

A Table for Two Private Chef Service

AT42 to Go! Salads and Soups

Rainbow Cobb Salad

This enticing salad takes on our unique touch with this mix of freshly sliced romaine, diced tomatoes, green onions, ripe avocado, chopped egg, bacon, gorgonzola or cheddar cheese, house smoked turkey and radicchio served with a light mustard vinaigrette.

Small, Serves 5 - 10, \$30.00 Medium, Serves 15–25, \$55.00 Large, Serves 30–40, \$75.00
Substitute steamed lobster tail for \$4.00 per person

Turkey, Mango and Cashew Salad

Another signature salad featuring: turkey, mango, cashews, mayonnaise, cumin and lime zest.

Small, Serves 5 - 10, \$25.00 Medium, Serves 15–25, \$40.00 Large, Serves 30–40, \$65.00

Salad Tray Trio

Choose any three of our house made salads: Spanish Tuna Salad; California chicken salad; Tandoori chicken salad; Gorgonzola chicken salad; Gemelli pasta salad with oven roasted tomatoes, asparagus tips & white balsamic vinaigrette; Mediterranean pasta salad; Broccolini Campanelle with garlic & pine nuts; Antipasta salad with Italian meats & cheeses; Buffalo mozzarella with grape tomatoes, artichoke hearts & garlic; Fresh hearts of palm salad. All salad trio trays are garnished with radicchio, arugula and Belgium endive.

Small, Serves 8 - 10, \$55.00 Medium, Serves 15–25, \$75.00 Large, Serves 30–40, \$90.00

Seven Layer Taco Salad

Layers of refried black beans, Romaine lettuce, fresh guacamole, dairy sour cream, fresh tomato salsa, ripe olives, scallions and cheddar cheese served with regular or blue tortilla chips.

Small, Serves 8 - 10, \$25.00 Medium, Serves 15–25, \$35.00 Large, Serves 30–40, \$45.00

Cranberry, Pecan and Feta Salad

Red leaf, Romaine and radicchio lettuce, arugula, Crimini mushrooms, carrots, toasted pecans, sun dried cranberries and feta cheese accompanied by our Pomegranate Sherry Vinaigrette

Small, Serves 8 - 10, \$35.00 Medium, Serves 15–25, \$45.00 Large, Serves 30–40, \$55.00

Poached Pear, Frisee and Spinach Salad

Baby spinach, frisee, zinfandel poached pear wedges, smoked bacon, red grapes and toasted curried cashews with our Honey-Sesame Vinaigrette

Small, Serves 8 - 10, \$35.00 Medium, Serves 15–25, \$45.00 Large, Serves 30–40, \$55.00

Fresh Mozzarella and Cherry Tomato Salad

Fresh Mozzarella Bocconcini, Red and Yellow Cherry Tomatoes tossed with Basil Garlic Oil and a splash of aged Balsamico

Small, Serves 8 - 10, \$35.00 Medium, Serves 15–25, \$45.00 Large, Serves 30–40, \$55.00

Chopped Tuscan Salad

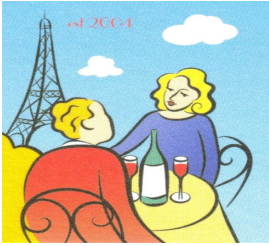
Chopped iceberg and red leaf lettuce, diced tomatoes, red onion, roasted prosciutto and crumbled blue cheese tossed with our Italian Romano Vinaigrette

Small, Serves 8 - 10, \$35.00 Medium, Serves 15–25, \$45.00 Large, Serves 30–40, \$55.00

Tomato and Asparagus Salad Display

Sliced tomato, fresh asparagus and red onion sprinkled with bleu cheese, basil and chives, drizzled with roasted garlic vinaigrette

Small, Serves 8 - 10, \$35.00 Medium, Serves 15–25, \$45.00 Large, Serves 30–40, \$55.00



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All of our soups are housemade, beginning with our own stocks. We take pride in selecting the best ingredients we can find to make the very best soups for you!

Cream of Butternut Squash Soup \$8.00 per quart

Oven roasted butternut squash, fresh sage, chicken stock, and fresh cream

Spicy Corn Chowder \$10.50 per quart

Fresh sweet corn, roasted poblano chilis, onions, fresh cream. Finished with bacon lardoons.

Chicken Gumbo with Andouille Sausage \$ 11.00 per quart

Boneless breast of chicken, spicy chicken andouille sausage, the holy trinity, rice, and chicken stock

Mushroom Beef Barley Soup. \$14.00 per quart

Crimini mushrooms, shiitake mushrooms, slow braised beef shank, and barley with herbs in housemade beef stock

Lobster and Shrimp Bisque \$16.00 per quart

Fresh made lobster and shrimp stock, carrots, celery, onion, lobster, shrimp, cognac, and heavy cream. Kissed with a touch of orange zest to finish.

Split Pea Soup \$8.00 per quart

Caramelized onions, roasted ham hocks, split green peas, ham stock, herbs.

Chilled Gazpacho (seasonal) \$8.00 per quart

The best of our garden – cucumbers, tomatoes, peppers, red wine vinegar, herbs.

Cream of Mushroom Soup \$8.00 per quart

Crimini, shiitake, portabello, and enoki mushrooms with chicken stock, a touch of cream and cognac.