

The Butler's January Feature Salads

Our fantastic Garde Manger team has put their creative minds together and crafted some delicious gourmet salads. We would like to offer you these feature salads as a substitution to our Organic Mixed Green Salad at no additional cost. You can order these feature salads in conjunction with our Sandwich Combos, Hot Lunch Entrées and à la Carte.

January 7th - 13th

Quinoa and Kale with roasted tomatoes, sliced red onions, olives, shredded feta, balsamic vinaigrette

(Vegetarian, Gluten Free)

Penne pasta with cherry tomatoes, Bocconcini, basil with pesto vinaigrette

(Vegetarian)

January 14th - 20th

Garbanzo and cucumber, fresh herbs and yogurt dressing

(Vegetarian, Gluten Free)

Macaroni with chorizo, tomatoes, kidney beans, roasted corn and creamy lime dressing

January 21st - 27th

Tomato lentil with parsley and basil dressing

(Vegan, Gluten Free)

Bocconcini pesto pasta salad

(Vegetarian)

January 28th - February 3rd

Maple glazed carrots, arugula, goat cheese, diced fruits and white wine vinaigrette

(Vegetarian, Gluten Free)

Roasted squash with barley, red onion, arugula and cranberry vinaigrette

(Vegan, Gluten Free)