

## Catering Consciously Menus - 2012

### SALADS

~Baby Romaine Hearts, Homemade Caesar Dressing, Orange Supremes, Ciabatta Croutons

~Iceberg Lettuce, Bacon, Blue Cheese, Tomato, Buttermilk Ranch and Red Wine Vinaigrette

~Organic Baby Mixed Greens, Haystack Goat Cheese, Toasted Sunflower Seeds, Roasted Pear  
Vinaigrette

~Baby Spinach Greens, Caramelized Onions, Shiitake Mushrooms, Crunchy Spiced Wontons

~Baby Romaine Hearts, Olives, Feta Cheese, Diced Cucumbers, Garlic Croutons

~Roasted Baby Beets, Shaved Fennel and Frisee, Nectarines, Toasted Hazelnut Vinaigrette

~Warm Brie with Strawberries, Toasted Walnuts, Baby Spinach, Balsamic Dressing

~Oberle Botanicals Mixed Greens, Toasted Walnuts, Sliced Strawberries, Champagne  
Vinaigrette

~Baby Bibb Lettuce 'Flowers', Blue Cheese, Orange Supremes, Toasted Sunflower Seeds, Red  
Wine Vinaigrette

## SOUPS

~Oberle Botanicals Tomato Bisque, Parmesan, Mini Croutons, Fresh Basil

~San Luis Valley Yellow Potato and Leek Soup, Crispy Bacon

~Smoked Chicken and Corn Chowder, Cilantro Lime Tortillas

~French-Hazel Dell Mushroom & Onion Soup, Gruyere Gratin, Chives

~Summer Vegetable and Barley Minestrone, Baby Spinach, Basil Pesto

~Braised Cauliflower and Pear, Roasted Florets, Black Currants

~Italian Wedding with Colorado Lamb Meatballs, Baby Spinach

~Spicy Maryland Blue Crab Soup, Charred Tomato, Colorado Potato, Old Bay Crouton  
(add \$3pp)

