

Entrée Salads

W Café's Entrée salads provide the right approach to today's light and wholesome eating. All salads are accompanied with a crusty flavorsome bread display and recommended salad dressings.

\$8.95 per person
(Minimum 6 persons)

W Café Chopped Salad - Chicken Breast, Smoked Country Ham, Hard Cooked Eggs, Tomatoes, Bacon, Cheddar Cheese & Swiss Cheese Over Iceberg Lettuce

Grilled Chicken Over Caesar - Grilled Chicken Breast Over our Crisp Refreshing Caesar Salad

Southwestern Chicken - Slow Roasted Cajun Chicken, Santa Fe Corn Salad, Garni Over Baby Organic Greens

Oriental Chicken Salad - Tender Chicken in Light Ginger Sesame Dressing with Chinese Noodles, Oriental Vegetables and Water Chestnuts Over House Salad (Low Fat)

Cobb Salad - Oven Roasted Turkey, Rows of Perfect Avocado, Crumbled Bleu Cheese, Crispy Bacon, Sliced Mushrooms, Sliced Tomatoes Over House Salad

Greek Salad - Feta Cheese, Stuffed Grape Leaves, Cherry Tomatoes, Red Onions, Kalamata Olives on a Bed of Mixed Greens

Grilled Portabello - Blue Cheese and Baby Organic Greens with Roasted Red Peppers and Crispy Walnuts

W Café's Favorite - Grilled Marinated Shrimp, Crumbled Smoked Bacon, Fresh Tomato & Red Onion Over Baby Organic Greens

Chef's Salad - Prime Roast Beef, Fresh Turkey, Swiss and American Cheese, Hard Cooked Eggs, Cherry Tomatoes, Garni on a Bed of Mixed Greens

Tuna Nicoise - Fresh Baby Spinach topped with Grilled Yellow Fin Tuna, Hard Boiled Eggs, Golden Yukon Potatoes, Capers, Nicoise Olives, Green Beans and Cherry Tomatoes, Served with a Basil Vinaigrette Dressing

Bistro Salad - Toasted Walnuts, Sliced Bosc Pears, Dried Cranberries, Bleu Cheese, Seedless Grapes and your choice of Chicken or Shrimp over Organic Mesclun Greens.

Little Salads du Jour

Served as an accompaniment to your panini, sandwich or wrap. Wonderful to purchase "A la Carte" for each guest.

\$3.95 per person
(Minimum 6 persons)

- Penne salad with roasted pepper sauce or sun-dried tomato sauce.
- Israeli cous cous salad with grilled vegetables, toasted almonds and raisins.
- Santa Fe with black beans, roasted corn, mango and Chipotle lime sauce.
- Traditional Caesar salad with homemade garlic croutons.
- Green garden mixed salad.
- Israeli salad with cucumber and cherry tomatoes in a vinaigrette dressing.
- Traditional Greek salad.
- Classic Spinach salad.
- Penne pesto almonidine.
- Spicy Thai noodle salad with peanut dressing.
- Chipotle potato salad.
- Bibb lettuce with dried cherries and maytag blue cheese.
- Traditional wedge salad with iceberg lettuce.
- Arugula with matchstick apples, almonds and bleu cheese.
- Melange of charred vegetables with aged balsamic reduction.
- Wild rice with sundried cranberries, toasted pecans, chickpeas with an orange balsamic dressing.
- Boccocini and Tomato in a Fresh Balsamic Olive Oil Dressing

W Café

