



## *Salad Menu*

**SPINACH SALAD** with Asian pears and bacon dressing.

**ROASTED RED PEPPER SALAD** with olive oil and fresh lemon.

**BEET SALAD** with fresh beets, potatoes, pickles and apples.

**CARROT AND RAISIN SALAD** with crushed walnut and a balsamic Dijon mustard dressing

**TRADITIONAL GERMAN POTATO** with warm dressing and bacon.

**SHOPSKA** chopped cubanella peppers, tomatoes, seedless cucumbers, onion and shredded feta cheese.

**RUSSIAN SALAD** a creamy chicken, potatoes, and apples salad with carrots, peas, chopped egg and pickles

**ROMAINE SALAD** Tossed romaine and spring mix salad with seasonal vegetables.

**SPRING SALAD** with dried cranberries, candied pecans and crumbled blue cheese.

### ***Lite Fare*** ***Perfect for showers/brunch***

**GRILLED ASSORTED PANINI** Grilled artisan bread stacked with smoked turkey and Jarlsberg cheese, Roast beef with pepper jack cheese, maple ham with cheddar, grilled portabella mushroom with roasted red pepper and havarti.

**STUFFED CROISSANT AND ASSORTED WRAPS** Buttery Croissants stuffed with smoked turkey and herbed boursin cheese, roast beef with roasted red pepper mayo, maple ham with horseradish whole grain mustard, Whole wheat tortillas filled with creamy chicken salad, tuna salad or seafood salad and topped with fresh greens and cheese.

**GRILLED CHICKEN OR SHRIMP SALADS** Colorful seasonal salad served with grilled garlic toast. Dressed with our signature homemade tangy maple Dijon Vinaigrette.

**BAKED STUFFED CREPES** Choose from a variety of both savory and sweet fillings.

**QUICHE** Traditional French Quiche. Lorraine style – bacon, onion and Swiss, broccoli and cheddar, spinach portabella and goat cheese sundried tomato.