

LEAFY GREEN SALAD

Garden

small bowl (*serves 8-10*) \$15.00
large bowl (*serves 16-20*) \$30.00

Green leaf lettuce, tomatoes, onions, carrots, green peppers, cucumbers, black olives, & sprouts.

Greek

small bowl (*serves 8-10*) \$15.00
large bowl (*serves 16-20*) \$30.00

Green leaf lettuce, cucumbers, onions, tomatoes, green peppers, kalamata olives, & Feta cheese.

Caesar

small bowl (*serves 8-10*) \$15.00
large bowl (*serves 16-20*) \$30.00

Romaine lettuce, homemade croutons, Parmesan cheese, anchovies (optional).

Mesclun

small bowl (*serves 8-10*) \$15.00
large bowl (*serves 16-20*) \$30.00

Mixed European style greens.

Mesclun Garden

small bowl (*serves 8-10*) \$17.50
large bowl (*serves 16-20*) \$35.00

Mesclun greens & Garden salad ingredients.

Baby Spinach

small bowl (*serves 8-10*) \$17.50
large bowl (*serves 16-20*) \$35.00

Baby spinach greens, onion, carrots, slivered almonds, dried cranberries, & goat cheese.

SIDES

Excellent served Warm

All dishes will be in foil pans, ready to reheat.

(serves 8-10) \$20.00

Herb Roasted Potatoes

Tender red-skinned potatoes, roasted with fresh herbs, & olive oil

Potatoes Dauphinoise

Layered Potatoes with garlic, nutmeg, asiago, & cream

Caramelized Cauliflower

With garlic, olive oil, & parmesan.

Sesame Broccoli

Blanched florets in a sesame soy dressing

Wilted Winter Greens

Seasonal greens, seasoned with olive oil & lemon

Salads & Sides

Autumn &
Winter
2007 - 2008

**The Black
Sheep**
79 Main Street
Amherst, MA
413-253-3442
www.blacksheepd

🌀 POTATO 🌀

\$3.95 pound
(per platter fee: \$2.50)

Traditional

With red onion, celery, & a creamy dressing.

Yukon Gold

With diced red peppers, scallions, & a coarse grain mustard vinaigrette.

🌀 PASTA 🌀

\$6.95 pound
(per platter fee: \$2.50)

Pesto Tortellini

Cheese tortellini with caramelized onions, spinach, & basil vinaigrette.

Bowtie Niçoise

With red onion, capers, tuna, hard-boiled egg, tomato, kalamata olives, fresh herbs, & a light herb vinaigrette.

Mediterranean Pasta

Penne pasta with artichoke hearts, sun-dried tomatoes, kalamata olives, roasted red peppers, red onion, feta, & herb vinaigrette.

Szechuan Peanut Noodles

Egg noodles tossed with Asian peanut sauce, carrots, cucumbers, scallions, & cilantro.

Butternut Bow-Tie

With roasted butternut squash, toasted almonds, fresh parsley & a zesty lemon vinaigrette.

Pumpkin Penne

With roasted pumpkin, pesto, pine nuts, & red onion.

🌀 CHICKEN 🌀

\$10.75 pound
(per platter fee: \$2.50)

Tarragon

With celery, tarragon, & walnuts in a creamy dressing.

Pesto

With basil pesto & pine nuts.

Thai Red Curry

Spicy shredded chicken with red curry paste, coconut milk, celery, red peppers, & peanuts.

🌀 FISH SALADS 🌀

(per platter fee: \$2.50)

Tuna Salad

\$4.75 pound

Traditional tuna salad made with chunk light, dolphin-free tuna. (Made by The Black Sheep)

Imported from Brooklyn:

\$10.75/lb

Whitefish Salad

Kipperred Salmon Salad

Pickled Herring in Wine

Pickled Herring in Sour Cream

🌀 RICE & GRAIN 🌀

\$6.95 pound

(per platter fee: \$2.50)

Bulgur & Brown Rice Salad

With tomatoes, zucchini, red onions, parsley.

Quinoa

With cucumbers, bell peppers, corn kernels, scallions, & cilantro lime dressing.

Wild Rice

A mix of wild & basmati rice with bell peppers, dried apricots, red onions, dried cranberries, & walnuts in an orange vinaigrette.

🌀 FAVORITES 🌀

(per platter fee: \$2.50)

Fresh Fruit

\$6.95 lb.

Crisp & refreshing.

Tabouli

\$4.95 lb.

Bulgur, tomato, onion, mint, & olive oil.

Hummus

\$6.50 lb.

Ground chickpeas with lemon, garlic, & tahini.

Coleslaw

\$3.95 lb.

Confetti cabbage, caraway, & dressing.

🌀 VEGETABLE 🌀

\$6.95 pound

(per platter fee: \$2.50)

Tempeh Broccoli Salad

Roasted tempeh with broccoli, roasted red peppers, sesame seeds, & an orange miso dressing.

Sesame Tofu

Crispy baked tofu with carrots, broccoli, red pepper, scallions, & sesame sauce.

Mediterranean Chickpea

With chickpeas, fennel, celery, caramelized onions, sun-dried tomatoes, artichoke hearts, & rosemary lemon dressing.

Roasted Beet and Bleu Cheese

Roasted beets with balsamic vinaigrette & topped with crumbled Bleu Cheese.