

VEGETABLE DISHES

Minimum order 12 guests

- Assorted roasted vegetables with balsamic vinegar	\$2.25
- Spinach flan	\$2.25
- Steamed green asparagus in herbed olive oil	\$2.50
- Asparagus and baby carrots garnished with sesame seeds	\$2.50
- Fresh broccoli seasoned with garlic and olive oil	\$1.75
- Steamed carrots and cranberries with orange butter	\$1.75
- Green beans and carrots in herb butter	\$1.50
- Haricot verts- French green beans with slivered almonds	\$3.00
- Roasted tri color peppers in olive oil and garlic	\$3.00
- Sautéed crisp snowpeas and julienned red peppers	\$2.75
- Snowpeas and snap peas in a butter and sugar glaze	\$3.00
- Sautéed baby spinach seasoned with garlic and olive oil	\$2.50
- Baked tomatoes with parmesan and bread crumbs	\$1.75
- Assorted vegetable stir fry seasoned with sesame oil	\$2.25
- Cauliflower and baby carrot gratin	\$2.75
- Vegetable kabobs- assorted vegetables brushed with lemon & oregano served grilled	\$2.50
- Assortment of baby vegetables marinated in dill butter (seasonal)	\$3.50
- Grilled summer vegetables seasoned with balsamic vinegar	\$2.25
- Roast acorn squash lightly seasoned with maple syrup and butter	\$2.25
- Whipped butternut squash sprinkled with caramelized walnuts	\$2.25
- Broccoli and cauliflower with basil and olive oil	\$1.75
- Vegetable medley seasoned with dill butter	\$1.75
- Green beans and macadamia nuts in seasoned butter	\$2.75
- Snap beans with caramelized baby carrots and Italian onions	\$2.75
- Broccoli with mushroom sauté	\$2.00
- Haricot verts with shiitake mushrooms	\$3.25
- Escarole sautéed with garlic	\$2.50
- Green beans with carrots and pearl onions	\$2.25
- Melange of curried vegetables	\$1.75
- Spaghetti squash and silvered almonds with a sun dried tomato pesto	\$2.25
- Wild mushroom sauté with thyme	\$3.50
- Roast acorn squash with garden peas and caramelized onions with maple syrup and butter	\$2.50

SALAD & CHILLED VEGETABLE DISHES

Minimum order 12 guests

- Salad of spinach and baby lettuce served with sliced pears, goat cheese and toasted pecans in a citrus vinaigrette \$2.50
- Salad of assorted baby lettuces with cherry tomatoes and yellow peppers served in an herb vinaigrette \$2.25
- Salad of assorted baby lettuces with goat cheese and caramelized walnuts served in an herb vinaigrette \$2.50
- Belgian endive and radicchio with walnuts, apples and bleu cheese in a vinaigrette \$3.25
- Salad of romaine, red onion, oranges and grilled fennel in an orange vinaigrette \$2.75
- Caesar salad-Crisp romaine with herbed croutons in a traditional Caesar dressing \$1.75
- Grilled chicken Caesar salad with homemade croutons in a traditional Caesar dressing \$3.75
- Cucumber and feta salad with red onions and mint in light vinaigrette \$2.50
- Three pea salad of snowpeas, snappeas and garden peas in a bacon and scallion dressing \$3.50
- Roasted red peppers and mozzarella salad served in balsamic vinaigrette \$3.50
- Roasted potato and green bean salad in a light garlic dressing \$1.75
- Traditional potato salad \$1.75
- Composed salad of tomatoes and mozzarella medallions in a fresh basil vinaigrette \$3.50
- Tomato and artichoke salad with black olives seasoned with herb oil \$3.50
- Cucumber salad with chickpeas and diced tomatoes in fresh parsley and lemon \$2.25
- Confetti cole slaw with cashews \$1.75
- German potato salad with bacon \$1.75
- Chilled asparagus with mandarin oranges in a citrus dressing \$2.50
- Traditional macaroni salad \$1.75