



Salade!a

CATERING

lunch

Cultivating healthy community since 1988

Our mission is to bring you healthy, hand-crafted Mediterranean-inspired food tied to the warm, welcoming spirit of hospitality and togetherness.

Saladela!
CATERING

 919.489.5776 ext. 2

 Catering@saladela.com

Saladela.com

Lunch Menu

Sandwiches & Wraps

8.5 pp

Assortment of gourmet sandwiches & wraps.

Signature Chicken Salad
Gluten-Free Chicken Salad (gf)
Ham & Swiss
Greek Chicken Wrap
Turkey Pesto Wrap
Oven Roasted Classic Turkey
Mills Family Farm Roast Beef
Albacore Tuna Salad
Turkey Arugula
Hummus Veggie Wrap (gf, vg)
Greek Veggie Wrap (v)
Falafel Wrap (vg)

Greek Platters

9.5 pp

Assortment of gyros.

Beef & Lamb Gyro
Chicken Souvlaki
Chicken Shawarma
Falafel Pita (vg)
Hummus & Veggie (vg, gf)

Salad Platters

12.99 pp

Choice of:

Salad
Protein
Signature Side

Served family style with pita points.

Salad Choice

Greek

+ Vinaigrette (v, gf)

Garden

+ Vinaigrette & White French (vg, gf)

Beet & Goat Cheese

+ Pomegranate Balsamic (v, gf)

Kale Caesar

+ Green Goddess

Protein Choice

Signature Chicken Salad (gf)

Rosemary Salmon (gf)

Albacore Tuna Salad (gf)

Rotisserie Gyro (gf)

Grilled Chicken (gf)

Falafel Croquettes (vg)

+3

Signature Side Choice

Feta Cilantro Bowtie (v)

Penne Pesto (v)

Andean Black Bean Salad (vg, gf)

Basil Rotini (vg)

Garbanzo Greek Salad (v, gf)

Moroccan Couscous

v – vegetarian

vg – vegan

gf – gluten free

min. 10 required

individually wrapped +.5 pp

all lunch packages include place settings and are served family style

Fresh Salads to Share

Feta Cilantro Bowtie 9/1b
Vine ripened tomatoes & cilantro vinaigrette. (v)

Lebanese Green Beans 9/1b
Red onion, vine-ripened tomatoes, & Syrian spices. (gf, vg)

Tabbouleh 9/1b
Lebanese salad, fresh herbs, & spices. (vg)

Andean Black Bean Salad 9/1b
Red & green bell pepper, corn, cilantro, red onion, & vinaigrette. (gf, vg)

Garbanzo Greek Salad 9/1b
Feta, fresh farm vegetables, EVOO, & lemon herb dressing. (gf, v)

Moroccan Couscous 9/1b
Couscous, Turkish apricots, currants, & cranberries.

Penne Pesto 9/1b
Made with nut-free pesto. (v)

Batata Salata 9/1b
Lebanese potato salad with Mediterranean herb dressing. (gf, vg)

Basil Rotini 9/1b
Mixed vegetables & basil sauce. (vg)

Moujadra 8/1b
Lentil & rice pilaf. (gf, vg)

v – vegetarian

vg – vegan

gf – gluten free

min. 2 lbs per item required

served family style

place settings not included. place settings +1 pp

Green Salads 6 pp

Greek (v)
+ Vinaigrette
Beet & Goat Cheese (v)
+ Pomegranate Balsamic
Kale Caesar
+ Green Goddess
Garden (vg)
+ Vinaigrette & White French
Dressed Summer Kale (gf, vg)
Dressed with a apricot chili vinaigrette

Signature Chicken Salad 13 /1b
Celery, red onion, herbs, & Duke's mayo. (gf)

Mediterranean Chicken Salad 13 /1b
Red & green bell pepper, EVOO, & lemon herb dressing. (gf)

Albacore Tuna Salad 15 /1b
Green peas, red onions, herbs, & Duke's mayo. (gf)

Homemade Chips Basket 20
Serves 10-12 (gf, vg)

Beverages

House Brewed Iced Tea

Choice of sweetened or unsweetened.

Includes cups.

½ gallon (serves 6-8)	8
Gallon (serves 12-16)	12

Assorted Sodas

Coke	2
Diet Coke	2
Sprite	2

Limonada

Lebanese Lemonade

Includes cups.

½ gallon (serves 6-8)	12
Gallon (serves 12-16)	24

Bottled Water

Still	2.5
Sparkling	2.5

Desserts

Assorted Cookies

19 dz

By the dozen.

Min. 1 dozen.

Chocolate Chip
Oatmeal Raisin
Cranberry White Chocolate
Snickerdoodle

Dessert Bars

44 dz

Choice of dessert bars by the dozen.

Min. 1 dozen.

Lemon Bars
Walnut Fudge Brownies
Cream Cheese Brownies
Salted Caramel Fudge (vg)
Blondies (gf)
Pecan Pie Bars

Mini Dessert Platter

48

Assortment of cheesecake brownies, chocolate fudge brownies, lemon bars, pecan pie bars, & cookies.

32 pieces total.

Baklava Board

54

Assortment of walnut and pistachio baklava.

24 pieces total.



Celebration Cake

Freshly baked favorites from Mad Hatter's Cafe & Bakeshop.

10" cake serves up to 16.

Death by Chocolate 59
Strawberry Buttercream 59
Tiramisu 59

v – vegetarian

vg – vegan

gf – gluten free

all desserts include place settings

Terms & Conditions

Ordering Terms

Orders must be placed 48 hours in advance. We understand that sometimes life can put you in a pinch. If you need catering on short notice, please give us a call at (919) 489-5776 to see if we can accommodate your needs. If we can, we will!

Orders for Monday must be placed by 5pm the previous Friday.

All purchases are subject to a service charge, sales tax, and delivery fee.

Payment Options

We accept payments via Visa, Mastercard, Discover, & American Express.

Check and cash payments must be received at least 24 hours prior to event date.

Invoices are issued by email, and payment is due by 5pm the day before the event date.

Cancellation Terms

For all orders less than \$500, we will accept cancellation up to 48 hours prior to the delivery date requested for a full refund.

Orders greater than \$500 require a minimum of 72 hours notice for full refund.

Events with staffing or equipment rentals require at least 5 working days' notice for cancellation.

Delivery Terms

Please note that your order will arrive within a 30-minute window surrounding the delivery time selected.

Deliveries require a \$100 order minimum.

Additional Services

All catering arrives in eco-friendly disposable boxes and platters. Reusable dishes and platters can be rented for an additional charge.

Tables, place settings, serving dishes, and other equipment are available upon request for an additional fee.

Rented equipment will be collected the next business day. Any breakages or losses of rented equipment will incur an additional replacement charge.

Please contact us to discuss our options to provide serving staff.

Safety

We do our best to avoid cross contamination in the kitchen, including nuts and gluten allergens. However, we do not operate in a nut-free or gluten-free facility.

We are not responsible for food safety practices that occur after the delivery has been made.