

~Side Dishes~

~White or Brown Rice

~Coconut Rice Sprinkled with fried shallots and toasted coconut

~Wild Rice Pilaf A mix of wild rice and brown rice with sautéed pepper and onions.

> ~Wild Rice Risotto Cakes With fried sage and onions

~Garlic Smashed Potatoes Chunks of roasted garlic in country smashed potatoes

~Loaded Baked Mashed Potatoes

~Roasted Fingerlings Mixed fingerling and sweet potatoes tossed in olive oil and herbs then roasted to yummy crispiness

~Twice baked Potatoes
Baked once, and then baked again with herbs and cheese (10 person minimum)

~Potato-Brussel Sprout Gratin Creamy layers of potatoes, brussel sprouts and asiago cheese

~Asiago Scalloped Potatoes

~Mixed Vegetable Gratin Layers of potato, celery hearts, parsnips and artichoke hearts

> ~Israeli Couscous With garlic and pine nuts

~Lemon and Herb Spaetzle



~Chai Spiced Glazed Carrots

~Roasted Zucchini With onions and cherry tomatoes

~Asparagus and Baby Carrots Sautéed and topped with a light lemon beurre blanc

> ~Green Beans Sautéed with garlic, bacon and almonds Sautéed with red grapes and pine nuts

~Roasted Brussel Sprouts
With garlic and red onions
With a Maple~Dijon Glaze and bacon
With a Sweet Chili Citrus glaze

~Bacon Wrapped Asparagus Grilled with seasoned olive oil

~Grilled Street Corn on the Cob (Seasonal)

~Vegetable Medley Corn wheels, baby carrots, broccoli florets, snap peas, cherry tomatoes and roasted garlic cloves







