

O'Brien's Market



...the best place for fresh!

Catered Gourmet Lunch Salads, Individual Servings
(Selection limited to 4 choices per order, minimum 24 hour notice)

Sonoma Spa Salad

Spring mixed greens and romaine hearts served with seasonal fresh fruits, topped with O'Brien's own roasted chicken and artichoke salad, served with champagne vinaigrette

Traditional Greek Salad

Baby spinach, romaine, citrus marinated chicken breast, feta cheese, Kalamata olives, peperoncini, cucumber, red onion, bean mix, tomatoes and herbed lemon vinaigrette

Oriental Chicken salad

Napa cabbage, red and green cabbage, romaine, carrots, bell peppers, Asian vegetables, Hoisin chicken breast, green onions, mandarin oranges, served with a sesame dressing

California Caesar salad

Romaine hearts, grape tomatoes, avocados, artichokes hearts, Parmesan cheese O'Brien's own seasoned croutons, pesto chicken breast and a traditional Caesar dressing

Central Valley Garden Salad

Mixed field greens, tomato, cucumber, sliced olives, hard boiled eggs, beans mix, Jack, Cheddar cheese, served with Italian, ranch, bleu cheese, Thousand Island dressings

*** (Available with chicken artichoke salad, tuna salad or bay shrimp)**

Chicken Cobb Salad

Baby field greens, romaine hearts, tomatoes, avocado, bacon, blue cheese cup, chopped eggs, and sliced olives served with ranch and Italian dressings

Chef Salad

Assorted field greens, tomato, cucumbers, hard boiled eggs, olives, ham, turkey, Colby Jack Cheese, served with Italian, Ranch, Bleu cheese and 1000' Island dressings

Bistro Salad

Seasonal mixed field greens, romaine hearts, sun dried cranberries, Bleu cheese and candied pecans served with Italian dressing

Classic Spinach Salad

Baby spinach, fresh sliced mushrooms, hard cooked egg, red onion, crumbled bacon
Served with Maries spinach dressing or honey mustard

Shrimp Louie Salad

Butter lettuce, hard cooked egg, tomato, cucumbers, sliced olives bay shrimp
Served with Thousand Island dressing

Starting at \$10.95 per person with drink, \$ 9.95 with out drink