Salads, Soups & Deli Buffets

**Green Salads**

Minimum order of 10.

**Triton Green Salad**  **$3.25 per person**  (VG, GF)
Mixed Field Greens, Shredded Carrot, Cucumber, Tomato, Artichoke Hearts, Red Onion, and choice of Balsamic Vinaigrette, Red Wine Vinaigrette or Ranch Dressing  (contains Dairy).

**Apple Walnut Salad**  **$3.50 per person**  (VG, GF)
Organic Spring Mix, Baby Arugula, Butter Lettuce, Red Delicious and Granny Smith Apples, Cucumber, toasted Walnuts, Red Grapes, and Apple Cider Vinaigrette

**Caesar Salad**  **$3.50 per person**
Chopped Romaine and Baby Kale, Roma Tomatoes, Parmesan, House-made Croutons, and Caesar Dressing

**Greek Salad**  **$3.50 per person**  (V, GF)
Romaine, Mixed Greens, Artichoke Hearts, Feta Cheese, Garbanzo Beans, Kalamata Olives, Marinated Red Onions, Tomatoes, Cucumbers. Served with Balsamic Vinaigrette

**Spinach Salad**  **$5.75 per person**  (VG, GF)
Spinach and Mixed Greens with fresh Strawberry, Cucumber, Red Onion, Dried Cranberries, sliced Almonds, and Red Wine Vinaigrette

**Chipotle Caesar Salad**  **$6.50 per person**  (GF)
Chopped Romaine and Baby Kale with grilled Avocado, roasted Corn, Tomato, and toasted Pepitas with a Chipotle Lime Caesar Dressing

**Asian Chopped Salad**  **$4.50 per person**  (V)
Romaine, Iceberg Lettuce, Red Cabbage, Sprouts, Snow Peas, shredded Carrot, crispy Wonton Strips, Mandarin Oranges, toasted Almonds, and Sesame Ginger Dressing

**Charred Romaine Salad**  **$5.25 per person**  (VG, GF)
Charred Chopped Romaine, Edamame, Carrot, English Cucumber, and Roma Tomatoes with Edamame Vinaigrette

**OPTIONAL:**
Add Fresh Baked Assorted Dinner Rolls $18.00
12 Rolls served with Butter
## Salads, Soups & Deli Buffets

### New and Noteworthy

Priced per person. Minimum order of 10.

**Chopped Vegetable Strawberry Salad**  
$5.25 (VG, GF)  
Roasted Parsnips and tricolor Spring Carrots, Baby Spinach, Strawberries, Walnuts, Cucumber, Red Onion, and Balsamic Vinaigrette

**Panzanella Salad**  $4.00 (VG)  
Tuscan-style Tomato and Bread Salad with toasted Garlic-seasoned French Bread, fresh Roma and Oven Roasted Tomato, Cucumber, Red Onion, Basil, chopped Romaine, and Red Wine Vinaigrette

**Vegetable Barley Salad**  $3.00 (VG)  
Tomato, Baby Spinach, Kalamata Olive, Artichoke Hearts, Red Bell Pepper, Cucumber, Red Onion, and fresh Basil tossed with seasoned Barley and Balsamic Vinaigrette

**Quinoa and Beet Salad**  $3.00 (VG, GF)  
Red & White Quinoa, roasted Gold Beets, chopped Zucchini, Yellow Squash, Carrot, and Red Onion with fresh Basil and Balsamic Glaze

**Pesto Pasta Salad**  $4.00 (V)  
Penne with Tomato, Basil Pesto, Parmesan, Cucumber, and roasted Sunflower Seeds  
(Gluten free option available)

**Green Papaya Salad**  $5.00 (VG, GF)  
Cilantro, Thai Basil, Mint, roasted Peanuts, Jalapeño, fresh Mango, Jicama, and Green Cabbage with Vietnamese Vinaigrette

**Not So Waldorf Salad**  $4.50 (VG, GF)  
Granny Smith Apples, Red Grapes, and Walnuts with Jicama, Baby Arugula, roasted Carrots and Parsnips, and Red Wine Vinaigrette

### Salad Enhancements

Priced per person. Minimum order of 10.

- **Grilled Garlic & Herb Marinated Tri-Tip**  $5.50 (GF)
- **Roasted Basil Chicken Breast**  $5.00 (GF)
- **Grilled Cajun Seasoned Shrimp**  $6.00 (GF)
- **Seared Ahi Tuna**  $7.50 (GF)
- **Roasted Smoked Tofu**  $3.75 (VG, GF)
Hearty Salads
Priced per person. Minimum order of 10.

**Orzo Salad** $4.00 (V)
Orzo Pasta, Cucumbers, Red Onions, Feta, and Cherry Tomatoes with Lemon Vinaigrette

**Orange Scented Couscous Salad** $3.25 (VG)
With fresh Parsley, Scallions, Golden Raisins, and Pine Nuts

**Gold Beet Salad** $4.50 (VG, GF)
Gold Beets, Celery, Watermelon Radish, Naval Orange Supreme, Dried Cranberries, Baby Spinach, and Citrus Vinaigrette

**Caprese Salad** $6.75 (V, GF)
Fresh Mozzarella, Basil, and Tomato with Balsamic Glaze

**Roasted Chicken Salad** $4.50 (GF)
Roasted Chicken Breast with Celery, Granny Smith Apples, and creamy Dressing

**Asian Cucumber Salad** $3.00 (VG)
Cucumber, Red Onion, Tomato, and Sesame Seeds in a Hoisin Plum Sauce

**Albacore Tuna Salad** $5.00 (GF)
Made with Celery, Red Onion, and Sweet Pickle Relish

**Kale & Millet Tabbouleh Style Salad** $3.25 (VG, GF)
With Tomato, Cucumber, Parsley, Red Onion, Lemon, and Olive Oil

**Hawaiian Macaroni Salad** $3.00 (V)
With Carrot, Celery, Onion, and creamy house-made Hawaiian Dressing

**Granny Smith Apple & Kale Coleslaw** $3.50 (V, GF)
Granny Smith Apples, shredded Jicama, Baby Kale, Red & Green Cabbage, and Carrot with toasted Sunflower Seeds, Red Onion, Chives, and Creamy Apple Cider Vinaigrette

**Antipasti Salad** $5.75 (GF)
Chopped Romaine, Genoa Salami, Black Forest Ham, shredded Mozzarella, Pepperoncini, Kalamata Olives, Artichoke Hearts, Heirloom Cherry Tomatoes, and Red Onion with Basil Vinaigrette
Salads, Soups & Deli Buffets

Signature Soups
Price per gallon. 16 Servings per Gallon

Tomato Bisque  $49.00  (V)
Corn Bisque    $49.00  (V, GF)
Butternut Squash Soup  $39.00  (VG, GF)
Carrot Ginger Soup   $39.00  (V, GF)
3-Bean Chili       $49.00  (VG, GF)
Clam Chowder      $59.00
Minestrone Soup   $39.00  (VG)
Mushroom Bisque   $59.00  (V, GF)
Beef and Barley Soup  $49.00
Chicken and Rice Soup  $49.00  (GF)
Parmesan Twists  $15.00 for 18  (V)

BUILD YOUR OWN BOWL

Quinoa Harvest Bowl  $11.50 per person  (VG, GF)
Red & White Quinoa, Black Forbidden Rice, roasted Sweet Corn, Chili Garlic Edamame, Heirloom Tomatoes, Cucumber, and Pickled Red Onion

Lentil Harvest Bowl  $11.50 per person  (VG, GF)
Black Lentils, Basmati Rice, Zaatar Seasoned Purple Cauliflower, Romanesco, Yukon Gold Potatoes, Mini Bell Peppers, Zucchini, and Golden Raisins. Served with a Roasted Eggplant and Tomato Sauce

Roasted Vegetable Southwest Quinoa Bowl  $11.50 per person  (VG, GF)
Roasted Red Beets, Carrots, Fingerling Potatoes, Red Quinoa, Corn, Black Beans, and Southwest Seasoning
Deli Buffets

Buffet minimum order for 10 Guests and maximum of 50; 1 buffet selection per order

**Deluxe Deli Buffet   $16.50 per person**
Choice of 2: Black Forest Ham, Roast Beef, or Roasted Turkey Breast (GF)

*Served with:*
- Focaccia Buns, Sliced Sourdough and Sliced Whole Wheat Loaf Bread (V)
- Provolone Cheese, Cheddar Cheese (V), Hummus (VG)
- Triton Green Salad with Basil Vinaigrette (VG, GF)
- Dijon Mustard and Mayo
- Green Leaf Lettuce, sliced Red Bell Pepper, and Sprouts
- Pepperoncini, Cherry Peppers, Tomatoes, Red Onion
- House-made Seasoned Potato Chips and Pickle Spears (VG, GF)

**Ultimate Deli Buffet   $22.50 per person**
Choice of 3: Roast Beef, Roasted Turkey Breast, Black Forest Ham, Genoa Salami, or Roasted Chicken Salad with Apples and Celery, or Albacore Tuna Salad (GF)

*Served with:*
- Focaccia Buns, Sliced Sourdough, Ciabatta Roll and Sliced Whole Wheat Loaf Bread (V)
- Provolone Cheese, Cheddar Cheese (V), Hummus (VG)
- Caprese Platter (V, GF)
- Triton Green Salad with Basil Vinaigrette (VG, GF)
- Dijon Mustard, Mayo, Creamy Pesto Spread, Sun-dried Tomato Spread
- Green Leaf Lettuce, sliced Red Bell Pepper, Sprouts
- Pepperoncini, Cherry Peppers, Tomatoes, Red Onion
- House-made Seasoned Potato Chips and Pickle Spears (VG, GF)

**Thoughtful Add-on**

*Loaf of Gluten Free Bread   $9.00*
8 Slices; serves 4 Guests