

Salade!a

CATERING

boxed meals

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

Box Menu

Classic Box

13.50 pp

Choice of sandwich served with a signature side & house-made cookie.

Signature Side Choice

Feta Cilantro (v)

Basil Rotini (v)

Penne Pesto (v)

Sea Salt Chips (vg, gf)

Andean Black Bean Salad (vg, gf)

Garbanzo Greek Salad (v, gf)

Moroccan Couscous

Premium Box

14.99 pp

Choice of sandwich served with a fruit & berry salad, sea salt chips, & house-made cookies.

Executive Box

16.99 pp

Choice of sandwich served with a signature salad, fruit & berry salad, sea salt chips, & dessert bar.

Salad Choice

Greek w/ Vinaigrette (v)

Garden w/ Vinaigrette & White French (vg)

Kale Caesar w/ Green Goddess

Greek Box

13.99 pp

Choice of gyro. Served with Greek salad & baklava.

Sandwich Choice

Signature Chicken Salad

Gluten-Free Chicken Salad (gf)

Ham & Swiss

Greek Chicken Wrap

Turkey Pesto Focaccia

Oven Roasted Classic Turkey

Mills Family Farm Roast Beef

Albacore Tuna Salad

Turkey Arugula

Hummus Veggie Wrap (vg)

Greek Veggie Wrap (v)

Falafel Pita (vg)

Dessert Bar Choice

Lemon Square

Cheesecake Brownie

Fudge Walnut Brownie

Pecan Pie Bar

Salted Caramel Fudge Bar (vg)

Blondie (gf)

Gyro Choice

Beef & Lamb

Chicken Souvlaki

Chicken Shawarma

Falafel Pita

Hummus & Veggie (vg, gf)

v - vegetarian

vg - vegan

gf - gluten free

min. 10 required

all lunch packages include napkins & utensils

Salad Box

12.99 pp

Choice of salad, protein, & signature side. Served with a house-made cookie.

Salad Choice

Greek Salad (v, gf)
Garden Salad (vg, gf)
Beet & Goat Cheese (v, gf)
Kale Caesar

Protein Choice

Signature Chicken Salad (gf)
Rosemary Salmon (gf)
Albacore Tuna Salad (gf)
Rotisserie Gyro (gf)
Grilled Chicken (gf)
Falafel Croquettes (v)

Signature Side Choice

Feta Cilantro Bowtie (v)
Penne Pesto (v)
Andean Black Bean Salad (vg, gf)
Moroccan Couscous
Basil Rotini (vg)
Garbanzo Greek (v, gf)
Sea Salt Chips (vg, gf)

+3

v - vegetarian

vg - vegan

gf - gluten free

min. 10 required

all lunch packages include napkins & utensils

Beverages

House Brewed Iced Tea

Choice of sweetened or unsweetened.

Includes cups.

½ gallon (serves 8-10)	8
Gallon (serves 16-20)	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

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.