

# Edible Events

Catering the spectrum of food from simple to spectacular!

## **Three-Salad Medley Selections**

Summer 2010

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

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

Cobb Salad: Grilled Chicken, Butter Lettuce, Bacon, Tomatoes, Avocado, Bleu Cheese, Herbs, Pine Nuts and Sherry Vinaigrette

Southwestern Grilled Chicken, Butter Lettuce, Tomatoes, Black Beans, Avocado, Pepitas and Citronette

Grilled Chicken, Spinach, Heirloom Tomatoes, Feta, Kalamata Olives, Red Onion and Red Wine Vinaigrette

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

Roasted Chicken, Wheatberries, Blue Lake Beans, Corn, Scallions, Goat Cheese and Champagne Vinaigrette

Grilled Chicken, Bulgur, Peaches, Butter Lettuce, Toasted Almonds and Pesto Vinaigrette

Roasted Chicken, Mango, Arugula and Creamy Curried Mango Chutney Dressing

\*\*Grilled Flank Steak, Butter Lettuce, Pineapple, English Cucumber, Radishes, Scallions and Pineapple-Ginger Dressing

\*\*Butter Lettuce, Shrimp, Mango, Avocado, Scallions and Sweet Chili-Ginger Vinaigrette

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

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

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

Roasted Yukon Gold Potatoes, Summer Squash, Bacon, Bleu Cheese and Roasted Shallot Vinaigrette

Roasted Red Potatoes, Blue Lake Beans, Sundried Tomatoes, Kalamata Olives, Feta, Basil and Balsamic Vinaigrette

Brown Basmati Rice, Arugula, Artichokes, Tomatoes, Roasted Red Pepper, Capers, Scallions, Almonds, Basil and Citronette

Quinoa, Tomatoes, English Cucumber, Scallions, Parsley, Mint and Citronette

Farmer's Market Corn, Cherry Tomatoes, Edamame, Basil, Mint and Citronette

Blue Lake Beans, Cherry Tomatoes, Fresh Mozzarella, Arugula and Basil Vinaigrette

Spinach, Strawberries, Bleu Cheese, Toasted Almonds and Balsamic Vinaigrette

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

Romaine, English Cucumbers, Tomatoes, Feta, Kalamata Olives, Garlic Croutons, Red Onions and Red Wine Vinaigrette

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

Arugula, Tomatoes, Farmer's Market Corn, Scallions, Bleu Cheese and Balsamic Vinaigrette

Seasonal Fruit Salad

Farmer's Market Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil and E.V. Olive Oil

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

Summer 2010

### **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  
Chocolate Chip and Peanut Butter with Oats and Raisins  
Oatmeal Raisin  
Snickerdoodles  
Molasses  
Double Fudge Brownies  
Butterscotch Blondies with Chocolate Chips and Coconut  
Toffee Chip Brownies

**Cost per person is \$11.50 + 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 \$3.00 per person.**

**Assorted sodas, bottled waters, housemade ice tea and lemonade served in pitchers are 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 and low carbohydrate selections, so please let us know.**

**\*\*Additional \$2.00 per person**

**Minimum order of 12 guests**