



For Immediate Release

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Daphne's Salads Highlight The Tastes of Summer

CARLSBAD, Calif. (April 25, 2012) – The fresh flavors of summer are arriving early at Daphne's as the company's restaurants spotlight three salads with fruit accents, including bringing back last summer's popular Chicken Strawberry Salad.

"Our salads are full of flavor and fresh ingredients, and offer a refreshing break from the typical and less healthful options on the scene today," said Bill Trefethen, Daphne's CEO. "Particularly as the weather warms up, diners want to choose even lighter fare, but they shouldn't have to compromise on great taste and flavor. Our salads, and other menu items, fill that void especially for today's more active and health-minded lifestyles."

The three summer salads include:

At less than 400 calories, the Mango Shrimp Salad (\$9.29) features grilled shrimp, fresh hand-made mango salsa with a hint of smoky chipotle flavor, mixed greens and feta cheese with a balsamic hummus dressing. The new balsamic hummus dressing combines the traditional sesame, garbanzo bean, lemon and garlic flavors of hummus with a white balsamic vinegar for light, fresh taste. The salad is served with a choice of warm multi-grain or regular pita bread.

The Chicken Strawberry Salad (\$8.29) features Daphne's marinated roasted chicken and fresh sliced strawberries atop a bed of mixed greens with candied walnuts, dried cranberries, feta cheese and tossed with a tangy balsamic hummus dressing. This salad is 640 calories and is served with a choice of warm multi-grain or regular pita bread.

The Chicken Spinach Apple Salad (\$9.29) features roasted chicken, juicy red apples, fresh spinach and candied walnuts tossed with Gorgonzola vinaigrette and topped with dried cranberries and Gorgonzola cheese. Daphne's Gorgonzola vinaigrette is a zesty fusion of Greek and Italian flavors including apple cider vinegar, olive oil, lemon, garlic and oregano with the creamy taste of Gorgonzola.

Founded in 1991 as Daphne's Greek Café, Daphne's has become a successful, lifestyle-oriented concept with a revamped menu that now features more nourishing and healthful California-inspired Mediterranean fare. The new menu includes specialty salads, flatbread pizzas, pita sandwiches (with traditional or multi-grain pita), and grilled seafood complemented with flavorful sides such as a spicy Fire Feta dip, roasted veggies, and savory tabouli. The new multigrain pita bread is a custom recipe created by Daphne's and contains seven whole grains. More than a dozen new menu items, as well as most of the retained items, fall under 700 calories and can be customized to accommodate low-fat, low-carb, high protein diets as well as vegetarian, vegan and gluten-free diets.

At Daphne's, the attention is on details and freshness. Salads are prepared to order with freshly chopped vegetables, and the kabobs are hand-made daily. Lean meats and seafood are also grilled to order and gyro meat is slow-roasted for an authentic taste.

About Daphne's

Founded in 1991 as Daphne's Greek Café, Daphne's is privately held by Wreath Equity LLC, and has 56 locations throughout California, Arizona and Nevada. Daphne's restaurants serve delicious Mediterranean-inspired food with a fresh California influence, made with high quality ingredients and a focus on healthful options. Daphne's menu takes its inspiration from health-conscious consumers who desire quality, flavorful foods that can also fuel their active and full lifestyles.

More information is available at www.daphnes.biz. Consumers can "like" Daphne's at www.facebook.com/daphnes to receive updates on community activities and new menu items.

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