Come hang with us
Host your next event at one of our beautiful restaurants! Reserve the patio, dining room, or entire restaurant and the space will be yours complete with our friendly and helpful staff and the menu you choose. Visit our website to fill out a query for pricing. vinaigretteonline.com
Beautiful, bracingly fresh and boldly colorful, Vinaigrette salads are a refreshing counterpoint to the typically blah catering fair, for anything from business luncheons to weddings. Served in sustainable clear plastic bowls, with dressing on the side, for pickup or tossed and plated in our own bright white china platters and bowls for full-service events.

the best basics
Small $80, serves 10 | Medium $150, serves 20 | Large $220, serves 30

GARDEN A bright mix of baby greens with shaved carrots, cucumbers, tomatoes and pickled fennel. Tossed in a zippy Romesco dressing

GREEK Chopped cucumber, tomato, bell pepper, red onion and crumbled feta cheese. Tossed in our classic vinaigrette

CAESAR Flash grilled romaine hearts, scallions, and red onion slivers tossed in a lemony Caesar dressing with freshly grated Parmesan Reggiano and croutons.

KALE QUINOA Chopped kale, cucumbers, tomato & feta cheese with fluffy quinoa and cumin lemon vinaigrette

the faves
Small $90, serves 10 | Medium $170, serves 20 | Large $250, serves 30

THE OMEGA Leafy greens chopped and tossed with sweet corn, diced bell pepper, tomato, avocado, red onion, cilantro and toasted pine nuts. Dressed with blue cheese vinaigrette

ALL KALE CAESAR Shredded super-food kale with a zingy, zesty lemon-anchovy vinaigrette, fresh parmesan and chopped Marcona almonds

THE BEET GOES ON Fresh baby greens and arugula tossed with tangy goat cheese, chopped pistachios, balsamic roasted beets and honey-balsamic vinaigrette

EAT YOUR PEAS Fresh baby lettuce and sweet green peas with crunchy bacon shards, savory white mushroom sauté and Asiago cheese with a tart vinaigrette

SPINACH MUSHROOM Baby spinach tossed with sautéed mushrooms, bacon, hardboiled egg pieces, slivered red onion and honey balsamic vinaigrette

SEASONAL & LOCAL MARKET PRICE.
Ask about current seasonal and local special salads

top tier salads
On the fancier and heartier side. Perfect for cooler weather, larger appetites, or stubborn salad skeptics.

Small $100, serves 10 | Medium $190, serves 20 | Large $280, serves 30

PEPITA Chopped green kale with shredded chicken, black beans, crumbled cotija, diced avocado with spicy crispy pepitas and a lemon-cumin vinaigrette

CHOP CHOP Tomato, bell pepper, crisp romaine, garbanzos, salami, roast chicken, and provolo- ne julienned and tossed in a creamy balsamic dressing

SALACHO A dressed up taco salad with chopped red cabbage and romaine, tomato and corn, green and red onion, seasoned beef and chorizo, cheddar and jack cheese with a cumin honey-lime vinaigrette

COBB Tomato, avocado, hard boiled egg, bacon, roast chicken and blue cheese chopped and tossed with fresh romaine and classic cobb vinaigrette

THE NUTTY PEARFESSION Grilled Bosc pears, bacon crumbles, toasted pecan halves and tangy Maytag blue cheese served with tender greens and ruby port vinaigrette
Sandwich platters
Platters of our sandwiches, cut in halves or fourths, on local Fano Baker sourdough or rye. Substitute FanoFocaccia or Artisan Loaf (with our own fresh milled flour) for $1/person ($10, $20, $30)

classics
Small $100, serves 10 | Medium $185, serves 20 | Large $280, serves 30

- **TUNA** Line-caught tuna, capers, lemon, scallions and mayo
- **TURKEY** House-roasted sliced turkey, tomato, avocado, red onion and mayo
- **HAM & CHEESE** Shaved ham and provolone with zingy horseradish aioli
- **VEGETARIAN ASSORTMENT** Roasted tomato and kale pesto with buffalo mozzarella on artisan loaf, roasted veggies with provolone and basil aioli
- **SALAD SANDWICHES** Thai chicken salad sandwich with purple cabbage slaw or egg salad sandwich with cucumber and radish

specialty
Small $110, serves 10 | Medium $200, serves 20 | Large $300, serves 30

- **PULLED PORK** Cumin-chile spiced pulled pork with creamy carrot cabbage slaw (24-hr notice please)
- **CORNED BEEF** Thick sliced house-corned beef with housemade Russian dressing, swiss, your choice of sauerkraut or slaw

Choose your own selection
Pick any three of the described sandwiches! (Price varies)

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Appetizers

cold
- **MARINATED KALE NACHOS** Healthy comfort food–lime marinated kale, cotija, cumin black beans and avocado on freshly fried tortilla wedges
  Small $30, serves 10 | Medium $55, serves 20 | Large $80, serves 30
- **ASSORTED BRUSCHETTA** Featuring seasonally inspired flavor pairings on Fano baker bruschette
  Small $40, serves 10 | Medium $70, serves 20 | Large $100, serves 30
- **CRUDITE PLATTER** Artfully arranged platters of cut raw vegetables (carrots, celery, green beans, bell peppers, cherry tomatoes, romaine hearts), served with creamy blue cheese and hummus
  Small $25, serves 10 | Medium $45, serves 20 | Large $65, serves 10
- **BALSAMIC MARINATED GARBANZOS & CREAMY HUMMUS** With grilled bread spears, celery and carrots
  Small $40 | Medium $70 | Large $100

hot
- **PANCETTA-WRAPPED ASPARAGUS** WITH BLUE CHEESE DIPPING SAUCE
  Small $60 | Medium $110 | Large $160
- **CHEESY ZUCCHINI DIP** A creamy blend of so many cheeses! Asiago, parmesan, cheddar, and jack. With sautéed zucchini, tomatoes, basil, thyme, and rosemary. Served with tortilla chips.
  Small $60 | Medium $110 | Large $160
- **DUCK TACOS** Duck confit, hoisin and hot sauce with peanuts, cabbage, scallions and carrots in crisp jicama shells
  Small $60 | Medium $110 | Large $160
protein platters
Our boldly flavored proteins are the perfect pairing to a bright selection of salads, or as an entrée with our hot and cold sides. Plated simply on large white platters lined with leafy greens, they are beautiful, appealing and nourishing.
small serves 10, medium serves 20, large serves 30

SAUTÉED LEMON THYME CHICKEN
Small $80 | Medium $150 | Large $220

GRILLED MARINATED FLANK STEAK
Small $100 | Medium $190 | Large $280

PLANCHA-SEARED RUBY TROUT
Small | Medium | Large: MARKET PRICE

GRILLED ROSEMARY SOY PORK TENDERLOIN
Small $70 | Medium $130 | Large $190

CILANTRO LIME SHRIMP
Small $90 | Medium $170 | Large $250

SEARED DIVER SCALLOPS $9/11
Small | Medium | Large: MARKET PRICE

DUCK CONFIT (48-HR NOTICE PLEASE)
Shredded Small $100 | Medium $190 | Large $280
Whole leg Small $130 | Medium $250 | Large $370

GRILLED MARINATED BABY ARTICHOKE
Small $80 | Medium $150 | Large $220

SPICY SEARED TOFU
Small $70 | Medium $130 | Large $190

Hot sides
Pair your proteins with these delicious, healthy and hearty sides, perfect to round out your beautifully catered meal.
small serves 10, medium serves 20, large serves 30

ERIN’S MAC & CHEESE
With extra-sharp cheddar, jack and asiago cheeses and served with sliced fruit & veggies
Small $65 | Medium $120 | Large $175

SAUTÉED KALE
With garlic and ginger
Small $55 | Medium $100 | Large $150

SMASHED NEW POTATOES
With organic butter and cream, parsley garnish
Small $50 | Medium $90 | Large $130

ROASTED VEGGIES
Seasonal vegetable assortment, roasted with salt, pepper, olive oil and oregano
Small $80 | Medium $150 | Large $220

DESSERTS

SEASONAL FRUIT PIES
$35 (serves 8-12)
Grandma Dorothey’s recipe, made from scratch with aaky, rustic crust and easy breezy fruit illing.

LEMON CHEESECAKE
$50 (serves 12-14)
Erin’s mom’s recipe makes a creamy and palate refreshing cheesecake, topped with a brilliant tart lemon curd. Served with raspberry sauce and fresh whipped cream.

FLOURLESS CHOCOLATE TORTE
$50 (serves 12)
Simple and essential, with chocolate, eggs and butter in the perfect ratio for a rich and delicious chocolate dessert.

CARROT CAKE $45 (serves 12)
With whipped cream cheese frosting, served with our signature carrot ribbon garnish. Available as a sheet for larger events.