

Harvest Café and Bakery

Specialty Prepared Salad Menu:

Minimum orders on specialty side salads: 12 servings.

*Enquire about gluten free or vegan options. * items are already gluten free*

Priced per serving

***Southern Sweet Potato Salad:**

with sweet potato, white potatoes, sweet relish, egg \$3

***Scandinavian New Potato Salad:**

Red potatoes, loads of fresh dill, red onion, mayo and sour cream \$2.75

***Rene's Potato Salad with Bacon:** white potatoes, crisp bacon, egg, celery, onion, ranch mayo \$3.25

***Grandma's Potato Salad with Egg:**

potatoes, celery, red onion, egg \$2.75

***Vegan Nicoise Salad:** fingerling potatoes, haricot vert green beans, red onion, grape tomatoes, kalamata olives, yellow peppers with a tarragon herb dressing \$4.25

***Cobb School Tabouille:** tabouille with chick peas, mint, red onion, zucchini, tomato, olives, and lemon \$3.25

Curried Cous Cous: with dried fruit, orange, olive oil, and almonds \$3.25

Mediterranean Orzo Salad: spinach, onion, red pepper, feta, grape tomato and white balsamic dressing \$3.25

Pasta Primavera Penne: with seasonal fresh vegetables and herb vinaigrette. \$2.25

Gemelli Pasta: with fresh tomato, basil, fresh mozzarella and olive oil \$3

Ed's Cheese Tortellini: with garden veggies, fresh herbs, and sundried tomato aioli \$3.25

BLT Pasta: rotelle pasta tossed with crumbled crisp bacon, grape tomatoes, peas, scallions, and a creamy herb dressing \$3.25

***Asian Rice Noodles:** tossed with julienne snow peas, bamboo shoots, water chestnuts, carrot, and red pepper, tossed in an sesame-ginger dressing \$3.50

Antipasto Tortellini: cheese tortellini, garden veggies, pepperoni, provolone and a herb vinaigrette \$3.50

Traditional Macaroni Salad: elbows, grated carrot, olives, celery, onion, with a zesty mayo dressing \$2.00

Tuna Pasta: Shell pasta, white tuna, peas, olives, carrots, and red onion. \$3

***Harvest Broccoli Salad:** Evelyn made this from day one... broccoli, scallions, bacon, sunflower seeds.... \$3.25

*vegetarian substitute bacon for dried cranberries \$3

***Apple Cranberry Almond Slaw** \$2.95

***Tri Color Cole Slaw:** red and green cabbage, carrots \$2.25

***Marinated Slaw:** cabbage, carrots, tricolor peppers, in a tangy sweet marinade \$2.50

***Summer Corn Salad:** roasted fresh corn, with red and green peppers, grape tomato, south west spice, and scallion \$3.25

***Fruited Rice Salad:** with white and wild rice, orange, dried apricot and cranberries with herbs \$3.50

***Cambridge Rice Salad:** Jasmine rice, asparagus, wild mushrooms, peas, in a honey champagne vinaigrette \$3.50

***Health Salad:** garbanzo beans, crunchy seasonal veggies, dijon vinaigrette \$2.50

***Black Bean Salsa Salad:** black beans, corn, tomatoes, jalapeño, cilantro, red onion, and lime \$3

***Edamame Quinoa Salad:** with edamame, crunchy veggies and a honey-lemon dressing \$2.95

***Greek Quinoa:** feta, grape tomatoes, olives, red onion, cucumber \$3.25

***Harvest Quinoa:** cranberries, smoked almonds, basil, balsamic \$3

Fresh Fruit Salad presented in a Watermelon Basket: \$88.00 each

Entrée Salads:

. Sold by the quart (serves 3-4 people)

***Chicken Salad with Grapes** \$18.99

***Chicken Salad with Dried Cranberries and Pecans** \$20

***Napa Chicken Salad:** with slivered dried apricots, grapes, toasted almonds, celery, scallion, and a poppy seed honey mayo \$21

***Smoked Turkey Salad** with dried cranberries, Swiss, scallions herb mayo \$20

***Ham Salad:** with sweet pickle and dijonaise \$16

***Egg Salad** with chives \$15

*** Tuscan Tuna Salad:** white tuna, kalamata olives, celery, red onion, capers with lemon mayo \$21