

SPLENDID PLATES™

CARRIED AWAY CUISINE & CATERING

SALADS

TRAVERSE CITY SALAD

Dried Cherries, Walnuts, Blue Cheese, Apples, Balsamic Vinaigrette, Grilled Chicken Breast
\$11

CLASSIC CAESAR SALAD

Crisp Romaine, Shaved Parmesan, Croutons, Creamy Caesar Dressing, Grilled Chicken Breast
\$12

TRADITIONAL GREEK SALAD

Tomatoes, Cucumber, Red Onion, Feta Cheese, Beets, Pepperocini, Kalamata, Grilled Chicken Breast on Romaine Lettuce with house-made Greek Dressing
\$12

PAN SEARED SALMON SALAD

Warm Char-Grilled Tomatoes and Shallots tossed with Spinach and Lemon Dijon Vinaigrette and topped with Basil
\$14

GRILLED VEGETABLE SALAD

Seasonal Vegetables Grilled and served warm with Smoked Gouda on a bed of Spinach with White Balsamic Vinaigrette
\$10

COBB SALAD

Bacon, Egg, Tomatoes, Cucumber, Avacodo, Blue and Cheddar Cheeses served on crisp Romaine with a Red Wine Vinaigrette
\$11

WARM CRAB CAKE SALAD

House-made Crab Cakes on a bed of Field Greens with Tomatoes, Cucumber, Carrots, and Pineapple Cilantro Chutney, with Honey Miso Vinaigrette
\$15

Serving Lunch between 11 am and 3 pm
Monday through Friday

SANDWICHES

BLAT

Thick cut Peppered Bacon, Romaine, Avocado, Tomatoes, Mayonnaise, on your choice of Bread
\$9

CHERRY ALMOND CHICKEN SALAD

Marinated Chicken Breast spun with Toasted Almond and Dried Cherries in a light Aioli served on your choice of Greens or Toast
\$9

TURKEY CRANBERRY

Sliced Turkey, Cranberry Mayo, Shaved Red Onion, Swiss, Tomatoes, and Field Greens
\$9

GRILLED CHICKEN SANDWICH

Grilled Amish Chicken Breast topped with Roasted Red Pepper, Provolone, Tomatoes, Field Greens, and Charred Tomato Aioli served on Sourdough
\$9

TUNA SALAD WRAP

Field Greens and Fresh Tomato with Tuna Salad served in a Lawash Wrap
\$9

GRILLED CHEESE OF THE DAY

Served with a Cup of Soup
\$9

ENTREES – \$12

TOMATO MOZZARELLA PASTA

Fresh Mozzarella, Tomatoes, Spinach, with Penne Rigate

ROASTED VEGETABLE PRIMAVERA PASTA

Fall Seasonal Vegetables, Extra Virgin Olive Oil, and Butter with Penne Rigate

CHICKEN PICCATA

Pan Seared Amish Chicken Breast with Artichokes and Capers in a White Wine Sauce on a Bed of Spinach

MARGHERITA PIZZA

Fresh Mozzarella and Heirloom Tomatoes topped with Basil Chiffonade and Balsamic Drizzle