

Accompaniment Dishes

A Taste of Excellence Salad

Assorted greens with julienne carrots, cucumbers, tomatoes and toasted almonds dressed with our house aged balsamic vinaigrette

Vegetables

Fresh green beans in a lemon butter

Julienne of carrots, zucchini, yellow squash and onion

Baby carrots

Medley of broccoli, cauliflower and carrots

Roasted broccoli with Kalamata olives and capers

Ratatouille with sautéed eggplant, zucchini, onions, tomatoes and garlic

Asparagus bundles with a carrot bowtie and lemon (1.00)

Assorted grilled vegetables

Roasted garlic and lemon asparagus

Salad Upgrades

Classic Caesar salad with sautéed garlic croutons and Peccorino Romano cheese

Spinach salad with fresh raspberries, walnuts, goat cheese and a raspberry vinaigrette

Romaine, roasted mushrooms, gorgonzola cheese and crushed pecans with an herbed buttermilk dressing

Mini iceberg wedge with tomatoes, red onion, bacon, bleu cheese & white Russian dressing

Ciabatta garlic wedge served with a fresh caprese salad with balsamic reduction & basil oil

Fresh radicchio cups with mixed field greens, toasted figs, roasted roma tomatoes and toasted pumpkin seeds with a raspberry hazelnut vinaigrette

Grilled marinated romaine heart with diced tomato, red onion, crumbled bleu cheese and chopped egg with a Caesar dressing

1.00-2.50 upgrade charge per person

Potatoes & Rice

Garlic and rosemary roasted redskin potatoes

Scalloped potatoes

Crunchy au gratin potatoes

Baked potato with butter, sour cream and chives

Twice baked potatoes

Roasted garlic mashed Yukon gold potatoes

Poached baby redskin potatoes with chive butter

Wild rice pilaf

Risotto - Wild mushroom, roasted red pepper or three cheese (1.00)

