

side dishes

Creamy Spinach

Spinach baked in a creamy sauce.

Mashed Potatoes

Super Creamy potatoes with gravy on top.

Oven Roasted Potatoes

Chef's Special Herb Rub makes these potatoes a hit. Baked and generously sprinkled with freshly grated Parmesan cheese.

Rice Pilaf

Traditional long grain rice cooked in chicken stock with olive oil, onions and garlic.

Spanish Rice

White long grain rice blended in peas, tomatoes, garlic, onions and cilantro.

Vegetable Medley

Carrots, red and green Peppers, yellow and green Squash, Cauliflower and Broccoli, steamed and tossed in lemon herb seasoning.

Honey Glazed Carrots

Steamed baby carrots drizzled with honey.

Corn Niblets

Corn niblets tossed in butter, salt and pepper.

Traditional Stuffing

Chopped onions and celery topped with a seasonal broth and baked with croutons.

Au Gratin Potatoes

Classic and comforting layers of cheese, potatoes and onion, this casserole makes a great side dish.

Garlic Mashed Potatoes

Super creamy potatoes with just enough garlic, one of our customer's favorite!

Grilled Vegetables

Red and green Peppers, yellow and green Squash, red Onion and Portabella Mushrooms marinated with balsamic vinegar and grilled.

Broccoli

Broccoli, steamed and sprinkled with lemon pepper.

Grilled Asparagus

Grilled Asparagus drizzled with olive oil, salt, pepper and lemon.

Twice Baked Potatoes

Potatoes are baked, hollowed out, then stuffed with potato, cheddar cheese, sour cream and seasonings. Garnished with Parmesan cheese and baked to golden brown.

Horseradish Mashed Potatoes

Creamy mashed potatoes with a kick of horseradish sauce.

Macaroni & Cheese

A creamy mixture of American and cheddar cheeses tossed with rotini pasta and sprinkled with Parmesan cheese

Green Beans with Almonds

French cut green beans steamed, then seasoned and topped with sliced almonds.