

Specialty Salads

Each salad serves 10 people and are served with chefs choice of bread or muffin

MESCLUN SALAD

Mixed greens with toasted walnuts, sun-dried cranberries and goat cheese, with a Balsamic vinaigrette

SKEWERED SPICED SUMMER FRUIT

A colorful variety of fruits soaked in a spicy white Zinfandel marinade

ASIAN SESAME CHICKEN SALAD

Grilled chicken tossed with romaine lettuce, fresh cilantro, sliced almonds, sesame seeds, green onion, bean sprouts and sesame vinaigrette

ZESTY MEDITERRANEAN STYLE SALAD

A tasty combination of dry sausages, mixed greens and vegetables, tossed in a zesty Italian dressing

WILD RICE, APRICOT AND ALMOND SALAD

Blended with a tarragon mustard vinaigrette

BABY SPINACH SALAD

Baby spinach tossed with sliced strawberries, tangy vinaigrette and sesame / poppy seeds

OLD WORLD ITALIAN PASTA SALAD

Mixture of mushrooms, peppers, onion, tomatoes, black olives, celery, cucumber, pasta and an explosion of secret spices

CHINESE CABBAGE SALAD

Napa cabbage, green onion, toasted almonds, sesame seeds and crispy noodles, folded with an outstanding apple cider vinaigrette

BROCCOLI SALAD

Crisp bacon, cheddar cheese, raisins, red onion and fresh broccoli, tossed in a sweet vinegar dressing

CHICKEN SALAD

Diced chicken breast tossed with grapes and toasted walnuts

Phone: 630-606-2668
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BLACKENED STEAK SALAD

A spicy salad of romaine, beef tenderloin strips, bell pepper, tomatoes and onion, served with a mustard vinaigrette and crumbled Blue cheese

ROMAINE SALAD WITH ORANGES ETC.

The creamy Manchego cheese, crunchy romaine, sweet orange and walnuts make this salad outstanding served with a sherry walnut dressing

BEETS, HEARTS OF PALM & ARTICHOKE

Mixed greens, beets, hearts of palm and artichoke hearts tossed with a Mango Ranch dressing

TROPICAL PARADISE SALAD

Mixed greens, with avocado slices, sliced jicama, mangoes, and roasted peanuts, completed with a citrus, spicy sweet dressing.

ASIAN SPICED AHI SALAD

Ahi tuna seared in a spice mixture, sliced and added to a plate of limestone lettuce with a toasted sesame seed vinaigrette

APPLE-CABBAGE SLAW

A perfect compliment of tart apples, crunchy cabbage savory blue cheese tossed with pecans and a sweet and tart dressing.

GREEK TORTELLINI SALAD

A colorful mixture of cheese tortellini, yellow, red and green peppers, onions, olives, Feta cheese and mint leaves with a Sherry and lemon vinaigrette

MEXICAN CORN SALAD

A perfect accompaniment to a Tex/Mex theme dinner, with fresh corn, onion, tomatoes, red pepper, and Pepper Jack cheese.

MIDDLE EASTERN VEGETABLE SALAD

A unique blend of cucumbers, zucchini, yellow squash, peppers, scallions, green and black olives and tomatoes, blended with red wine vinaigrette.

SEAFOOD PASTA SALAD

A combination of shrimp, crab, Jicama, carrots, cucumbers tossed with vermicelli pasta and ginger dressing

PASTA PRIMIVIRA

Cheese tortellini pasta with carrots, celery, asparagus, broccoli, artichokes, black olives, peppers, cherry tomatoes folded with an herb vinaigrette

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CHICKEN SEVEN LAYER SALAD PLATE

Chicken breast, bacon bits, cheddar cheese, crunch romaine and other vegetables, tossed with Ranch dressing

BEEF THAI SALAD PLATE

Beef tenderloin sliced thin, placed on a mixture of bib and red leaf lettuce with red and yellow peppers, carrots, cucumber and red onion served with Thai dressing and peanuts

PICNIC STYLE TUNA SALAD

Pasta, tuna, cheddar cheese, peas, and water chestnuts, tossed with Ranch dressing

GRILLED ASPARAGUS

Served with a sesame seed dressing

CAJUN POTATOE SALAD

Roasted vegetables, garlic and Cajun seasonings

CHEF'S SIGNATURE CHOPPED SALAD

Carrots, celery, beets, garbanzo beans, hearts of palm, fresh mozzarella, corn, cucumbers, tomato wedges, pepperoni, roasted red pepper, broccoli, lettuce.

CAJUN SPINACH AND STRAWBERRY SALAD

Spicy blend of fresh baby spinach, taco ham, onion, red and yellow pepper, strawberries and dried raisins served with a cooked dressing.

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