

CATERING MENU

Salads

All Salads are tossed in a 160 oz salad bowl (serves between 5 to 8 people), and they include a 12 oz container of your choice of dressing. Plates and utensils are provided upon request.

Caesar	\$35.00
Caesar W/Chicken	\$45.00
California	\$35.00
California W/Chicken	\$45.00
Chinese	\$45.00
Cobb	\$45.00
Seared Tuna	\$55.00
Garden	\$35.00
Greek	\$39.00
Greek W/Chicken	\$49.00
BBQ Chicken	\$45.00
Health Protein	\$39.00
Health Protein W/Chicken	\$49.00
Salmon	\$55.00
Spinach	\$39.00
Spinach W/Chicken	\$49.00
Steak	\$55.00
Shrimp	\$55.00
Tuna	\$45.00

Paninis

6 paninis served on a sandwich platter with a side of peperoncinis and pickled vegetables.

Price \$60.00

- Turkey Avocado
- Tuna Melt
- Steak And Cheese
- Grilled Chicken
- Ham And Cheese
- Vegetarian

Potatoes

6 baked potatoes served on a sandwich platter with a side of peperoncinis and pickled vegetables.

Price \$45.00

- Broccoli & Cheese
- Steamed Veggies & Cheese
- Sour Cream
- Cheese Sauce & Bacon

6 baked potatoes served on a sandwich platter with a side of peperoncinis and pickled vegetables.

Price \$55.00

- Broccoli Chicken & Cheese
- Tuna Spud
- Chili Beef & Cheese
- Steamed Veggies Chicken & Cheese

Large Parties

Choice #1: \$170

Serves between 12 to 16 people

includes: 2 12 oz containers of your choice dressing, pepperoncinis and pickled vegetables.

2 Large Salad Bowls

8 Paninis cut in half

Add: 16 Cookies \$30.00

Add: Fruit Platter \$45.00

Choice #2: \$225.00

Serves between 18 to 20 people

includes 3 12 oz containers of your choice dressing, pepperoncinis and pickled vegetables.

3 Large Salad Bowls

10 Paninis cut in half

Add: 20 Cookies \$39.00

Add: Fruit Platter \$60.00

Choice #3: \$330.00

Serves between 25 to 30 people

includes 4 12 oz containers of your choice dressing, pepperoncinis and pickled vegetables.

4 Large Salad Bowls

15 Paninis cut in half

Add: 30 Cookies \$58.50

Add: Fruit Platter \$90.00

Where You Can Find Us

Los Angeles

2210 S. Figueroa St.
Los Angeles, CA 90007
Tel (213) 748-3111
Fax (213) 748-3113

Santa Monica

11047 Santa Monica Blvd.
Los Angeles, CA 90025
Tel (310) 481-2080
Fax (310) 478-7829

Claremont

373 W. Bonita Ave
Claremont, CA 91711
Tel: 909-621-1770
Fax: 909-621-1776

Sherman Oaks

15301 Ventura Blvd. #P17
Sherman Oaks, CA 91403
Tel: 818-616-9852
Fax: 818-616-9854

Chatsworth(Coming Soon)

20790 West Nordhoff St. Suite 5
Northridge, CA 91311
Tel:
Fax::

Vernon

3600 S. Soto St.
Vernon, CA 90058
Tel (323) 277-9080
Fax (323) 277-9480

Woodland Hills

5780 Canoga Ave.
Woodland Hills, CA 91367
Tel (818) 347-1400
Fax (818) 347-1409

Alhambra

433 W. Main St.
Alhambra, CA 91801
Tel: 626-500-0010
Fax: 626-500-0012

Pasadena(Coming Soon)

163 Salt Lake Avenue
Pasadena, CA
Tel:
Fax:

saladfärm



www.saladfärmrestaurants.com

saladfärm



15301 Ventura Blvd.
Sherman Oaks, CA 91403
Tel: 818-616-9852
Fax: 818-616-9854

Salads

Freshly Tossed

Our salads are made to order. Tossed before your very eyes using only the freshest and highest quality ingredients. No preservatives, no artificial flavors, and M.S.G.

Balsamic Vinegar	Ponzu	Oriental (fat free)
Blue Cheese	Fresh Lemon Juice	Rice Vinegar
Buttermilk Ranch	Honey Mustard	Plain Balsamic Vinegar
Caesar	Italian (low calorie)	Plain Olive Oil
Cilantro	Lemon Herb	Ranch (Fat free, low calorie)
	BBQ Ranch	Raspberry (fat free)

1. BBQ CHICKEN SALAD.....\$10.95

Chopped iceberg lettuce, persian cucumbers, grape tomatoes, sliced ripe olives, scallions, fire roasted corn, homemade tortilla chips, bbq chicken breast served with tangy bbq ranch dressing.

Add Avocado \$1.00

2. CAESAR SALAD.....\$7.95

Crisp romaine hearts, baked seasoned croutons and shaved parmesan cheese served with our traditional creamy Caesar dressing.

Add Chicken \$2.75

3. CALIFORNIA SALAD.....\$9.25

Crisp romaine hearts, fresh cut seasonal fruit, rice noodles, sweet raisins, roasted walnuts, hass avocado, served with our own honey mustard dressing

ADD Chicken \$2.75

4. CHINESE CHICKEN SALAD.....\$10.95

Crisp iceberg, marinated chicken breast, julienne cut carrots, scallions, shaved cabbage, roasted almonds, fresh tangerines, homemade wontons and rice noodles, served with our house dressing.

5. COBB SALAD.....\$10.95

Crisp romaine hearts, grape tomatoes, crumbled blue cheese, hard boiled eggs, apple wood bacon, chicken breast, hass avocado, served with blue cheese dressing.

6. GARDEN SALAD.....\$8.25

Crisp romaine hearts, grape tomatoes, Persian cucumbers julienne cut carrots, shaved cauliflower, chopped celery, mushroom and served with low calorie Italian dressing.

ADD CHICKEN \$2.75

7. GREEK SALAD.....\$9.25

Crisp romaine hearts, mixed with organic baby spinach, Persian cucumbers, grape tomatoes, Kalamata olives, sliced ripe olives and Mediterranean feta cheese, tossed with a light balsamic reduction.

ADD CHICKEN \$2.75

8. HEALTH PROTEIN.....\$9.45

Crisp romaine hearts, julienne cut carrots, sliced mushrooms, hard boiled eggs, sweet raisins, mixed cheese, alfalfa sprouts, oat bran, topped with hass avocado and roasted sunflower seeds, served with our own honey mustard dressing.

ADD CHICKEN \$2.75

9. SALMON SALAD.....\$12.95

Grilled salmon brushed with lemon herb, served on organic baby field greens, Persian cucumbers, grape tomatoes, fire roasted corn and baked beets served with lemon herb dressing.

10. SEARED TUNA SALAD.....\$12.95

Organic baby field greens, julienne cut carrots, grape tomatoes, Persian cucumbers, scallions, topped with seared tuna, and hass avocado served with our ponzu dressing.

11. SHRIMP & AVOCADO SALAD.....\$12.95

Organic baby field greens, grape tomatoes, fire roasted corn, baked beets, marinated grilled shrimp, and hass avocado, served with lemon herb dressing.

12. SPINACH.....\$9.25

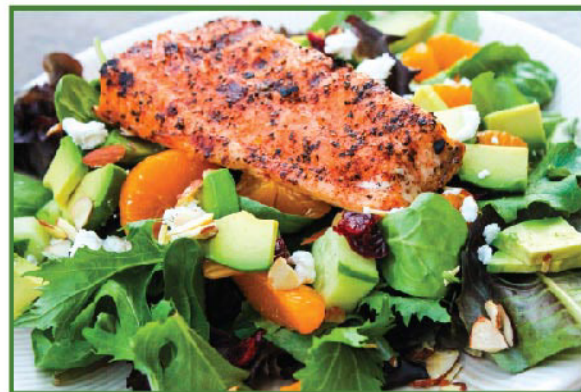
Organic baby spinach, grape tomatoes, apple wood bacon, hard boiled eggs, sliced mushrooms, sliced ripe olives, topped with sliced hass avocado and served with our own honey mustard dressing.

13. STEAK SALAD.....\$12.95

Organic baby field greens, Persian cucumbers, grape tomatoes, fire roasted corn, baked beets, sliced mushrooms, hass avocado and grilled marinated steak, served with blue cheese dressing.

14. TUNA SALAD.....\$9.95

Crisp romaine hearts, julienne cut carrots, sliced mushroom, grape tomatoes, Persian cucumber, chopped celery, shaved cauliflower and two scoops of tuna salad served with buttermilk ranch.



Extras

AVOCADO	\$1.00	SALMON	\$5.50
CHICKEN	\$2.75	SEARED TUNA	\$6.00
CHEESE	\$1.50	SHRIMP	\$5.50
DRESSING	\$0.75	STEAK	\$5.50
DRIED CRANBERRY	\$1.00	TOFU	\$2.50
FRUIT	\$3.75	TOPPING	\$0.75
HAM	\$4.00	TUNA SALAD	\$3.50
HEART OF PALM	\$2.00	TURKEY	\$4.00



Soup of The Day

15. SOUP (12 OZ).....\$4.95

16. CLAM CHOWDER.....\$4.95

Paninis

(Crunchy on the Outside, Soft on the Inside)
(Add A Small Green Salad for \$2.00)

17. TURKEY AVOCADO.....\$9.50

Sliced smoked turkey, tomatoes, pesto mayo spread, Swiss cheese, avocado spread and baby field greens.

18. HAM AND CHEESE.....\$9.50

Black forest ham, Swiss cheese, tomatoes, crispy pickles with Dijon mustard.

19. CHICKEN.....\$9.50

Grilled skinless chicken breast, grilled onions, sun dried tomatoes, Swiss cheese, mayo pesto spread with avocado spread.

20. STEAK & CHEESE.....\$9.50

Steak, Swiss cheese, blue cheese, tomatoes, grilled onions, and avocados.

21. TRADITIONAL PASTRAMI.....\$9.50

Hot pastrami, Dijon mustard, and crispy pickles.

22. TUNA.....\$9.50

Tuna salad with Swiss cheese, tomatoes and purple onions.

23. VEGETARIAN.....\$9.50

Roasted grilled red bell peppers, grilled zucchini, grilled eggplant, tomatoes, feta cheese, fresh basil.



Oven Baked Potatoes

24. BROCCOLI & CHEESE.....\$6.45 ADD CHICKEN \$2.75

25. STEAMED VEGGIES & CHEESE.....\$6.45 ADD CHICKEN \$2.75

26. TUNA SPUD.....\$7.95

27. CHILI BEEF & CHEESE.....\$7.95

28. SOUR CREAM POTATO.....\$4.95

29. CHEESE SAUCE & BACON.....\$7.45

Quesadilla

30. CHEESE QUESADILLA.....\$5.95

31. CHICKEN QUESADILLA.....\$7.95

32. STEAK QUESADILLA.....\$8.95

33. VEGETARIAN QUESADILLA.....\$6.95

34. SHRIMP QUESADILLA.....\$8.95



TASTY PLATES

Your Choice of One Entrée and Two Sides.....\$11.95

Entrées

35. GRILLED STEAK Steak marinated and grilled to medium rare.

36. GRILLED CHICKEN White meat marinated in fresh parsley, garlic and olive oil

37. BBQ CHICKEN White meat grilled with tangy BBQ sauce

38. GRILLED SALMON Marinated in lemon herb and grilled to perfection

39. AHI SEARED TUNA Seared on the outside and brushed in ponzu dressing

Sides

40. SALAD Garden or Caesar

41. OVEN BAKED POTATO Sour cream, scallions

42. GRILLED CORN Brushed with butter

43. GRILLED VEGETABLES Seasonal Grilled Veggies

Beverages

Lemonade \$2.50
Flavored Lemonade \$2.75
Bottle Drinks \$2.75

Dessert

Croissant with Nutella \$4.95
Your choice of Strawberries, Bananas or both

Chips \$1.95
Chocolate Chip Cookies \$1.95
Oatmeal Raisin Cookies \$1.95
Peanut Butter Cookies \$1.95
Brownies \$1.95