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## **Chop-Chop: Entries In Tossed's Third Annual Salad Contest Due By Midnight, May 31<sup>st</sup>**

*Top National Original Salad Recipe will be Featured at Tossed Restaurants Nationwide During July; Prizes for National Winner as well as Local Winner at Each Tossed Location*

**FT. LAUDERDALE, FL – (May 4<sup>th</sup>, 2010)** – Tossed, home of garden fresh salads, crepe wraps and sandwiches, today announced its third annual National Salad Contest. The contest, timed in conjunction with National Salad Month, gives amateur chefs the chance to submit their best original salad recipe, with the grand prize winning entry to be offered as a menu choice for Tossed customers nationwide during the month of July. But sharpen those knives—the contest ends at Midnight, May 31.

In addition to national exposure for his or her salad, the grand prize winner will receive a \$100 Tossed gift card and a gift basket. One local winner at each participating Tossed location will also be chosen; local winners will each receive 10 free salads.

“As anyone who’s entered a Tossed restaurant knows, salads are as individual as people are. We’re turning our customers loose once again to offer up their own ideas for the tastiest, most original salad ever,” said Eric Clark, chief operating officer of Tossed Franchise Corporation. “Whatever excites you, whatever inspires you about salads—let us know. At Tossed, we believe there’s nothing more appealing than a great, unique salad.”

Tossed broke new ground with its first restaurant on New York City’s Park Avenue in 1998. The Tossed concept was to give customers the freshest, made-to-order gourmet salads imaginable, with over 50 toss-ins and homemade dressings a part of the mix. Today as a nationwide company, Tossed continues to emphasize creativity through its specialty salads and extensive array of garden fresh vegetables, cheeses, meats and dressings.

Last year’s National Salad Contest winner was Sugar n’ Spice, a combination of romaine lettuce hearts, roasted peppers, apples, dried cranberries, croutons and blackened chicken with Tossed’s own citrus chipotle dressing. Designed by Ashley Moore of Franklin, Tennessee, Sugar n’ Spice was a hit with diners across the U.S.

Winners of the Third Annual Tossed National Salad Contest will be selected by a panel of Tossed executives, who will evaluate each entry on taste, creativity and visual appeal. Local winners will be chosen by Tossed team members.

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To enter the contest, pick up an entry ballot at any participating Tossed restaurant nationwide. Suggested salads must include a recipe name. Additional contest details are provided at participating locations or at [www.tossed.com](http://www.tossed.com).

***About Tossed:***

*Since 1998, Tossed has been the home of made-to-order salads featuring dozens of gourmet ingredients and unique dressings. Now also offering whole wheat crepe wraps made fresh throughout the day as well as sandwiches, melts, soups and smoothies, Tossed has grown from its original location on Manhattan's Park Avenue to include restaurants across the United States. Tossed Franchise Corporation, based in Fort Lauderdale, Florida, offers franchises to companies and individuals interested in one of the freshest, most exciting concepts in fast casual dining. To learn more about Tossed, go to [www.tossed.com](http://www.tossed.com).*

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