

ACCOMPANIMENTS

Minimum 20 Guests

HOT SOUPS

Cream of Chicken Rice ◇ Chicken Noodle ◇ Cream of Mushroom ◇ Cream of Broccoli ◇
Navy Bean ◇ Minestrone ◇ French Onion ◇ Split Ham and Pea ◇ Beef Barley ◇ Vegetable

SALADS

GARDEN SALAD

Mixed Greens, carrots, cucumber, red cabbage, tomato

CAESAR SALAD

Romaine, croutons, parmesan cheese, caesar dressing

SPINACH SALAD

Mushrooms, croutons, tomato and hot bacon dressing

CAPRESE SALAD

Sliced Tomato, Fresh Mozzarella, Sliced Red Onion
with Balsamic Drizzle

FRUIT SALAD

Watermelon, cantaloupe, honeydew and strawberries

DRESSINGS

Raspberry Vinaigrette, Balsamic Vinaigrette, Creamy Ranch,
Honey Dijon, 1000 Island, French Caesar, Italian

VEGETABLE

Cooked Baby Carrots

Buttered Sweet Corn

Fresh Whole Green Beans/Sauteed in Garlic

Greens Beans Almondine

STIR FRY VEGETABLES

Zucchini, yellow squash, red and yellow peppers, pea pods, water chestnuts

GARDEN BLEND

Broccoli, cauliflower, and carrots

CHEF'S BLEND (Steamed or Grilled)

carrots, cauliflower, broccoli, zucchini and squash

Sauteed spinach

Broccoli Spears

Grilled Asparagus

POTATO OR RICE

Rice Pilaf

White Rice

Mexican Rice

Hand Mashed Garlic Potatoes

Over Roasted Red Potatoes

Baked Potatoes

Twice Baked Potato

Cheesy Scalloped

Parsley Boiled Potatoes