

## Side Dish Choices

### Starches

Garlic Smashed Skin-on Potatoes  
Seasoned Roasted 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 Bacon and Mushrooms
- Lemon Zested Broccoli
- Creamed Peas and Onions
- Succotash of Corn, Lima Bean & 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



### **Add a Vegetarian Entree or Child Menu**

\$75.00 per 12 servings

Acorn Squash, Stuffed Peppers, Vegetarian Chili or Lasagne...

Macaroni and Cheese and Chicken Nuggets....

### **Add a Cocktail Hour**

\$4.00 per person

Beautifully arranged antipasto, cheeses, fruits, and spinach-artichoke dip

### **Beverages**

\$.50 per person

Fresh Iced Tea • Lemonade

\$1.00 per person

Coffee • Sparkling Citrus Fruit Punch

### **Desserts**

Cakes, Cookies, Bars, or Specialty ranging from \$2.00 - \$7.00 per person