

# Edible Events

Catering the spectrum of food from simple to spectacular!

## **Three-Salad Medley Selections**

Fall 2011

### **Choose from one of the following**

Chicken Caesar, Croutons, Parmesan Cheese and Creamy Caesar Dressing  
(Can be made without Chicken)

Cobb: Roasted Chicken, Butter Lettuce, Bacon, Avocado, Hard Cooked Egg, Bleu Cheese, Herbs, Pine Nuts and Sherry Vinaigrette

Roasted Chicken, Butter Lettuce, Granny Smith Apples, Fennel, Pumpkin Seeds and Apple Cider/Mustard Vinaigrette

Roasted Chicken, Arugula, Pears, Toasted Walnuts, Parmesan and Red Wine Vinaigrette

Taco: Chicken or Ground Beef, Romaine Lettuce, Cheddar Cheese, Olives, Red Onion, Avocado and Ranch Dressing

Roasted Chicken, Romaine, Carrots, Red Peppers, Toasted Almonds, Sesame Seeds, Cilantro, Asian Dressing

Roasted Chicken, Bulgur, Garbanzo Beans, English Cucumbers, Roasted Red Peppers, Dill and White Balsamic Vinaigrette

Smoked Turkey, Farro (nutty flavored grain), Butternut Squash, Dried Cranberries, Scallions and Citronette

Roasted Chicken, Basmati Rice, Arugula, Dried Cranberries, Celery, Scallions, Red Pepper, Green Olives and Citronette

Roasted Chicken, Arugula, Granny Smith Apples, Goat Cheese, Toasted Walnuts and Citronette

Roasted Turkey or Chicken, Spinach, Cashews, Golden Raisins, Red Onions and Creamy Curried Dressing

Curried Turkey, Orzo, Dried Cranberries, Celery, Toasted Almonds, Scallions and Orange Vinaigrette

### **Choose from two of the following**

Thai Pasta with Angel Hair, Mushrooms, Cucumbers, Carrots, Red Cabbage, Scallions and Ginger Peanut Dressing

Cheese Tortellini, Marinated Artichokes, Sundried Tomatoes, Kalamata Olives, Roasted Zucchini, Parmesan and Creamy Italian Dressing

Roasted Red Potatoes and Yukon Gold, Roasted Squash, Bleu Cheese and Roasted Shallot Vinaigrette

Wild Rice, Oranges, Grapes, Toasted Pecans, Dried Cranberries, Scallions and Orange Raspberry Vinaigrette

Quinoa, Red Pepper, Edamame, Scallions, Sundried Cherries, Toasted Pecans and Champagne Vinaigrette

Roasted Butternut Squash, Arugula, Apples, Toasted Walnuts, Sundried Cherries and Orange Vinaigrette

Butter Lettuce, Roasted Beets, Feta, Toasted Pecans and Honey Dijon Vinaigrette

Butter Lettuce, Oranges, Goat Cheese, Toasted Almonds and Champagne Vinaigrette

Spinach, Mushrooms, Feta Cheese, English Cucumbers, Avocado and Balsamic Vinaigrette

Spinach, Apples, Bleu Cheese, Sundried Cherries, Spicy Nuts and Orange Vinaigrette

Spinach, Pears, Dried Cranberries, Red Onion, Toasted Pecans and Balsamic Vinaigrette

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# Edible Events

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## **Three-Salad Medley Selections Continued**

Fall 2011

Mixed Greens, Bleu Cheese, Toasted Walnuts, Sundried Cherries and Champagne Vinaigrette

Arugula, Pears, Goat Cheese, Candied Walnuts and Sherry Vinaigrette

Romaine, English Cucumber, Feta, Kalamata Olives, Garbanzo Beans, Garlic Croutons, Artichokes and Red Wine Vinaigrette

Romaine, Spinach, Arugula, Dried Cranberries, Candied Pecans and Sherry Vinaigrette

Classic Waldorf: Apples, Celery, Raisins, Toasted Walnuts and Creamy Raspberry Dressing

Broccoli, Bacon, Currants, Cashews, Red Onions and Light Creamy Dressing

## **Bread Selections**

The Famous Beer Bread

Cheddar Rosemary Scones

La Brea French Rolls

La Brea Rosemary or Roasted Garlic French Bread

Herbed Cheese Buttermilk Biscuits

Cornbread

## **Cookie Selections**

Chewy Chocolate Chip with or without Walnuts

White and Dark Chocolate Chip

Milk Chocolate Pecan

White Chocolate Coconut

Oatmeal, Granola, Coconut, Dried Cranberries, Chocolate Chips and Pecans

Oatmeal Raisin

Snickerdoodles

Molasses

Double Fudge Brownies

Butterscotch Blondies with Chocolate Chips and Coconut

Toffee Chip Brownies

**Cost per person: \$11.75 + sales tax and delivery fee. Price includes your choice of one salad with meat and two salads without, bread, cookies and all "green" paper products.**

**If you would like two salads with meat, there is an additional charge of \$2.00 per person.**

**Assorted sodas, bottled waters, housemade ice tea and lemonade served in pitchers is an additional \$1.50 per person**

**Flavored Calistoga waters are \$2.00 each**

**All breads and cookies baked fresh daily.**

**Please do not hesitate to ask for help in selecting salads that compliment one other or for other selections; we accommodate special dietary needs, diabetic and low carbohydrate selections, so please let us know.**

**Minimum order of 12 guests**