

Sargent's Fine Catering
Salads

Buffet Salads

Chicken salad in puff shell or whole fresh tomato
Marinated tomatoes with herbs and feta cheese
Pasta salad
Old-fashioned homemade potato salad
Artichoke and tomato salad
Hearts of palm, black olive, red onion, and tomato salad
Shrimp, artichoke and cucumber

Oriental beef salad
Tomato with red onion and cucumber
Caprese salata
Tomatoes and mozzarella in olive oil and basil
Tomato Carpaccio
Fresh thin sliced marinated tomatoes with herbs
Cold marinated pasta salad with summer vegetables
Traditional Greek salad of cucumber, kalamata olives, red onions, tomatoes and feta
Antipasto
Assorted marinated and fresh vegetables with aioli, white beans and sage

Other salads

Warm bean salad with tuna and radicchio
Topolo "Caesar" salad
Tomatoes and fresh mozzarella with capers and herbs
Tomato salad with corn bread, bacon and buttermilk vinaigrette together with
lemon juice, olive oil and seasonings
Sweet peppers, rice, tomatoes, cilantro with black beans in a light vinaigrette
Spicy cole slaw
Smokin' Chipotle Slaw
Smoked Vegetable Salad w/ baby greens and avocado
Shrimp, cucumber and artichoke salad
Shrimp remoulade on mixed salad greens
Shrimp and artichoke salad on buttercup lettuce
Salad with asparagus and creamy garlic dressing
Salad of mesclun greens with fruits of the season, bleu or feta cheese and toasted nuts
Romaine w/ tomato, jicama, black beans, and corn w/ tortilla strips and avocado dressing
Roasted corn and artichoke salad
Red and yellow tomato salad with crab in vinaigrette
Potato salad of tomatoes, capers and olives
Panzanella
Old-fashioned potato salad
Mixed greens, strawberries, blueberries and toasted walnuts with a raspberry balsamic vinaigrette

Other Salads (continued)

Mixed greens, strawberries and pine nuts with balsamic vinaigrette
Mixed greens with strawberries, toasted pine nuts, sweet pepper confetti, bleu cheese
and raspberry vinaigrette
Mixed greens with red pepper, feta cheese, toasted almonds, red onion and LeRuth vinaigrette
Mixed green salad with cherry tomatoes, cucumbers and choice of dressing
Mesclun salad with orange cream and toasted macadamia nuts
Marinated tomato, mushroom and asparagus salad
Marinated mushroom salad
Marinated crab salad
Marinated artichokes, olives, hearts of palm, asparagus, roast sweet peppers, green beans
Mandarin Orange Spinach Salad tossed in a Asian vinaigrette dressing
Lemon dill potato salad
Layered vegetable salad
Jicama and cucumber salad
Jamaican cole slaw
Jackson salad
*Romaine lettuce with hearts of palm, artichokes hearts, chopped egg, crumbled bacon,
and a bleu cheese vinaigrette*
Heirloom tomatoes with fresh herbs and fresh mozzarella
Hearts of palm, black olive, red onion, and tomato salad
Fresh Sliced Tomatoes with Cilantro Corn Vinaigrette
Fresh fruit salad with Grand Marnier anglaise or peach yogurt sauce
Fresh fruit salad
Fresh cucumber salad
Fresh corn and field pea salad with artichokes and sweet peppers
Fresh corn and black-eyed pea salad
Fennel green bean and olive salad
Cucumbers, peppers, red onion, tomatoes and coarse Tuscan bread in a red wine vinaigrette
Cucumber, kalamata olive, radish, romaine, arugula and feta tossed
Cole slaw - creamy or vinaigrette
Cold marinated pasta salad with seasonal vegetables
Caesar salad
Black bean salad with mango and shrimp
Black bean rice salad
Sweet peppers, rice, tomatoes, cilantro with black beans in a light vinaigrette
Assorted greens with bacon, bleu cheese, spiced pecans, tomato and cucumber
Asparagus salad with crawfish aioli
Apple and pecan salad with bleu cheese buttermilk dressing
3-Bean salad with fresh limas, crowder and snap peas in an herb vinaigrette

Plated Salads for Seated Dinners

Wine poached pear with bleu cheese mousse, mixed spring greens, spiced pecans
and raspberry balsamic vinaigrette

Spinach, mandarin orange, avocado and toasted sesame seed salad with Asian vinaigrette
in parmesan basket

Smoked salmon cheesecake with mixed greens, sweet peppers and lemon-chive vinaigrette

Spinach and Salmon Custard with Tomato Dill Sauce

Seared Duck Breast with Asian Vegetables and Spicy Orange Vinaigrette

Shrimp artichoke remoulade on wine poached cucumber with mixed greens tossed
in a light herb vinaigrette

Shrimp escabeche with avocado, cilantro sour cream and salsa classico, served in a martini glass

Roast vegetable napoleons

*Tomato confit and roast vegetables stacked with fresh mozzarella served with sweet corn vinaigrette
Can add crabmeat*

Lump crab meat over artichoke bottoms and braised greens, sweet corn and broiled with parmesan sauce

Apple galette and herbed goat cheese with mixed greens

Sargent's Waldorf salad with creamy cheddar dressing and candied pecans

Tomato Vidalia onion tarts with fresh greens and champagne vinaigrette

Fresh tomato, gruyere, and Vidalia onion tart with fresh spring greens and lemon chive vinaigrette

Smoked salmon salad on poached cucumber

Luncheon Entrée Salad Menu

Salade Nicoise

Pan-seared sashimi-grade tuna with mixed greens, haricots verts, red bliss potatoes, cherry tomatoes and balsamic vinaigrette

Shrimp Remoulade Salad

With artichokes and cucumbers on a bed of mixed greens

Oriental Beef Salad

Marinated strips of beef tenderloin with assorted Asian vegetables and a hoisin vinaigrette
may be served with sliced chicken breast or seared tuna

Smoked Chicken and Tortellini

Smoked chicken breast, cheese tortellini, multi-colored sweet peppers, toasted nuts, black olives tossed in an herbed vinaigrette, and served on a bed of mixed greens

Chicken Caesar Salad

*Luncheon Entrée Salads are garnished with fresh fruit of the season and
Include French bread or roll
and fruit tea*

Salad Station

Mixed spring greens, fresh tomatoes, green onions, diced hard boiled eggs, crisp bacon bits, carrots, nuts, herbed croutons, cheeses, radishes, cucumber and celery, accompanied by three of our delicious homemade dressings: ranch, bleu cheese and Italian.

Add any one of the following

Avocados, banana peppers, artichoke hearts, edamame, Spanish onion, fresh fruit (berries in season, peaches, pears, Mandarin oranges, etc), kalamata olives, stuffed green olives, hearts of palm, asparagus, squash, red cabbage, white beans, and black bean and corn salsa.

Other Dressings

Herb vinaigrette, balsamic vinaigrette, Thousand Island, raspberry vinaigrette, curry ranch