



SALADS & SOUPS

Country Beef Vegetable Soup

Better than Grandma's!

Chunks of Tenderloin Simmered Low and Slow with Half the Garden
Better the Second Day

Butternut Squash Shooter

An Autumn Favorite – Fresh Butternut Simmered in Chicken Stock, with
Apples and Fresh Thyme, Finished with Cream

Corn Chowder Shots

Peppers, Onion, Bacon and Corn
Simmered in Chicken Stock and Finished with Cream

French Laundry Caesar Salad

An Elegant Presentation of a Chiffonade of Baby Romaine
Tossed in a Light Anchovy Dressing with a Subtle Parmesan Custard,
Garnished with a Fan of Baked Pecorino, Shaved Parmesan
Drizzled with a Balsamic Glaze

Baby Spinach Salad

Fresh Baby Spinach topped with Mandarin Oranges,
Asparagus, Strawberries and Spicy Pecans
Served with Honey Poppyseed Dressing

Heirloom Tomato Salad

Chef's Favorite – Colorful Heirlooms and Cluster Tomatoes,
Shaved Fennel, Haricot Verts, Bermuda Onion and
Gorgonzola Cheese with a Fresh Thyme Vinaigrette

604 Jack Rabbit Road, Suite D, Virginia Beach, Virginia 23451

Telephone: 757-425-5682 Fax: 757-425-5923

www.CateringConcepts.net email: events@CateringConcepts.net



Hazel Salad

Grapes, Spicy Pecans, Colorful Bell Peppers, Grape Tomatoes and Fried Onions
Served with House Made Creole Dressing with Tomato and Scallion

Grilled Watermelon & Feta Salad

Fresh Grilled Watermelon Tossed with Feta Cheese
Fresh Mint, Olive Oil and Balsamic Vinegar

Kale Salad

With Shaved Brussels Sprouts, Craisins and Sesame Seeds
Tossed with a Honey Poppyseed Dressing

Cowboy Salad

Fresh Tomatoes, Red Onions and Cucumbers
Served with a Lime Cilantro Vinaigrette

Walnut Caesar Salad

Fresh Romaine, Croutons, Parmesan Cheese,
Toasted Walnuts and Sliced Granny Smith Apples
Tossed with Caesar Dressing

604 Jack Rabbit Road, Suite D, Virginia Beach, Virginia 23451
Telephone: 757-425-5682 Fax: 757-425-5923

www.CateringConcepts.net email: events@CateringConcepts.net