POPLAR HILL Wedding and Event Venue

Síðes Menu

Starches:

Traditional Mashed Potatoes

Creamy potatoes served with gravy

Loaded Mashed Potatoes

with sour cream, cheese, chives, and bacon

Potato Casserole

Cheese, green onion and bacon. A hearty and filling side

Au Gratin Potatoes
Layers of cheesy, warm potato slices!

Sweet Potato Casserole

Topped with a brown sugar and pecan crust. Delicious and sweet!

Macaroni and Cheese

Made with aged sharp cheddar cheese

Baked Beans

With molasses and bacon

Cheese Grits

-CIRO

A great find from the Virginia Museum of Fine Arts very first cookbook!

Bacon Cornbread

The perfect blend of sweet corn and smoky bacon

Vegetables:

Broccoli

Steamed and served with cheese sauce

Pan Roasted Broccoli

with lemon browned butter

Rosemary Roasted Green Beans

with shallots

Traditional Green Beans

Flavored with ham, onions and peppers

Coleslaw

Finely shredded cabbage with a tangy gluten free vinaigrette dressing

Roasted Root Vegetables

With a balsamic reduction

Grilled Asparagus

Grilled Asparagus with an orange zest

Salad:

Caesar

Romaine lettuce, shaved parmesan, made in **7** house croutons with Caesar dressing

Mixed Greens

Mixed greens, carrots, tomatoes and cucumbers. Served with Dijon vinaigrette

Spinach

Spinach salad with mandarin oranges and red onion

All meals served with Sweet Tea, Unsweetened Tea and Lemonade Pick 3 sides to pair with your entrée selections