

## Side Dish Choices

### Starches

Garlic Smashed Red Potatoes  
Roasted new Red Potatoes  
Cheddar and Chive Mashed Potatoes  
Buttered Maple Mashed Sweet Potatoes  
Pasta Putanesca  
Pasta Florentine  
Jasmine & Wild Rice Pilaf  
Mushroom Risotto  
Cheesy Polenta

### Vegetables

- Green Beans with slivered Almonds
- House Special Green Beans with Mushrooms
- Lemon Zested Broccoli
- Buttered Cauliflower Florets
- Succotash of Corn, Carrots, & Peppers
- Roasted Fresh Seasonal Vegetable Medley
- Roasted Asparagus with Caramelized Red Onion and Yellow Squash (add \$1.00)

### Salads

Garden Salad of Romaine and Baby Spring Greens with Ranch and Italian  
House Caesar with Fresh Parmesan and Garlic Croutons  
Spinach Salad with Bacon Vinaigrette (add \$1.00)  
Plated Salad of Pears, Beets, and Glazed Walnuts with Feta Cheese and  
Blueberry Vinaigrette (add \$2.50)



### **Add a Vegetarian Entree**

\$75.00 per 12 servings

Grilled Portobello, Teriyaki Vegetable Brochettes, Vegetarian Chili or Lasagne...

### **Add a Cocktail Hour**

\$4.00 per person

Beautifully arranged antipasto, breads, cheeses, meats, fruits, and dips

### **Beverages**

\$.50 per person

Coffee • Fresh Iced Tea • Lemonade • Hot Tea Selections  
Sparkling Citrus or Fruit Punch (add \$1.00)

### **Desserts**

Cakes, Cookies, Bars, or Specialty ranging from \$2.00 - \$5.00 per person