

The Butler's March 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.

March 4th - 10th

Classic coleslaw with carrots and green onions in a balsamic vinaigrette

(Vegan, Gluten Free)

Macaroni noodles, tomatoes, black beans and roasted corn in a creamy lime dressing

(Vegetarian)

March 11th - 17th

Potato salad with eggs, celery, and green onion in a lemon dill dressing

(Dairy Free, Gluten Free)

Roasted broccoli, cabbage, carrots, and peanuts in a satay dressing

(Vegetarian, Gluten Free)

March 18th - 24th

Arugula, candied bacon, mushrooms, and red onion with a red wine vinaigrette

(Gluten Free, Dairy Free)

7 grain salad with celery, basil, olives, tomatoes, and peppers in a tarragon dressing

(Vegan, Gluten Free)

March 25th - 31st

Artichokes, arugula, roasted tomato, and parmesan with a pesto dressing

(Vegetarian, Gluten Free)

Bacon ranch penne salad with cheddar and peppers