



SALADS

Salad of Baby Greens

With tomatoes, cucumbers, shredded carrots
in a champagne vinaigrette

Black Peppercorn Caesar Salad

With grated parmesan and grana padano cheeses,
diced tomatoes, and foccaccia croutons

Belgian Endive, Watercress, Boston Bibb and Radicchio Salad

With a warm boursin cheese topped crostini, honeyed
pecans in a raspberry vinaigrette

Bounty Salad

baby greens, dried cherries, crumbled goat cheese, poached
apples, and maple pecans in a cranberry shallot vinaigrette

Spanish Arugula Salad

arugula, red delicious apple slices, shaved Manchego, shallots,
& caramelized walnuts in a fig balsamic walnut oil vinaigrette

Stuffed Seasonal Pears

ripe pears stuffed with blue cheese served over watercress with
a poppy seed dressing

Pear and Roasted Walnut Salad

mixed baby greens, sliced pears, roasted walnuts, crumbled
goat or gorgonzola cheese in a honey soy balsamic dressing

Deconstructed Antipasto Salad

arugula, roasted red peppers, bocconcinis, prosciutto, and
cured black olives drizzled with a red wine vinaigrette

SOUPS

Choose from:

Carrot & Ginger

Mushroom & Duck Consommé

Mushroom Soup w/ Basil Oil

Black Bean Soup w/ Salsa & Lime Crème

Squash Soup with Corn Relish Garnish

Creamy Crab, Lobster or Shrimp Bisque

Chef Fredy's Plated Soups & Salads Menu



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