

SIDES



STARCHES

- Roasted Garlic Mashed Potatoes
- Parisienne Potatoes with Herb De Provence
- Oven Roasted Rosemary Potatoes
- Baked Scalloped Potatoes
- Blue Cheese and Bacon Potato Souffles
- Sweet & White Potato Latkes

- Traditional Rice Pilaf
- Risotto Cakes - Wild Mushroom or Butternut Squash
- Curried Couscous Pilaf
- Basmati Rice
- Coconut Rice
- Cashew Rice
- White & Wild Rice Blend

Approximately \$4.75-\$6.00 per person

VEGETABLES

- Oven Roasted Carrots with Maple Glaze
- Candied Ginger Carrots
- Roasted Root Vegetables with Beets
- Butternut Squash and Apple Bake
- Melange of Seasonal Vegetables. Sauteed with Fresh Herbs
- Green Beans with Caramelized Onion & Toasted Almonds
- Carrots with Lemon Butter & Fresh Parsley
- Roasted Asparagus with Balsamic Vinegar & Fresh Parmesan
- Broccoli & Cauliflower Au Gratin with Spiced Bread Crumb Crust
- Green Beans with Roquefort & Walnuts
- Spinach Gratin
- Sauteed Brussel Sprouts with Onion & Proscuitto
- Braised Red Cabbage with Bacon
- Stuffed Tomatoes with Oka & Bacon
- Roasted Tomato Parmesan Cheese Crumble
- Vegetable Latkes
- Whipped Sweet Potato

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