

Continental Caterers

918 Industrial Avenue Palo Alto, CA 94303 Ph: (650) 322-4189 Fx: (650) 322-1023

IN-PLACE SALAD COURSES

Mixed Baby Greens

tossed with a light balsamic vinaigrette
accented with orange infused sun dried
cranberries, gorgonzola cheese,
and sugared hazelnuts

Butter Lettuce and Arugula Salad

tossed in a tarragon dressing
accented with french butter pears,
gorgonzola cheese, and sugared pecans

California Baby Greens

tossed in walnut vinaigrette
accented with sliced bosc pears,
asiago cheese and sugared walnuts

Young Spinach and Baby Greens

tossed in a light citrus vinaigrette
accented with mandarin oranges,
fresh avocado and toasted pine nuts

California Spring Mix

tossed in a raspberry vinaigrette
accented with fresh raspberries,
sugared hazelnuts,
orange infused cranberries
garnished with an edible flower

Arugula and Boston Lettuce

tossed in a walnut oil dressing
with warm brie cheese and walnuts
garnished with an edible flower

Asparagus Salad

market fresh asparagus spears presented
on a bed of california greens
tossed in blush vinaigrette
accented with sliced cherry tomatoes,
prosciutto and feta cheese

Boston Lettuce

tossed in an orange vinaigrette
accented with shredded radicchio,
mandarin oranges, and orange infused
cranberries

California Gold Salad

tossed in a tarragon dressing
accented with sliced avocado,
sliced cherry tomatoes, shredded endive,
grapefruit segments, and goat cheese

Classic Caesar

tossed in an authentic caesar dressing
with romaine lettuce
topped with croutons and parmesan
accented with anchovies

Young Spinach and Baby Greens

tossed in an avocado vinaigrette
accented with market fresh kiwi
and mandarin orange wheels
sprinkled with sun flower seeds

Sonoma Greens and Butter Lettuce

tossed in a light curried dressing
accented with julienned hearts of palm
and cherry tomatoes
garnished with a long croustade spread
with lima bean hummus