



Chef Debby Salads

The Wedge - Iceberg lettuce wedge with Stilton Blue Cheese, Apple Smoked Bacon and Vine Tomatoes in a creamy Blue Cheese-Vinaigrette Dressing.

Arugula & Spinach -with Balsamic Onion & May Tag Blue Cheese with Orange Segments & Blood Orange Vinaigrette dressing.

Chile-Lime Crab Salad with Avocado & Heirloom Tomato in a Sweet & Spicy Cilantro Dressing.

Thai Chicken Salad - Romaine, Chicken, Cucumbers, Carrots, Radish & Won-Ton Crisps in a Chile-Vinaigrette dressing.

Asian Chicken Salad - A mix of Red and Napa Cabbage, shredded chicken breast, Mandarin oranges, Red bell peppers, carrots, cilantro and roasted peanuts with a Sesame-Soy Vinaigrette Dressing.

Roasted Beet Salad - Arugula, Blood Orange Segments, Goat Cheese & Calamansi-Vinaigrette dressing.

Bay Shrimp & Baby Field Greens with Bay Shrimp, Persian Cucumbers, Avocado & Julienne Carrots in a Sundried Cocktail-Vinaigrette Dressing.

Asparagus Salad- Gourmet Baby Greens & Roasted Asparagus with Yellow & Red Pear Tomatoes & Red Wine Vinaigrette dressing.

Apple-Cheddar-Chive-Salad - Butter Lettuce, Braeburn apple slices, caramelized pecans and sharp white cheddar cheese with creamy Italian dressing & fresh chives.

Radicchio & Butter Lettuce-with Goat Cheese, Orange Slices & Toasted Almonds with Pomegranate Vinaigrette dressing.

Prosciutto, Arugula & Pear Salad - garnished with Pomegranate seeds in a pomegranate vinaigrette dressing.

Southwestern Cobb Salad - A bed of chopped Romaine lettuce topped with black beans, chicken, avocado, cilantro, corn, apple-smoked bacon bits, jack cheese, tomato, & cucumber, served with a creamy Peppercorn-Ranch dressing.

Chicken Paillard Salad -Chicken breast in a lemon, rosemary & olive oil marinade, grilled and served over Arugula with tomato and avocado slices. Served with a Dijon/vinaigrette.

Curried Chicken Salad - With Purple Grapes, Green Onions and Toasted Walnuts.

Caprese Salad - Vine Tomatoes, Basil, fresh Buffalo Mozzarella and extra virgin olive oil.

Hearts of Romaine -Romaine Lettuce hearts with Garlic Croutons and traditional Caesar dressing.

Provencal Potato Salad - French Potato Salad with cherry tomatoes, black olives, red onion, haricot verts, hard-boiled eggs, capers & anchovy's.

Spinach and Apple Salad - with Apple Smoked bacon Bits, Persian Cucumbers, Granny Smith Apples & Hard Boiled Egg with Poppy Seed Dressing.

Nicoise Salad - A classic Provencal salad with Tuna, Potatoes, Green Beans, Tomatoes, Capers and Black Olives with an herbed vinaigrette dressing.

Grilled Chicken-Garden-Veggie - Romaine Lettuce, Grilled Chicken Breast, Carrots, Tomatoes, Red Onion, Mushrooms, Black Olives & Cheddar Cheese with Ranch-Peppercorn Dressing

Butter Lettuce & Radicchio- With Artichoke Hearts in a Tarragon Vinaigrette Dressing.

Baby Field Greens - With Dried Cranberries, Candied Walnuts and Gorgonzola with Raspberry Vinaigrette.

Warm Goat Cheese stuffed Figs wrapped in Prosciutto on a bed of Arugula with Fig-Honey Vinaigrette dressing.

Fruit Salad - Seasonal fruit with Basil & Limoncello.