

THE SALAD HOUSE

CATERING MENU

Millburn
973-376-4001
343 Millburn Av.

Morristown
973-644-4046
40 Market St.

Westfield
908-233-2467
113 Quimby St.

Somerville
908-203-5252
58 West Main St.

SALADS

HALF TRAY (SERVES 5-10) STARTING AT \$35.00

FULL TRAY (SERVES 11-15) STARTING AT \$65.00

(V) (GF) GREEK OUT

Baby greens, black olives, crispy chickpeas, pickled onions, feta cheese, tomatoes & cucumbers. Suggested dressing: Champagne Vinaigrette

(GF) SUMMER

Baby greens, grilled chicken, strawberries, cucumbers, almonds & chickpeas. Suggested dressing: Champagne Vinaigrette

(GF) FIESTA CHX

Romaine, blackened grilled chicken, tomatoes, black beans, corn, cheddar cheese & avocado. Suggested dressing: Lil Kick Chipotle

(GF) APPLE WALDY

Romaine, Granny Smith apples, dried cranberries, walnuts, blue cheese, crumbles & grilled chicken. Suggested dressing: Balsamic Vinaigrette

STAY CLASSY CAESAR

Romaine, shaved Parmesan & croutons. Suggested dressing: Caesar

(GF) EAT COBB

Baby greens, bacon, tomatoes, egg, crumbled blue cheese, avocado & grilled chicken. Suggested dressing: Ranch

MANDARIN CHX

Romaine, grilled chicken, carrots, green peas, almonds, wonton strips & mandarin oranges. Suggested dressing: Asian Sesame Ginger

REEL LOVE

Arugula & baby greens, grilled ahi tuna, cucumbers, edamame, carrots, pomegranate seeds & crispy wontons. Suggested dressing: Tamari Thai Ranch

BUFFALO JACK

Romaine, shredded pepper Jack cheese, cherry tomatoes, croutons & breaded chicken tossed in Buffalo sauce. Suggested dressing: Blue Cheese

(GF) FIT & FUELED

Romaine, grilled chicken, quinoa, tomatoes, carrots, red onions, cucumbers & feta. Suggested dressing: Champagne Vinaigrette

BLACK & BLEU

Romaine & spinach, pasture raised Angus steak, red onions, avocado, tomatoes, roasted garlic & croutons. Suggested dressing: Blue Cheese

SALAD HOUSE AT YOUR HOUSE/OFFICE

We bring our freshest salad bar ingredients to you! You choose the ingredients & we take care of delivery & setup

(V) VEGETARIAN (GF) GLUTEN-FREE

SANDWICHES & WRAPS

SMALL (SERVES 5-8) \$45.00 | MEDIUM (SERVES 9-14) \$100.00
LARGE (SERVES 15-20) \$140.00

TURKEY MEETS BACON

Oven-roasted turkey breast, Applewood bacon, cheddar cheese, tomatoes & honey mustard

CRISPY SHRIMP

Crispy shrimp, lettuce, avocado & chipotle aioli

BUFFALO CHICKEN

Crispy buffalo chicken, pepper Jack cheese, lettuce & blue cheese dressing

SOUTHWESTERN

Blackened chicken, sour cream, avocado & house-made fiesta salsa (tomatoes, corn, black beans & onions). Note: no ingredient substitutions for Fiesta Salsa

CAPRESE CHICKEN

Grilled chicken, roasted peppers, fresh mozzarella, baby greens & balsamic vinaigrette

PESTO CHICKEN

Grilled chicken, pesto, baby spinach, tomatoes & fresh mozzarella

SWEET HEAT

Crispy chicken, pepper Jack cheese, onions, tomatoes, chipotle aioli & Mike's hot honey

CHICKEN CAESAR

Romaine, grilled chicken, shaved Parmesan & Caesar dressing

VEGANO

Grilled Portobello mushrooms, roasted red peppers, baby spinach, vegan mozzarella & vegan wrap w/ balsamic vinaigrette

FALAFEL WRAP

Falafel, cucumbers, pickled onions, tomatoes & Iceberg w/ Tahini drizzle

ASSORTED SANDWICH/WRAP PLATTER

Our staff will pick a mix of our House Favorites for your guests

APPETIZERS & SIDES

SMALL (SERVES 5-10) \$45.00
MEDIUM (SERVES 11-15) \$60.00
LARGE (SERVES 16-25) \$75.00

VEG ASSORTED FRUIT PLATTER

VEG HUMMUS PLATTER

W/ FRESH BAKED PITA

Hummus, warm pita bread, carrot & celery sticks

VEG GUACAMOLE & CHIPS

House-made guacamole, served w/ corn tortillas

VEG CRUDITÉ PLATTER

W/ carrots, peppers, broccoli, tomatoes, celery & ranch dipping sauce

VEG MOZZARELLA, TOMATOES & BASIL PLATTER

CHICKEN FINGERS

VEG FRENCH FRIES

VEG SWEET POTATO FRIES

BUFFALO POPPERS

Crispy wontons filled w/ grilled Buffalo chicken & pepper Jack cheese. Suggested dressing: Blue Cheese or Ranch

VEG ZUCCHINI FRIES

Lightly breaded zucchini fries. Served w/ ranch

VEG FALAFEL BITES

Falafel served w/ Tahini dipping sauce

TRUFFLE FRIES

Truffle oil, Parmesan cheese & lemon

TRIPLE PLAY

Fries three ways! French, sweet potato & truffle w/ choice of 3 dipping sauces

ASSORTED COOKIE PLATTER

SMALL \$25.00 | MEDIUM \$35.00 | LARGE \$45.00

BEVERAGES

ASSORTED INDIVIDUAL SODAS

BOTTLED WATER

ASSORTED PURE LEAF ICED TEA

VEG VEGETARIAN GF GLUTEN-FREE