SALADS
small serves <6 • medium serves <18 • large serves <50

GARDEN • spring mix, persian cucumber, cherry tomato, shaved carrot, and champagne vinaigrette
small $21 • medium $61 • large $166

CAESAR • romaine, herbed croutons, parmesan cheese, and creamy caesar dressing (contains fish)
small $21 • medium $61 • large $166

ASIAN CHOP • iceberg lettuce, napa cabbage, celery, edamame, red bell pepper, shaved carrot, mandarin orange, crispy shallots, and sesame ginger vinaigrette
small $27 • medium $78 • large $213

SPINACH • spinach, fresh berries, goat cheese, pepitas, pickled red onion, raspberry walnut vinaigrette
small $24 • medium $69 • large $190

HOUSE PASTA • bell pepper, diced onion, sliced olives, and italian vinaigrette
small $15 • medium $43 • large $118

QUINOA • persian cucumber, roasted red pepper, feta, pickled red onion, fresh herbs, and red wine vinaigrette
small $24 • medium $69 • large $190

CAPRESE • fresh mozzarella, marinated heirloom tomatoes, basil, extra virgin olive oil, and balsamic reduction
small $24 • medium $69 • large $190

CHICKPEA • lemon, celery, and parsley
small $21 • medium $61 • large $166

MAKE IT A MEAL • choose one leafy salad and one hearty salad
add fruit salad and daily bread
add grilled chicken breast (minimum 6)
add grilled steak (minimum 6)
add roasted salmon (minimum 12)
add seared ahi tuna (minimum 12)

orders due one week in advance

626.395.4896
catering@caltech.edu
CHEF’S SANDWICHES
served on ciabatta bread
include green salad with champagne vinaigrette (min. 6)

ROAST CHICKEN BREAST • avocado, bacon, arugula, and basil pesto

ROAST TURKEY BREAST • avocado, marinated tomato, arugula, and cranberry relish
minimum 6

HOUSE ROAST BEEF • balsamic onions and peppers, arugula, and horseradish spread
minimum 6

PORK SALAMI • sweet and spicy peppers, arugula, and asiago spread

ROASTED SALMON • marinated tomato, shaved red onion, arugula, and caper-herb spread
add $5.50, minimum 12

BEEF TENDERLOIN • oven-dried tomato relish, shaved red onion, baby spinach, and blue cheese spread
add $5.50, minimum 12

CDS CAPRESE • fresh mozzarella, roasted red peppers, spring mix greens, basil pesto, and balsamic glaze

VEGAN GARDEN VEGETABLE • avocado, cucumber, sliced tomato, shaved red onion, spring mix greens, and hummus

VEGAN PORTOBELLO • roasted red pepper relish, shaved red onion, arugula, and hummus
minimum 6

GRILLED VEGETABLE • marinated and grilled zucchini, peppers and red onion, smoked mozzarella, arugula, and chimichurri
minimum 12

HOUSE SERVICE • minimum 6
$11.50 per sandwich, unless otherwise stated

orders due one week in advance

revised 3.16.2020

626.395.4896

catering@caltech.edu