



Menu Details

<i>Artisan Rolls & Butter</i>	0.00
<i>Roasted Eggplant & Tomato Stack with Reggiano Cheese</i>	0.00
<i>Boiled New Potatoes with Dill</i>	0.00
<i>Bok Choy with Black Mushrooms</i>	0.00
<i>Steamed Broccoli with Olive Oil</i>	0.00
<i>Brown Rice with Herbs</i>	0.00
<i>Butternut Squash with Chopped Pecans</i>	0.00
<i>Campanelle Pasta Salad; Fresh Seasonal Summer Vegetables tossed with a Light Vinaigrette with Campanelle Pasta</i>	0.00
<i>Cauliflower Au Gratin</i>	0.00
<i>Coconut & Lemongrass Rice</i>	0.00
<i>Cole Slaw with a hint of Cilantro & Poblano</i>	0.00
<i>Sweet & Tangy Shredded Cole Slaw</i>	
<i>Cranberry Almond Rice Pilaf</i>	0.00
<i>Creamed Spinach</i>	0.00
<i>Fiesta Rice & Beans</i>	0.00
<i>Forbidden Rice with Coconut</i>	0.00

<i>Fresh Fruit - Watermelon, Cantaloupe & Honeydew and Pineapple, Grapes, Strawberries, Blackberries, Raspberries</i>	0.00
<i>Fresh Green Beans with Olive Oil</i>	
<i>Fresh Seasonal Vegetables using the best available of the Season</i>	0.00
<i>Gourmet Macaroni & Cheese with Comte, Gruyere & Fontina</i>	0.00
<i>French Green Beans with Roasted Red Peppers</i>	0.00
<i>Haricot Verte Bundles</i>	0.00
<i>Haricot Vert with Bacon, Shallots & Thyme</i>	0.00
<i>Horseradish & Caramelized Shallot Mashed Potatoes</i>	0.00
<i>Locally Raised Vegetables best available of the season</i>	0.00
<i>Jasmine Rice Pilaf with Orzo & Herbs</i>	0.00
<i>Lyonnais Potatoes with Caramelized Onions</i>	0.00
<i>Irish Soda Bread</i>	
<i>Old Bay Fries with a White Cheese Dipping Sauce</i>	0.00
<i>Parkerhouse Rolls & Butter</i>	0.00
<i>Pasta Salad with Seasonal Vegetables</i>	0.00
<i>Peas & Carrot with Mint</i>	0.00
<i>Pecan Texmati Rice</i>	0.00
<i>Philly Soft Pretzels with Mustard</i>	0.00
<i>Pommes Ecrasee - Provencal Smashed Potatoes with Olive Oil</i>	0.00
<i>Potatoes au Gratin</i>	0.00
<i>Potato Galette</i>	0.00
<i>Individual Potatoes Au Gratin</i>	0.00
<i>Roasted Yukon Gold Potatoes with Sweet Onions & Herbs</i>	0.00
<i>Truffled Fingerling Potatoes with Fine Herbs and Reggiano</i>	0.00

<i>Red Beans & Rice</i>	0.00
<i>Red Himalayan Rice Studded with Shiitake Mushrooms</i>	0.00
<i>Roasted Candied Sweet Potatoes</i>	0.00
<i>Roasted Corn & Sweet Peppers</i>	0.00
<i>Roasted Rosemary Redskin Potatoes</i>	
<i>Patatas Bravas - Catalanian Crispy Potatoes with Charred Shisito Peppers</i>	0.00
<i>Patatas Bravas - Catalanian Crispy Potatoes with Smoked Paprika Aioli</i>	0.00
<i>Roquefort Souffles</i>	0.00
<i>Saffron Yellow Rice</i>	0.00
<i>Shrimp Fried Rice</i>	5.99
<i>Creamy Macaroni & Cheese</i>	0.00
<i>Steamed Broccoli</i>	0.00
<i>Stir Fried Eggplant in Garlic Sauce</i>	0.00
<i>Sweet & Tangy Dixie Shredded Cole Slaw</i>	0.00
<i>Sweet Summer Corn</i>	0.00
<i>Sweet Summer Corn on the Cob with Butter</i>	0.00
<i>Tri Color Baked Beans</i>	0.00
<i>Vegetable Rice Pilaf</i>	0.00
<i>Whipped Sweet Potatoes topped with Marshmallows</i>	0.00
<i>Yukon Gold Mashed Potatoes</i>	0.00
<i>Braised Red Wine Kraut</i>	0.00
<i>Asparagus with Lemon Zest</i>	0.00
<i>Brown Buttered Noodles with Onions & Bread Crumbs</i>	0.00
<i>Orange Marmalade & Bourbon Glazed Carrots</i>	

<i>Grilled Seasonal Vegetables</i>	0.00
<i>French Green Bean & Potato Salad with Pesto</i>	
<i>Pineapple & Red Cabbage Slaw</i>	0.00
<i>Brezen, Soft Pretzels with Mustard</i>	0.00
<i>Glazed Baby Carrots with Dill</i>	0.00
<i>Roasted Brussels Sprouts with Crispy Bacon & Shallots</i>	0.00
<i>Sautéed Spinach & White Beans</i>	0.00
<i>Veg du Jour & Starch if Needed</i>	0.00
<i>Creamy Lobster Macaroni & Cheese</i>	0.00
<i>Spanish Rice</i>	0.00
<i>Roasted Garlic & Herb Butter for French Dip, per pound</i>	3.95
<i>Pickle Chips, Gallon</i>	8.75
<i>Vinegar Based Cole Slaw per Gallon</i>	24.50
<i>Caramelized Onions, Per Quart</i>	8.50
<i>Buffalo Mac & Cheese Studded with Sriracha, Cheddar and Blue cheese</i>	
<i>Cajun' Dirty Rice with Red Beans</i>	
<i>Corn bread with a Maple Butter</i>	
<i>Host Providing some dishes out of her garden to serve, Beverages and Desserts.</i>	0.00
<i>Roasted Corn & Sweet Peppers</i>	
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<i>Classic Stuffing with Sage and Chestnuts</i>	0.00
<i>Crispy Tater Tots</i>	0.00
<i>Purple Hawaiian Sweet Potatoes</i>	0.00
<i>Apple Sauce</i>	0.00

<i>Mid-Morning Service</i>	0.00
<i>Selection of Granola, Power Bars and Popcorn</i>	
<i>Fresh Fruit Display</i>	
<i>Assorted Soft Drinks, Sparkling Flavored Mineral Waters</i>	
<i>Regular and Decaffeinated Coffee</i>	
<i>Truffle Fries with Fine Herbs and Reggiano</i>	
<i>Duchess Sweet Potatoes</i>	
<i>Brioche Stuffing with Sage and Chestnuts</i>	
<i>Haricots Verts Amandine</i>	
<i>Whipped Sweet Potatoes</i>	
<i>Orange Marmalade Bourbon Glazed Parisien Carrots</i>	
<i>Crusty Garlic Bread</i>	
<i>Vegetable Medley</i>	
<i>Jalapeno Corn Bread with Maple Butter</i>	
<i>Brown Butter Noodles with Parsley & Toasted Bread Crumbs</i>	0.00
<i>Bacon Apple Reislung Sauerkraut scented with Juniper Berries</i>	0.00
<i>Cauliflower Rice</i>	0.00
<i>Käsespätzle with Cheese, fried onions & Chives</i>	
<i>Basmati Rice Pilaf, Serves 10 - 15</i>	29.99
<i>Green Beans with Olive Oil</i>	3.59
<i>Green Beans with Olive Oil</i>	3.59
<i>Potatoes Dauphinois</i>	
<i>Hawaiian Rolls & Butter</i>	0.00
<i>Jalapeno Corn bread with a Maple Butter</i>	
<i>Käsespätzle with Cheese, fried onions & Chives</i>	0.00
<i>Cauliflower - Tumeric & Black Pepper infused</i>	

<i>Roasted Yukon Gold Potatoes, Truffle Oil, Parmesan, Herbs</i>	
<i>Creamy Lobster Macaroni & Cheese</i>	265.00
<i>Spätzle with Herbs</i>	0.00
<i>Artisan Rolls & Olive Oil</i>	
<i>Fresh Seasonal Vegetables & Garlic Bread</i>	
<i>German Spätzle dumplings</i>	0.00
<i>Mexican Street Corn - Grilled Corn with a squeeze of Lime, Cilantro, Cotijo cheese and Chili Powder</i>	
<i>French Green Beans + Shallots + Thyme</i>	
<i>Buttermilk Hush Puppies</i>	0.00