



Menu Details

Side Dishes

Fresh Seasonal Vegetables using the best available of the Season

Grilled Seasonal Vegetables

French Green Beans with Roasted Red Peppers

French Green Beans Olive Oil

French Green Beans, Shallots, Thyme

Petite Green Beans Bacon, Shallots & Thyme

Haricots Verts Almondine

Steamed Broccoli Olive Oil

Buttered Peas

Asparagus with Lemon Zest

Sautéed Spinach, Garlic Confit

Vegetable Medley

Cauliflower Au Gratin

Peas & Carrot with Mint

Roasted Corn & Sweet Peppers

Orange Marmalade & Bourbon Glazed Carrots

Glazed Baby Carrots, Dill

Roasted Cauliflower Tumeric & Black Pepper infused

Eggplant Caponata agrodolce Sweet & Sour Sicilian Eggplant

Roasted Corn & Sweet Peppers

Vegetable Rice Pilaf

Cranberry Almond Rice Pilaf

Brown Rice with Herbs

Coconut & Lemongrass Rice

Fiesta Rice & Beans

Jasmine Rice Pilaf with Orzo & Herbs

Basmati Rice Pilaf

Cajun' Dirty Rice with Red Beans

Boiled New Potatoes with Dill

Yukon Gold Mashed Potatoes

French Pommes Ecrasee - Smashed Potatoes with Olive Oil, Provence style

Horseradish & Caramelized Shallot Mashed Potatoes

Roasted Rosemary Redskin Potatoes

Roasted Yukon Gold Potatoes with Sweet Onions & Herbs

Truffled Fingerling Potatoes with Fine Herbs and Reggiano

Roasted Yukon Gold Potatoes, Truffle Oil, Parmesan, Herbs

Potatoes Dauphinois

Potatoes au Gratin

Lyonnaise Potatoes with Caramelized Onions

Patatas Bravas - Catalanian Crispy Potatoes with Smoked Paprika Aioli

Purple Hawaiian Sweet Potatoes

Creamy Macaroni & Cheese

Buffalo Mac & Cheese Studded with Sriracha, Cheddar and Blue cheese

Creamy Lobster Macaroni & Cheese

Buttered Noodles with Parsley

Parkerhouse Rolls & Butter

Artisan Rolls & Butter

Artisan Rolls & Olive Oil

Crusty Garlic Bread

For Plated Dinners

Haricot Verte Bundles

Aubergine Tomato Gratin - Roasted Eggplant & Tomato Stack with Reggiano Cheese

Blistered Baby Carrots Cashew Thai Chili Sauce

Peas & Mint Timbale

Lemon Black Pepper Risotto GF

Individual Potatoes Au Gratin

Duchess Sweet Potatoes

Roquefort Souffles

Holiday dishes

Green Bean Casserole - top with Frizzled Onions, sent on side to stay crispy

Roasted Brussels Sprouts with Crispy Bacon & Shallots

Whipped Sweet Potatoes

Butternut Squash with Chopped Pecans

Roasted Candied Sweet Potatoes

Whipped Sweet Potatoes topped with Marshmallows

Classic Stuffing with Sage and Chestnuts

Brioche Stuffing with Sage and Chestnuts
