

Christine Marie's Catering

610-358-0252

Sides and Accompaniments

Potato ~ Grains ~ Pastas ~ Vegetables

- TRICOLORED ROASTED POTATOES, RED BLISS YUKON GOLD AND SEET POTATOES ROASTED TO PERFECTION WITH VEGETABL OIL AND THYME AND OTHER SEASONING
- COUNTRY MASHED RED SKIN POTATOES WITH ROASTED SHALLOTS
- DUCHESS POTATO PIPED INTO ROSETTES
- TRADITIONAL SCALLOPED POTATO WITH ONION ,MILK, AND CHEDDAR CHEESE
- SAVAYARDE POTATO BAKED IN HEAVY CREAM WITH GARLIC
- OVEN ROASTED RED BLISS POTATO WITH HERBS OR ROSEMARY OR GARLIC
- TRICOLORED ROASTED POTATOES WITH HERBS
- WHIPPED POTATOES WITH DILL BUTTER
- WHIPPED SWEET POTATO CASSEROLE WITH BUTTER AND NUTMEG OR PINEAPPLE CHUCKS AND BABY MARSHMALLOWS
- SWEET POTATOES GLAZED WITH BUTTER AND BROWN SUGAR
- DOUBLED BAKE POTATO (HOLLOWED IDAHO POTATO WHIPPED WITH SOUR CREAM, BUTTER, AND CHEDDAR CHEESE THEN PIPED BACK INTO THE SHELL
- AND BAKED TO A GOLDEN BROWN)

- WILD MUSHROOM POTATO GALLETTE WITH HEAVY CREAM AND TOPPED WITH BUTTERY BREAD CRUMBS
- POTATO LATKES WITH HOMEMADE APPLESAUCE
- TRADITIONAL RICE PILAF
- CREAMY RISOTTO CAKES WITH WILD MUSHROOMS
- WILD AND WHITE RICE WITH FRESH HERBS AND BUTTER
- WILD AND WHITE RICE WITH RAISINS AND TOASTED PINE NUTS
- COUS COUS WITH MINCED VEGETABLES, SHALLOTS AND HERBS
- INDIANA RICE BLEND, WHITE RICE BROWN RICE, RED RICE AND WILD RICE BLEND
- *PASTA*
- BAKED ZITI
- PENNE MARINARA
- PENNE OR TORTALINI ROSA- TOMATO BASIL CREAM SAUCE WITH VODKA
- PENNE ALFREDO WITH SPRING VEGETABLES
- CHEESE AND SPINACH RAVIOLI WITH MARINARA SAUCE
- FETTUCINI, WILD MUSHROOMS, PROSCIUTTO HAM, CHICKEN STOCK, GARLIC, OLIVE OIL, CHOPPED PARSLEY
- PENNE ROSA WITH SHRIMP

- PENNE PASTA SERVED WITH TOMATO BASIL SAUCE, RED PEPPERS STRIPS, BLACK OLIVES, PINE NUTS
- TORTELLINI ALFREDO WITH PEAS AND PROSCIUTTO HAM
- TRICOLORED TORTELLINI WITH ALFREDO SAUCE
- VEGETABLE LASAGNA WITH ITALIAN THREE CHEESE SAUCE
- LASAGNA WITH SAUSAGE OR MEATBALLS AND RICOTTA CHEESE
- VEGETARIAN LASAGNA NO MEAT JUST SAUCE AND CHEESES
- WILD MUSHROOM LASAGNA, HANDMADE TENDER LASAGNA NOODLE, LAYERED WITH A VARIETY OF WILD MUSHROOMS, A LIGHT CREAM SAUCE AND FRESH HERBS, TOPPED WITH GRATED LOCATELLI CHEESE
- TRICOLORED SPIRELLI PASTA CHICKEN BROTH, FRESH GARLIC, SHREDDED PARMESAN, DICED TOMATO
- PENNE PASTA WITH VEGETABLE REDUCTION SAUCE, SLICED MUSHROOM, JULIENNE CARROTS, BROCCOLI, AND SCALLIONS
- **VEGETABLES**
- *FRESH ASPARAGUS WITH LEMON BUTTER OR ROASTED PEPPERS AND PINE NUTS*
- *MEDLEY OF SEASONAL VEGETABLES*
- *HONEY GLAZED CARROTS*
- *FRESH BABY CARROTS WITH HERB BUTTER*
- *GREEN BEANS ALMONDINE OR CARROTS OR ROASTED RED PEPPERS OR PLUM TOMATO OR MUSHROOMS OR HERB BUTTER*

- *TRADITIONAL RATATOILLE WITH EGGPLANT, TOMATOES, YELLOW AND ZUCCHINI SQUASH WITH ONIONS AND GARLIC*
- *ROASTED PEPPERS WITH OLIVE OIL AND GARLIC*
- *GRILLED VEGETABLE TORTA (EGGPLANT, TOMATO PROVENCAL, MUSHROOM DUXELLE, ZUCCHINI STACKED IN LAYERS)*
- *BROCCOLI POLANAISE (TOPPED WITH HARD BOILED EGGS, PARSLEY AND BREAD CRUMBS)*
- *BROCCOLI RABE WITH GARLIC AND OLIVE OIL*
- *ORIENTAL STIR FRY VEGETABLES WITH ZESTY GINGER SOY SAUCE*
- *GRILLED MUSHROOM MEDLEY, PORTABELLAS, AND SHITAKES , KENNETT SQUARE WHITES*
- *EGGPLANT PARMESAN (GRILLED EGGPLANT SLICES WITH RICOTTA AND LOCATELLI CHEESES TOPPED AND BAKED WITH MARINARA SAUCE)*
- *AUTUMN BLEND OF OVEN ROASTED VEGETABLES, ZUCCHINI, YELLOW SQUASH, BUTTERNUT SQUASH , CARROTS, SHALLOTS, AND FRESH HERB BUTTER*
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- *CAULIFLOWER AU GRATIN*
- *TRADITIONAL BAKED BEANS WITH BROWN SUGAR WITH OR WITHOUT BACON*
- *SPINACH SAUTEED WITH GARLIC AND OLIVE OIL*
- *CREAMED SPINACH*
- *CORN FRITTERS*

- *CORN ON THE COB (SEASONAL)*
- *ZUCHINI SAUTEED WITH TOMATOES ONIONS AND GARLIC*
- *RICE STUFFED CABBAGE ROLLS WITH MUSHROOMS, SERVED IN TOMATO BROTH*
- *GRILLED VEGETABLE PLATTER , EGGPLANT, ZUCHINI, YELLOW SQUASH, CARROTS, PEPPERS AND ARTICHOKE HEARTS*