

## NEEDACHEF - SALADS

ROMAINE HEARTS WITH A PALEO CASHEW BASED CAESAR DRESSING

USE A SPOON CHOPPED SALAD

KALE SALAD WITH BUTTER NUT SQUASH

BLUEBERRIES FETA & MINT

WATERCRESS AVOCADO & GRAPEFRUIT

BUTTER LETTUCE WITH BABY TOMATOES & YOGURT CHIVE DRESSING

EGG SALAD WITH LEMON CAPERS AND CHIVES

CHICKEN SALAD WITH CRANBERRY & CASHEWS

QUINOA SALAD POMEGRANATE, APPLE & PECANS

KALE SALAD WITH SHAVED PECORINO, GOLDEN RAISINS AND TOASTED PINE NUTS

TRI COLORED CHOPPED SALAD WITH CRISPY PANCETTA, STILTON TOMATOES, PEARS &  
TOASTED PECANS

RAW BRUSSEL SPROUTS CHIFFONADE WITH BALSAMIC BRAISED PORTOBELLOS IN A  
GRAIN MUSTARD VINAIGRETTE

BLT SALAD WITH PARMESAN CROUTONS

LOBSTER SALAD

SHRIMP SALAD

COLE SLAW

CREAMY POTATO SALAD

CORN RELISH

MANGO PINEAPPLE TOASTED COCONUT SALSA

FENNEL SLAW

BABY ARUGULA, BURRATA, FIRE ROASTED PEPPERS WITH LEMON, HOT RED PEPPER AND  
EV OLIVE OIL

ENDIVE, RADDICIO AND ARUGULA WITH WHITE BALSAMIC

RED OAK LEAF WITH BIB SALAD WITH PEARS AND GRUYERE WITH CROUTON AND DIJON  
VINAIGRETTE

SUMMER TOMATO & GOAT CHEESE SALAD WITH EVOO AND BASIL

MESCLUN FRISSEE CANDIED PECANS STILTON APPLES DRIED CRANBERRIES WITH  
CHAMPAGNE VINAIGRETTE

HARIOCOTS VERTE MACHE BEETS & GOAT CHEESE

GRILLED VEGETABLE SALAD WITH SUN DRIED TOMATO & FETA

ENDIVE & AVOCADO SALAD WITH LEMON PARSLEY VINAIGRETTE

TOMATO & FENNEL SALAD

TOMATO MOZZARELLA & BASIL