

GIARDINO specializes in bringing nature's raw foods to a culinary experience. We are

dedicated in making your event a memorable one. Our salads and platters are a combination of the freshest ingredients that will surely entice your palate. The unique presentation of our on-site 'Gardener Chef' will make sure that each serving is tossed and served to perfection.



To contact one of our locations for catering,
please visit our website
www.giardinosalads.com

GARDNER CHEF

Cater your next event with an on-site Gardener Chef. They will make sure that each serving is tossed to perfection.

1 chef per 40 guest.

weekdays	nights/weekends
\$125	\$150

SALADS BOWLS

Choose any of our salads from the menu. They are served with our homemade croutons and dressing.

Party bowl 3-6	\$15-\$20
Reunion bowl 6-12	\$35-\$45
Celebration bowl 12-18	\$65-\$80

MIXED SALADS

Tropical Chicken, Curry Turkey, Creamy Tuna, Salmon Capperi, Lemon-Dill Seafood, & Southwestern Bean salad all served by the pound.

WRAP PLATTERS

Choose any of our salads and add any mixed salad to make your combination.

Wrap station also available.
\$6 per wrap/cut in halves

MEDITERRANEAN PLATTER

Hummus, tabouleh, and grape leaves served with soft pita bread.
\$55

SALMON PLATTER

Fresh sour-dough bread filled with our Salmon capperi mixed salad, served with egg, capers, onions, sour cream and toast.
\$60

GARDEN BOX

Crudité's of vegetables with our famous Garden Herb dip, carrot, cucumber, celery sticks, red pepper, zucchini & squash slices.
\$45

CHEESE PLATTER

An assortment of cheeses served with assorted nuts and grapes.
\$50 deluxe \$75

FIESTA PLATTER

Southwestern bean salad, cheese quesadillas, with, mango-guacamole dip and blue corn baked tortillas chips. \$50

MINI-CAPRESE

Plum tomato slices with fresh mozzarella drizzled with homemade basil pesto. \$40

VEGETABLE ANTIPASTO

Roasted bell peppers, hearts of palm, artichoke, olives, roasted garlic, sun dried tomato in a homemade balsamic vinaigrette and crispy baguettes. \$45

RUSTIC MUSHROOMS

Portabella mushrooms and pearl onions sautéed in olive-herb oil and served in crispy sour-dough bread. \$35

BRUSCHETTAS

Toasted garlic & olive oil bread served with basil-tomato- capers, parmesan artichokes, cannelloni beans with prosciutto, & herb roasted cabbage. \$55

SPINACH ARTICHOKE DIP

Pumpnickel bread filled with fresh spinach and creamy artichokes, served with baked tortillas. \$40

CUCUMBER SLICES WITH SEAFOOD

Crisp cucumber slices with lemon-dill seafood \$35

BRIE PASTRY

Brie glazed with apricots and almonds, baked in a puff pastry shell served with flat bread crackers. \$35

COLD SHRIMP PLATTER

Cocktail shrimp served with assorted dips and LEMON. \$75

COLD MEAT PLATTER

Assorted cold deli meats served with kalamata olives. \$65

MELON BALLS

Cantaloupe balls wrapped in prosciutto \$50

DEILED EGGS

Eggs filled with a creamy mousse \$45

ORZO PASTA SALAD

Simple and light orzo pasta, with fresh basil leaves, tomato, pine nuts, feta and homemade vinaigrette. \$7 lb

GARDEN PASTA

Bowtie pasta mixed with fresh vegetables and feta cheese. \$7lb

BREAD BASKET

Assorted French, Italian breads, crackers with olive oil and balsamic vinegar \$40

VEGGIE CHIPS

Assortment of crisp vegetable chips 16 oz \$12

FRESH FRUIT PLATTER

Assorted seasonal fruits and dry fruit mix
\$45

...add sweet bread filled with creamy guava dip \$55

Or watermelon filled with assorted seasonal fruits \$65

AMBROSIA

Fresh pineapple, grapes, mandarins and bananas in a yogurt coconut cream sauce. \$6lb

ALL PLATTERS SERVE 15-30 SERVINGS.