

THE GREENHOUSE

GARDEN FRESH SALADS

WHAT
RIGHT
LOOKS
LIKE

LET'S MAKE SOME *MAGIC* HAPPEN!

QUICK TIPS FOR SUCCESS

Maintain Freshness

- Submerge carrots, celery, radishes, and leafy greens in ice water prior to service to restore crispiness, color, and hydration
- Refill pans in smaller quantities to preserve texture and color and ensure food safety standards

Visual Appeal Matters

- Organize sections by color families (greens, reds, neutrals)
- Uniformly slice and cut ingredients
- Remove dull or oxidized items and replace with fresh

Safety First

- Hold cold items below 41°F, and check temperatures often
- Rotate product regularly
- Use chilled wells and countertop ice bins properly
- Never “top off” old product with new

Cleanliness Is Key

- Wipe as you go—a clean salad bar increases guest confidence
- Assign a team member to monitor:
 - Spills and drips
 - Utensil changes every 2 to 4 hours
 - Frequent surface wiping

Merchandising Magic

- Match utensils to the items so guests can easily serve themselves
- Always include an add-on to turn “just a salad” into a full meal
- Remove unnecessary signs and clutter at the station, and use the QR code nutritional cling instead of line IDs

MINIMUM STANDARDS

SMALL ACCOUNT
2 Leafy Greens
4 Veggies
1 Elevated Veggie
1 Protein
1 Cheese
1 Composed Salad
4 Dressings (<i>1 House-Made</i>)
2 Dry Toppings
1 Add-On

MEDIUM ACCOUNT
2 Leafy Greens
6 Veggies
2 Elevated Veggies
2 Proteins (<i>1 Plant-Based</i>)
2 Cheeses
1 Composed Salad
6 Dressings (<i>1 House-Made</i>)
2 Dry Toppings
1 Add-On

LARGE ACCOUNT
3 Leafy Greens
8 Veggies
3 Elevated Veggies
3 Proteins (<i>1 Plant-Based</i>)
2 Cheeses
2 Composed Salads
6 Dressings (<i>1 House-Made</i>)
4 Dry Toppings
2 Add-Ons

The information outlined here should serve as a starting point for building your salad bar.
Customize your menu mix to make the most of your account's specific station layout.

LEAFY GREENS

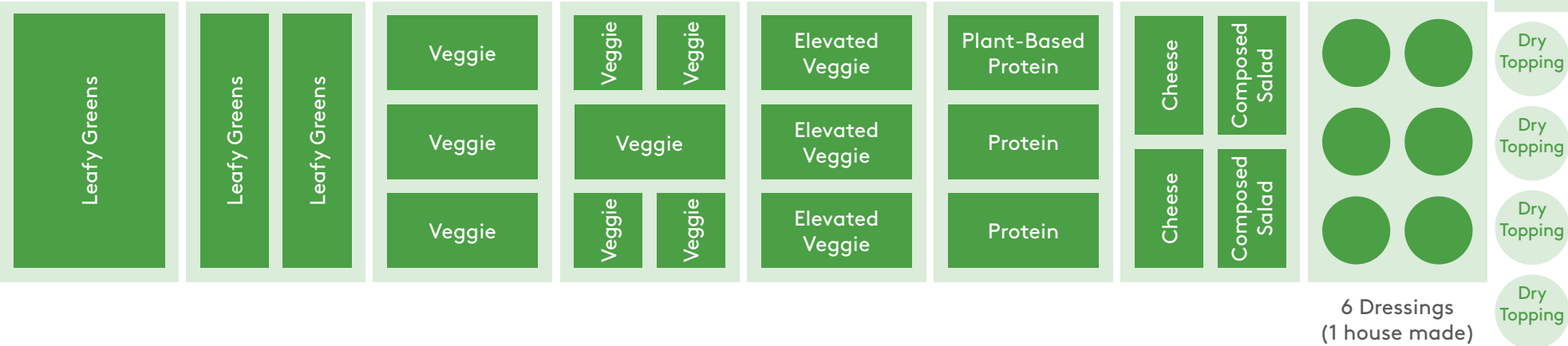
- ☐ Arugula
- ☐ Baby Kale
- ☐ Baby Spinach
- ☐ Romaine
- ☐ Signature Salad Blend
- ☐ Spring Mix

VEGGIES

- ☐ Bell Peppers
- ☐ Blanched Broccoli
- ☐ Cauliflower Florets
- ☐ Cucumbers
- ☐ Grape Tomatoes
- ☐ Peas
- ☐ Pepperoncini
- ☐ Radishes
- ☐ Red Onion
- ☐ Shredded Carrots

LARGE ACCOUNT

BASED ON 8 WELLS



SOCAL SALAD BAR

MINIMUM STANDARD

- ☐ Kale
- ☐ Cucumbers
- ☐ Roasted Golden Beets
- ☐ Chopped Hard Cooked Eggs
- ☐ Goat Cheese
- ☐ Tropical Mojito Salad
- ☐ Citrus Vinaigrette
- ☐ Almonds
- ☐ Sweet Potato Drop Biscuits

LEVEL UP!

- ☐ Chives
- ☐ Sliced Jicama
- ☐ Red Cabbage



SIGNATURE SALADS

MUST CONTAIN THE FOLLOWING INGREDIENTS



BERRY FIELDS

- ☐ Strawberries
- ☐ Spinach
- ☐ Goat Cheese
- ☐ Pecans



SIGNATURE SALADS

MUST CONTAIN THE FOLLOWING INGREDIENTS



SWEET HEAT BUFFALO CHICKEN

- ☐ Buffalo Chicken
- ☐ Celery
- ☐ Grape Tomatoes
- ☐ Blue Cheese



SIGNATURE SALADS

MUST CONTAIN THE FOLLOWING INGREDIENTS



FIRECRACKER WATERMELON

- ☐ Watermelon
- ☐ Feta Cheese
- ☐ Mint
- ☐ Jalapeño



Serving as a composed salad recommended

SIGNATURE SALADS

MUST CONTAIN THE FOLLOWING INGREDIENTS



CITRUS BEET CANDIED WALNUT

- ☐ Citrus Beets
- ☐ Blue Cheese
- ☐ Quinoa
- ☐ Candied Walnuts

