 oz per person) †

Caesar Brussels Brussel Sprouts grated and tossed with our House Caesar Dressing \$49

Indonesian Rice Salad with dried fruit, toasted almond, fresh mint and Indian spices \$40

Corn Slaw with peppers, purple onion and fresh basil \$40

Quinoa Chickpea Salad tossed with cucumbers, tomatoes, parsley and lemon & fresh mint \$45

Panzanella Garlic croutons, tomatoes, fresh mozzarella, basil, lemon and garlic olive oil \$45

Black Bean Rice Salad with tomatoes, cilantro, basil, red onion, mint and cumin vinaigrette \$40

Marinated Vegetables - carrots, squash, onions, tomatoes, broccoli, peppers & fresh herb vinaigrette \$40

Greek Salad with feta, tomatoes, peppers, red onion, kalamata olives, oregano, cucumbers, olive oil \$45

Mustard Potato Salad- red potatoes, green onion, dill, celery, creole mustard, mayo & garlic \$40

Thai Peanut Noodle Salad GF with rice noodles, fresh mint, cilantro, toasted peanuts chili sauce \$40

Pasta Primavera Salad with fresh vegetables and fresh herb vinaigrette \$40

Artichoke Smoked Bacon Pasta Salad with fresh tarragon dressing \$45

Lemon Mozzarella Pasta Salad with tomatoes, basil and lemon pepper vinaigrette \$40

Orzo tossed with fresh basil, toasted walnuts, feta cheese, garlic and lemon pepper dressing \$40

Cauliflower Lime Rice (no grain) \$45

Asparagus Pistachio Lime with parsley & olive oil \$49

Strawberry Spinach Salad with Feta and toasted almonds – Honey Vinaigrette \$49

#### CHICKEN SALADS (serves 10 as a side salad / 7 oz per person) †

House Classic Chicken - tender breast of chicken, red onion, celery, mayonnaise & sour cream \$60

Smoked Chicken & White Bean Salad w/lemon, shallots, sage, Italian parsley & garlic olive oil \$50

Star Chicken Salad Breast of chicken tossed w/toasted almond, garlic, lemon sage mayonnaise \$60

Puttanesca Chicken Pasta Salad w/olives, capers, feta, basil, onions and a marinara vinaigrette \$50

Curried Chicken Pasta Salad w/chicken, peppers, raisin, scallion and toasted almond \$50

Tarragon Chicken Salad Breast of chicken tossed w/toasted almond, tarragon mayonnaise \$60

Waldorf Salad with breast of chicken, mayonnaise, apples, toasted pecan & grapes \$50

Bowtie Pasta with Grilled Chicken, sundried tomatoes, capers, onion and basil vinaigrette \$50

Southwestern Grilled Chicken Salad w/ tomatoes, red onion, cilantro, chili and lemon \$60

Smoked Chicken Wild Rice Salad w/cranberries, scallion, walnuts and herb vinaigrette \$55