



Office of Hospitality and Food Services

## SALAD BAR

### SALAD BAR BUFFET | \$23

includes sliced fresh fruit, artisan rolls, and fountain carafes of fruit & herb infused water  
additional protein | \$7      additional salad | \$5

#### PLEASE CHOOSE TWO PROTEINS

*sea*

cedar plank salmon | grilled sweet chili prawns |  
tempura battered cod | imported olive oil packed tuna

*land*

char-grilled flat iron steak with chimichurri | smoked pimentón rubbed skirt steak |  
rosemary roasted leg of lamb | pan seared tofu with hoisin barbeque glaze | crispy falafel

*air*

lemon herb grilled chicken breast | pulled Hawaiian BBQ chicken |  
southern-style hot chicken bites | Hudson Co. duck confit

#### PLEASE CHOOSE THREE SALADS

*ALL SALADS ARE COMPOSED; INGREDIENTS MAY BE REQUESTED ON THE SIDE*

##### MIXED BABY FIELD GREENS **GF V**

shaved carrot | cucumber | toasted pepitas | champagne vinaigrette

##### HEIRLOOM ROMAINE BLEND **GF**

heirloom tomatoes | ricotta salata | watermelon | basil dressing

##### PETITE ARUGULA **GF V**

shaved fennel | sliced strawberry | aged balsamic

##### TUSCAN KALE CAESAR SALAD

radish | teardrop tomato | brioche crouton | smoky pimentón dressing

##### ROASTED BABY BEET ALLA CAPRESE

Celiegine mozzarella | focaccia croutons | basil | green apple | white balsamic vinaigrette

##### FATTOUSH SALAD **V**

seasonal greens | tomato | cucumber | olives | radish | pita bread | pomegranate molasses

##### GREEN PAPAYA POK POK SALAD **GF**

savoy cabbage | long beans | shallots | red chili | tamarind | lime juice

##### BABY SPINACH SALAD **GF**

roasted pear | candied pecans | chèvre | sherry shallot vinaigrette

##### GREEN GODDESS SALAD **GF**

watercress | red sorrel | green apple | toasted walnut | crispy sweet potato

##### TRADITIONAL NICOISE SALAD **GF**

green beans | chopped egg | cherry tomato | breakfast radish |  
red bliss potato | olives | Bibb lettuce | white wine Dijon dressing

##### SUPER-GRAIN SALAD **V**

red quinoa | teff and chia seeds | grilled fennel | roasted garlic | shaved carrot | citronette

##### MEDITERRANEAN FREGOLA

toasted fregola pasta | roasted zucchini | piquillo peppers | crumbled feta | lemon herb dressing



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## **FUEL UP – TAKE OUT SALADS | \$24**

*our bagged salads include one salad, one protein, artisan bread, and Poland Spring bottled waters*

*Note: Additional waitstaff charges will be added based on number of attendees*

proteins: cedar plank salmon | grilled flat iron steak | grilled chicken breast | BBQ tofu

salads: baby field greens | romaine blend | kale Caesar | green goddess

add on: kettle chips \$2 | seasonal whole fruit \$4 | freshly baked cookies \$4 | soda \$2