



Gourmet Salad Selections

Minute Chefs Recommendation:

*Garden Salad *Asian Noodle *Penne Pasta Salad *Marinated Capsicum

You Choose:

*Crushed Potato Salad: bacon, onion, and basil infused Minute mayonnaise

*Traditional Aussie Coleslaw: Cabbage, carrot, spring onion and Minute mayonnaise

*Garden Salad: Mixed salad leaves, cucumber, red onion, and tomatoes w/ balsamic vinaigrette

*Crunchy Asian Noodle Salad: Cabbage, bean shoots, spring onion, noodles, and Asian dressing

*Waldorf Salad: diced apples, walnuts, julienne celery finished w/ Minute mayonnaise

*Penne Pasta Salad: sliced leg ham, diced peppers, spring onion, and mustard vinaigrette.

*Spaghetti Pasta salad: basil pesto, crushed tomatoes, parmesan, and sliced olives.

*Rocket and Spinach Salad: Parmesan dressed with extra virgin olive oil and balsamic

*Marinated Capsicum: rocket, fetta, Spanish onion, fire roasted capsicum, red wine vinaigrette

*Greek salad: rocket, red onion, fetta, olives, and tomatoes with a thyme dressing

*Honey Roasted Pumpkin Salad finished with pine nuts, fetta, and extra virgin olive oil.

PLEASE NOTE:

(If you don't like anchovies please don't select the Caesar salad as anchovies are traditionally in Caesar dressing, and we would prefer to keep our salads standard for all our functions.)

*Caesar Salad consisting of Cos lettuce, bacon, parmesan, egg, and traditional anchovy aioli