



Laura & William Christie **Private Chefs**

## green salads

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Tossed Romaine Caesar, with Fresh Croutons Shaved Parmesan and Dressing

Baby Spring Greens, Fresh Pear and Orange, Toasted Walnuts

Arugula, Pear, Goat Cheese and Candied Pecans Balsamic Drizzle

Avocado Gazpacho Vegetable Salad with Red Wine Cumin Vinaigrette

Radicchio Cups filled with Mache and Baby Romaine

Topped with Sun Dried Tomato Pesto Roasted Vegetables in Roasted Tomato and Lime Dressing

Buffalo Chicken Spinach Salad

Roasted Chicken Panzanella

Spicy Sesame Cucumber with Pickled Ginger

Greek Salad

Hearts of Palm, Artichokes and Olives

Orange Crab Salad with Jicama and Romaine

Shrimp, Mango and Avocado with Boston Bibb

Watermelon and Feta



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## chicken salads

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Creamy Chicken Veronique with Toasted Almonds, Grapes

Curry and Apple Chicken Salad

Roasted Red Pepper Chicken Salad

Orange Honey Mustard Chicken Salad

Basil Pesto and Fresh Mozzarella Chicken Salad

Creamy Artichoke and Grilled Asparagus Chicken Salad

Mexican Rice with Tomato Salsa Chicken Salad

Classical Waldorf Chicken Salad L' Orange

Orange Balsamic Chicken Salad with Spinach Cashews and Broccoli

Roasted Garlic and Lemon Caesar Chicken Salad

Country Mustard Chicken Salad, Scallion and Red Pepper

Sweet and Sour Oriental Pineapple Chicken Salad

Cranberry Turkey or Chicken Salad with Toasted Pecan

BBQ Chicken and Basmati Rice Salad

Smoked Chicken Salad with Mango Salsa



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## beef salads

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Marinated Tenderloin of Beef and Sweet Snow Pea Salad  
in Creamy Grainy Mustard Vinaigrette

Spicy Thai and Julienne of Vegetable Filet of Beef Tenderloin Salad, over Spring Greens

Rosemary Crusted NY Strip Sliced Thin Served over Arugula Tomato and Pine Nut

## pasta & grain salads

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Pasta Rustica, Spinach and Toasted Pine Nuts

Niçoise Salad Tossed with Orzo Pasta

Black Olive Tapenade and Red Wine Vinaigrette

Sesame Peanut Satay Noodle Salad, Toasted Sesame Seed

Toasted Pistachio Nut and Sun Dried Apricot Gorgonzola Orzo Pasta Salad

Cheese Tortellini Pasta Tossed with Sun Dried Tomato Pesto and Baby Spinach

Penne Tossed with Spanish Gazpacho Vegetable Salad

Roasted Summer Vegetable and Garlic Pasta Salad

Mediterranean Chicken and Pasta Salad

Grilled Salmon, Watercress and Cucumber Barley with Roast Tomato Dressing

Toasted Israeli Cous Cous with Zucchini, Red Pepper, Feta and Mint

Wild and Basmati Rice Salad with Sun Dried Cranberries, Herbs in Orange Fig Dressing

Southwest Quinoa with Citrus dressing and Grilled Cilantro Lime Shrimp

Basque Grilled Shrimp, Chicken Saffron Rice Salad with Fresh Green Peas and Basil

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## potato & bean salads

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Yukon Gold Potato Salad in Lemon Peppercorn Dressing

Roasted Red Potato Tossed in Country Mustard Honey and Scallion Dressing

Roasted Sweet Potato and Red Pepper Relish

Rosemary Lemon Vinaigrette Tossed with Fingerling Potato Salad

German Style Potato Salad with Hot Bacon Dressing

Creamy Horseradish and Herb Baby Red Potato Salad

Tri Color Bean Salad with Avocado, Tomato and Tuna Tossed Light Lemon Dressing

French Baby Lentil Salad with Tomato and Spinach

Black Bean and Fresh Corn Salad with Cilantro, Cumin in Red Wine Vinaigrette

Grilled Asparagus and Mango Salad with Toasted Almonds and Lemon Zest

Three Cabbage Cole Slaw in Poppy Seed Dressing

Roasted Red Pepper and Corn Salad with Parsley

Cucumber and Smoked Salmon Watercress Salad

Snow Pea, Carrot and Asparagus Tossed in Fresh Ginger and Sesame Oil