



~Side Dishes~

Half Pans will serve 15-20 people. Full Pans will serve 35-45 people.

- ~White or Brown Rice* *\$20.00/\$40.00*
- ~Coconut Rice* *\$25.00/\$50.00*
Sprinkled with fried shallots and toasted coconut
- ~Garlic Smashed Potatoes* *\$30.00/\$60.00*
Chunks of roasted garlic in country smashed potatoes
- ~Baked Mashed Potatoes* *\$30.00/\$60.00*
- ~Roasted Fingerlings* *\$30.00/\$60.00*
*Mixed fingerling and sweet potatoes tossed in olive oil and herbs then roasted to
yummy crispiness*
- ~Israeli Couscous* *\$35.00/ \$70.00*
With garlic and pine nuts
- ~Wild Rice Pilaf* *\$35.00/ \$70.00*
A mix of wild rice and brown rice with sautéed pepper and onions.
- ~Twice baked Potatoes* *\$2.50 per person*
Baked once, and then baked again with herbs and cheese (10 person minimum)
- ~Potato-Brussel Sprout Gratin* *\$40.00/\$80.00*
Creamy layers of potatoes, brussel sprouts and asiago cheese
- ~Mixed Vegetable Gratin* *\$40.00/\$80.00*
Layers of potato, celery hearts, parsnips and artichoke hearts
- ~Asiago Scalloped Potatoes* *\$40.00/\$80.00*
- ~Wild Rice Risotto Cakes* *\$40.00/\$80.00*
With fried sage and onions
- ~Lemon and Herb Spaetzle* *\$40.00/\$80.00*



- ~Peas \$35.00/\$70.00
With onions and mint
- ~Chai Spiced Glazed Carrots \$35.00/\$70.00
- ~Roasted Zucchini \$35.00/\$70.00
With onions and cherry tomatoes
- ~Asparagus and Baby Carrots \$40.00/\$80.00
Sautéed and topped with a light lemon beurre blanc
- ~Green Beans \$40.00/\$80.00
Sautéed with garlic, bacon and almonds
- ~Green Beans \$40.00/\$80.00
Sautéed with red grapes and pine nuts
- ~Bacon Wrapped Asparagus \$45.00/\$90.00
Grilled with seasoned olive oil
- ~Vegetable Medley \$45.00/\$90.00
Corn wheels, baby carrots, broccoli florets, snap peas, cherry tomatoes and roasted garlic cloves

