

Salads

Mixed Greens with 3 Dressings

(Plated option is an upcharge of \$1.50)

Wasabi Ranch, Balsamic Vinaigrette, Smoked Tomato, Three Berry Vinaigrette, Roasted Shallot and Honey, Mustard Grapefruit Vinaigrette, Honey Cream, Jalapeno Vinaigrette, Pepper Parmesan, Bleu Cheese, Tomato Cumin

Veggie slaw

Fresh fruit with honey and lime

Marinated vegetables

Pasta salad

Ramen noodle salad

Vegetables

Sweet corn with gourmet butters (Plus \$.75 per person)

Herb Parmesan,
garlic and lime,
feta and jalapeno

Brussel Sprouts

Creamed Brussel Sprouts

Succotash, Corn peas and red pepper

Minted Peas

Pan fried Cauliflower with red onion and capers

Asparagus (in season)

Sautéed Mushrooms Marsala

Mashed Cauliflower

Ratatouille Vegetables

Creamed Spinach

Rosemary roasted vegetables

Green bean melody

Honey glazed carrots

Starches

Calico Beans, Baked, Kidney and Butter beans baked

Black beans With Chipotle and Honey

Sour cream and dill Potato salad

Garlic roasted Red Potatoes

Au gratin potatoes

Green chili and potato casserole

Cheese grits

Red pepper mac and cheese

Onion Rice Pilaf

Wild Rice

With scallions cranberry and beets

Twice Baked Potatoes

Pasta Alfredo

Mushroom and Sage Pasta

Vegetarian options

Grilled Portabella

Stuffed Portabella

Stuffed Zucchini

Roasted Beet Sandwich

Stuffed Squash with cranberries

Stuffed baked potato

Baked Sweet Potato

Extra Entrees

Roasted Chicken \$1.50 upcharge

Smoked Beef Brisket \$2.00 upcharge

Grilled Mahi Mahi \$3.00 upcharge

Smoked Turkey \$2.00 upcharge