

The Butler's September Feature Salads

Our fantastic Garde Manger team has put their creative minds together and crafted some delicious gourmet salads. Upgrade your Green Salad in any Sandwich Combo, Hot Lunch Entrée, or Lunch Buffet for only an additional \$1.00.

September 3 - 8

Tahini Kale Salad with bell peppers, carrots and green onion in a lemon tahini dressing   

Vegan Kale Caesar Salad with capers, croutons and a vegan Caesar dressing   

September 9 - 15

Watermelon & Feta on romaine with a mint dressing   

Bacon Ranch Penne Salad

September 16 - 22



Tabbouleh Couscous Salad with parsley, tomatoes, and cucumber in a lemon vinaigrette  

Spicy Peanut Noodle Salad with cabbage, celery, carrots, peanuts, and green onion with a mildly spicy peanut dressing




  


September 23 - 29

Chopped Kale & Apple Salad with feta, walnuts and a balsamic vinaigrette   

Quinoa Salad with carrots, tomato, and red onion in an herb citrus vinaigrette   

September 30 - October 6

Grilled Pineapple Spinach Salad with red onions, coconut and an orange vinaigrette   

Mediterranean Bowtie Pasta Salad with artichokes, olives, and roasted red pepper in a sundried tomato dressing 

Dietary Legend

 = Vegetarian |  = Vegan |  = Gluten Free |  = Dairy Free