

ALL SALADS

SPRING MIX- Mix 1 bag of Romaine with (2) 2 qt containers (loosely fill) of Spring Mix
(Use 2 qt cambro as measuring tool)

If Chicken is Requested: DO NOT HEAT
Full Salad = 1 cup of Chicken / Side Salad = 1/2 cup of Chicken

Bacon Add On: Full Salad = 1/4 cup / Side Salad = 1/8 cup

Note: There should never be any brown spots, cores or slimy pieces present in the salad mix

CAESAR	FULL	HALF
Romaine	2 qt	1 qt
TOP		
Romano	6 Shakes	3 Shakes
Croutons	8	5
With Chicken	1 c	1/2 c
On side Caesar Dressing	3.25 oz Cup	2 oz Cup
TO GO- Dressing on side and in to go container	3.25 oz dressing	2 oz dressing

HOUSE	FULL	HALF
Spring/Romaine Mix	2 qt	1 qt
Sprinkle toppings all around salad		
Red Onion	1/4 c	1/8 c
Shredded Mozzarella	1/4 c	1/8 c
Tomatoes (Centered)	1/4 c	1/8 c
Croutons	8	5
On side Balsamic Vinaigrette	3.25 oz Cup	2 oz Cup
TO GO- Dressing on side and in to go container	3.25 oz dressing	2 oz dressing

BOOMBOZZ # 1	FULL	HALF
Spring/Romaine Mix	2 qt	1 qt
Sprinkle toppings all around salad		
Cranberries	1/4 c	1/8 c
Candied Walnuts	2 Tbls	1 Tbls
Goat Cheese	1/4 c	1/8 c
On side Balsamic Vinaigrette	3.25 oz Cup	2 oz Cup
TO GO- Dressing on side and in to go container	3.25 oz dressing	2 oz dressing

APPLEWOOD BACON RANCH	FULL	HALF
Romaine	2 qt	1 qt
Sprinkle toppings all around salad		
Bacon	1/4 c	1/8 c
Shredded Mozzarella	1/4 c	1/8 c
Tomatoes (Centered)	1/4 c	1/8 c
On side Ranch	3.25 oz Cup	2 oz Cup
TO GO- Dressing on side and in to go container	3.25 oz dressing	2 oz dressing

MEDITERRANEAN	FULL	HALF
Romaine	2 qt	1 qt
Sprinkle toppings all around salad		
Red Onion	1/4 c	1/8 c
Kalamata Olives	1/4 c	1/8 c
Feta	1/4 c	1/8 c
Tomatoes (Centered)	1/4 c	1/8 c
Greek Dressing	3.25 oz Cup	2 oz Cup
TO GO- Dressing on side and in to go container	3.25 oz dressing	2 oz dressing

BRUSCHETTA

Place 2 slices of bread drizzled w/ butter on fast belt through oven

In mixing bowl, mix 1 oz Balsamic and 1 tbls of Pesto

Add 1/2 cup tomatoes

Add 1/4 cup diced onions. Stir until well mixed

Transfer mixture into white ceramic bowl

Top with 1/8 cup feta & a pinch of fresh basil

Line small tray w/ small parchment paper (folded in half)

Place bowl on tray

Put 2 slices of bread on top of each other & cut 3 times

Should make 8 slices. Place bread on tray

To Go- Bruschetta will go in 8 oz styro, sliced crispy bread in bag & place in to-go container with liner