Chef Dominique's

CATERING & BANQUET FACILITY Estd. 2006

# **Lettuce Free Salads**

## HOMEMADE COLD PASTA SALAD

Pear tomatoes, artichokes, fresh Mozzarella cheese, asparagus, Parmesan cheese, diced yellow squash, & fresh cucumbers, tossed in an Italian vinaigrette

## SOUTHWEST PASTA SALAD

Bow tie pasta, corn, black beans, red peppers and sliced green onions tossed in our homemade southwest Caesar dressing

## **TORTELLINI SALAD**

Marinated cheese tortellini, fresh basil, and sun-dried tomatoes

### ASIAN COLESLAW

Shredded cabbage, Asian noodles, & sliced almonds tossed in a sesame vinaigrette

## **ORZO SALAD**

Roasted red peppers, garlic, corn, fresh basil, roasted zucchini, & orzo tossed in a lime vinaigrette

#### **ISRAELI COUSCOUS**

Tossed in a balsamic vinaigrette with fresh parsley, golden raisins, & assorted vegetables

# **DILLED WHITE BEAN & GRAPE TOMATO SALAD**

White cannellini beans, grape tomatoes, diced red onion, fresh dill, & a light citrus vinaigrette

# TABOULEH

Bulgur tossed with olive oil, fresh mint, parsley, lemon juice, cucumbers, & tomatoes

## CARROT AND BEET SLAW WITH PISTACHIOS AND RAISINS

## SUMMER VEGETABLE SALAD

Yukon gold potatoes, French green beans, onions, roasted garlic, mushrooms, shallots, parsley, and grape tomatoes, finished with Roannaise vinaigrette dressing

Chef Dominique's

CATERING & BANQUET FACILITY Estd. 2006

## WILD RICE SALAD

With dried cranberries, dried apricots, toasted slivered almonds, red onion & garlic, tossed in a Tarragon Vinaigrette

## ASPARAGUS CARPACCIO WITH PARMESAN VINAIGRETTE

Light & refreshing

#### SUMMER SALAD

Garden tomatoes, fresh mozzarella cheese, basil & field greens with balsamic vinaigrette. Seasonal.