

SALADS:

Gourmet Greens w/ edible flower garnish (seasonal)

- pear, blue cheese, hazelnuts & Marion berry dressing \$2.75
- strawberry, avocado, red onion & poppy seed dressing \$2.75
- walnut, cranberry, chevere cheese, gourmet greens & citrus vinaigrette \$2.75
- feta cheese, mixed country olives, cucumber, tomato, roasted red pepper, artichoke hearts & lemon dill dressing \$3.00
- gourmet greens w/ cucumber, cherry tomatoes, red onion, croutons & two homemade dressings \$2.50
- roasted beets, red onion, feta cheese, lemon & oregano dressing \$2.50

Caesar Salad \$2.50

local romaine, shaved parmesan, home style croutons & Caesar dressing

Tri-Color Rotini Pasta Salad \$2.50

tri-color rotini, roasted red peppers, artichoke hearts, olives & spices

Pesto Tortellini \$2.75 (hot or cold)

pesto, roasted red peppers, olive oil & spices

Sesame Noodle Salad \$2.50

peas, shredded carrots, cabbage, sesame seeds, green onion & homemade sesame ginger dressing

Tabouli \$2.50

cucumber, onion, fresh parsley, fresh mint, lemon juice, diced tomato & olive oil

Asian Chicken Salad \$3.50

orange marinated chicken, wasabi peas, shredded carrot, cabbage, green onion, slivered almonds & sesame ginger dressing

Orzo Pasta \$2.50

crumbled feta cheese, tomato, cucumber, lemon, fresh mint, fresh basil & olive oil

Traditional Potato Salad \$1.75

red potatoes, onion, celery, hard boiled eggs, mayonaise & spices

"Baked" Potato Salad \$2.00

sour cream, shredded cheese, bacon, green onion & spices

Fresh Fruit Salad \$2.95

served w/ lime yogurt dipping sauce or whipped cream

SIDES:

•Baked Potato

whipped butter, sour cream & green onion \$1.75

•Rosemary Garlic Roasted Red Potatoes \$2.00

•Fluffy Mashed Potatoes w/ gravy \$2.25

•Garlic Mashed Potatoes \$2.00

•"Dirty" Rice Pilaf w/ sauteed vegetables \$2.00

•Buttered Herb Pasta \$2.00

•Fresh Herb Stuffing \$2.00

•Baked Macaroni & Cheese w/ herb crumb topping \$2.50

•Polenta w/ vegetables & marinara \$2.75

•Red Beans & Rice \$2.00

•Potato & Cheese Gnocchi \$2.75

•Celebration Rice

garbanzo beans, currants, long grain rice, green onions & spices \$2.50

•Mayan Couscous

black beans, corn, cilantro, cumin, garlic, lime juice & spices \$2.25

•Homemade Breads, Seeded Baguettes & Butter Balls \$1.00

•Dinner Rolls & Butter Balls \$1.00

•"Smudge Plates" \$1.50

olive oil, balsamic vinegar, garlic cloves & fresh basil for dipping fresh homemade bread

SALAD BAR:

Gourmet greens w/ cucumber, shredded carrot, garbanzo beans, cherry tomatoes, radishes, shredded cheese, olives, sunflower seeds, red onion, homemade croutons & two homemade dressings

\$7.50 per guest or \$3.95 w/ a buffet

VEGETABLES:

•Seasonal Roasted Vegetables \$2.50

•Seasonal Sauteed Vegetables \$2.00

•Curried Seasonal Vegetables \$2.50

•Steamed Broccoli \$2.00

roasted garlic cloves & shaved parmesan cheese

•Green Beans Almondine \$1.75

•Corn Romesco \$2.50

tomato, olive oil, almonds, garlic & roasted red pepper

•Roasted Beets \$2.50

tossed with champagne vinaigrette, gorgonzola cheese & roasted hazelnuts

•Broccoli & Cauliflower Au Gratin \$2.50

local vegetables baked in our homemade sauce

•Corn on the Cob (seasonal) \$2.00

There is a \$20.00 delivery and a \$20.00 pick-up fee for all events using chafers.

Free delivery for all full service catering.

18% gratuity applies to all food & beverage totals.