

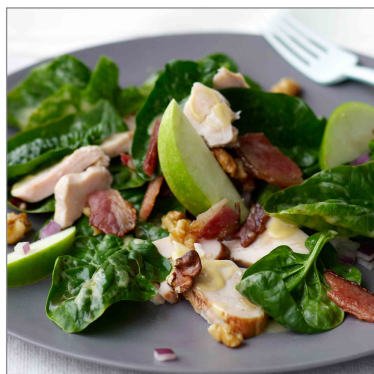


UNIQUE EVENTS

CATERING

CUISINE FROM UNIQUE EVENTS CATERING, LUNCH OR DINNER MENU IS A FEAST FOR THE SENSES.

You will see Chef Candelaria care and artistry in creating this remarkable cuisine. Each dish is a work of art. From conception to execution, we deliver one-of-a-kind events.



■ **TRADITIONAL CAESAR**

Romaine lettuce herbed garlic croutons, parmesan cheese & caesar dressing

■ **RANCHERO SALAD**

mixed green, black bean, corn, pear, tomatoes, grated cotija and corn nuts cheese croutons

■ **GARDEN SALAD**

Mix green, slice cucumber, grape tomatoes, julienne carrot and croutons

■ **ASIAN SALAD**

Bok choy, napa cabbage toast almond, mandarin orange, carrot, julienne peppers, crispy cho mein noodle

■ **GALA APPLE PECAN**

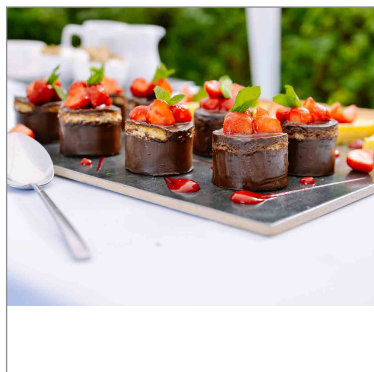
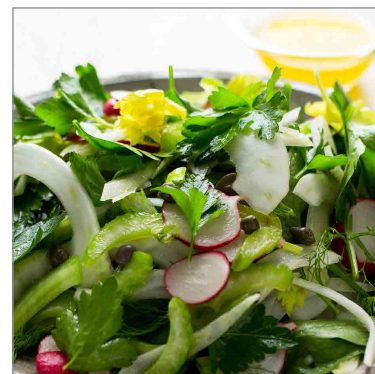
Mezclum salad with gala apple, candied pecans, blue cheese & dried cranberries

■ **SMOKE SALAD**

Spring mix roasted sweet corn, red onion, pear, tomatoes, cheese, apple wood bacon & BBQ ranch

■ **TROPICAL SPINACH SALAD**

Fresh baby spinach, strawberry, pineapple, avocado, red onion chop pecans, parmesan cheese



CHOOSE TWO DRESSINGS

- Raspberries Vinaigrette
- Creamy Ranch
- Balsamic vinaigrette
- Italian vinaigrette
- Orange Sesame
- Agave lime vinaigrette