

CHRISTINE MARIE'S CATERING

610-358-0252

The Green Pantry

- *CALIFORNIA MESCALIN MIX MULTICOLORED CHERRY TOMATOES AND SHREDDED CARROTS WITH BALSAMIC VINAIGRETTE*
- *TRADITIONAL CAESAR SALAD ~CRISPY ROMAINE LETTUCE TOSSED WITH CAESAR DRESSING AND CROUTONS*
- *SOUTHERN MIXED GREEN SALAD~MIXED LEAFY LETTUCE AND ROMAINE, TOSSED WITH MANDARIN ORANGES, SPICED PECANS AND RASPBERRY VINAIGRETTE*
- *SPINACH SALAD~TENDER SPINACH LEAVES WITH MUSHROOMS, PURPLE ONIONS, PINE NUTS, AND SWEET AND SOUR DRESSING*
- *TRADITIONAL SPINACH SALAD~TENDER SPINACH LEAVES, MUSHROOMS, HARD BOILED EGGS, PURPLE ONION, AND WARM BACON DRESSING*
- *TRADITIONAL GARDEN SALAD~MIXED GREENS WITH CUCUMBER, TOMATO , RED ONION, MULTI COLOR PEPPERS WITH YOUR CHOICE OF DRESSING:*
- *RANCH, BLUE CHEESE, RUSSIAN, BALSAMIC VINAIGRETTE, ORANGE VINAIGRETTE, ITALIAN OR CREAMY ITALIAN*
- *GORGANZOLA AND PEAR SALAD~MESCALIN OR MORE TRADITIONAL MIXED GREENS WITH CRUMBLER BLUE CHEESE, TOASTED WALNUTS AND FRESH GRILLED PEAR SLICES*
- *TOASTED WALNUT SALAD~SPRING MIX OR MORE TRADITIONAL MIXED GREENS WITH TOASTED WALNUTS, MANDARIN ORANGES, CROUTONS, ORANGE WALNUT VINAIGRETTE*
- *NICOISE SALAD~FRESH CHUNKS OF GRILLED TUNA WITH POTATOES, GREEN BEANS, HARD BOILED EGGS ON A BED OF MESCALIN GREENS WITH HERB VINAIGRETTE*

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- *SEAFOOD CAESAR SALAD,*
- *~SHRIMP, SCALLOPS, CRABMEAT, ROMAINE AND CAESAR DRESSING*
- *CHICKEN CAESAR SALAD, ~CAESAR SALAD WITH STRIPS OF TENDER GRILLED CHICKEN BREAST*

FRESH FRUIT

- *FRESH CUT TO INCLUDE SEASONAL MELONS, PINEAPPLE, GRAPES AND BERRIES*
- *SCEWERED FRUIT KABOBS served with honey lime yogurt dip, sweet whip dip, or chocolate fondu*
- *FRESH FRUIT PLATTER*

WEDGES OF FRUIT, SEASONAL MELONS, PINEAPPLE WITH BERRIES, AND OTHER SEASONAL FRUIT

- *HONEY LIME YOGURT DRESSING*
- *HONEY YOGURT POPPY SEED DRESSING*
- *CHOCOLATE FONDU*

PASTA, GRAINS AND POTATO SALADS

- *WAGON WHEEL PASTA SALAD, WITH CORN, RED AND GREEN PEPPERS, BLACK BEANS, AND A YELLOW PEPPER VINAIGRETTE*
- *TRICOLOR CHEESE TORTALINI BROCCOLI, CARROTS, BLACK OLIVES, SCALLIONS MARINATED IN BASIL VINAIGRETTE*
- *PENNE PASTA SALAD OR CAPPELLINI WITH FETA CHEESE, DICED TOMATOES, SCALLIONS,, BLACK OLIVES, PESTO VINAIGRETTE, TOPPED WITH TOASTED PINENUTS*
- *PENNE PASTA SALAD WITH SHRIMP, BROCCOLI, SCALLIONS, ROASTED PEPPER STRIPS AND PESTO VINAIGRETTE*
- *TORTALINI SALAD WITH SUNDRIED TOMATOES, BASIL, AND PESTO OR ITALIAN VINAIGRETTE*

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- *TRICOLORED SPIRELLI SALAD WITH BROCCOLI, CARROTS, SCALLIONS AND PEPPERS, ITALIAN VINAIGRETTE*
- *TRADITIONAL PENNSYLVANIA DUTCH POTATO SALAD*
- *TRICOLORED ROASTED POTATOES WITH TARRAGON VINAIGRETTE*
- *CURRIED CHICKEN SALAD~ALL WHITE MEAT CHUNKS OF CHICKEN WITH GRAPES , WALNUTS AND CELERY IN A SPECIAL BLENDED MAYONAISE WITH CURRY AND LEMON*
- *ORIENTAL CHICKEN SALAD ~STRIPS OF CHICKEN BREAST WITH CARROTS, SNOW PEAS, SCALLION AND A SESAME SOY DRESSING*
- *ORIENTAL CHICKEN SALAD WITH THIN NOODLES*
- *PENNSYLVANIA DUTCH POTATO SALAD~OLD WORLD RECIPE USING HARD BOILED EGG, RED ONION, ONION AND CELERY*
- *GERMAN POTATO SALAD~BOILED POTATOES WITH A SWEET AND SOUR BACON DRESSING , CARMELIZED ONIONS AND PIECES OF BACON*
- *OVEN ROASTED RED BLISS POTATO SALAD~POTATOES WITH FRESH HERBS, GREEN BEANS, TARRAGON, SCALLIONS AND RED PEPPERS, SERVED WARM OR COLD*
- *COUS COUS SALAD~COUS COUS WITH RAISINS, APPLES AND CURRY*
- *MEXICAN COLE SLAW~COLORFUL SLAW MADE3 WITH CABBAGE, CARROTS, CUCUMBERS, PEPPERS, AND SCALLIONS WITH A SWEET AND SOUR VINAIGRETTE*
- *TRADITIONAL CREAMY STYLE COLE SLAW~CABBAGE, CARROTS AND TANGY MAYONAISE DRESSING*

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