

ACCOMPANIMENTS



Vegetables

- Caribbean Blend (*Broccoli, yellow carrots, red bell peppers, green beans*)
- Riviera Blend (*Whole green beans, wax beans, baby carrots*)
- Sicilian Blend (*Carrot coins, cauliflower, red & yellow pepper strips, whole green beans*)
- Asparagus Spears*
- Whole Green Beans with Light Garlic Butter and Sliced Almonds
- Sauteed Yellow Squash and Zucchini
- Broccoli Flowerettes and Baby Carrots
- Oven Roasted Vegetables with Fresh Herbs*
- Sweet Corn with Red and Green Chopped Bell Peppers
- Honey Orange Glazed Baby Carrots
- Stir-Fried Fresh Vegetables

Starches

- Yukon Gold Roasted Garlic Mashed Potatoes*
- Hand Carved Mushroom New Potatoes*
- Piped Fresh Herb Mashed Potatoes*
- Cheddar Garlic Stuffed Potatoes*
- Viennese Potatoes
- Oven Roasted New Potatoes with Fresh Herbs
- Wild Rice Pilaf with Toasted Almonds
- Baked Potato with Sour Cream
- Roasted Sweet Potatoes
- Steamed White Rice with Parsley
- Grilled Home Fries with Onion
- Twice Baked Potato*

***These items are available at an additional charge of \$.55 per person.**

Salads

Cranberry Walnut Salad

Fresh spring mix tossed with toasted walnuts, blue cheese crumbles, dried cranberries, drizzled with a light Dijon vinaigrette.

Greek Salad

Fresh romaine lettuce with tomatoes, cucumbers, red onion, black olives, feta cheese and Greek vinaigrette dressing.

Kennedy Union House Salad

Fresh mixed Greens, sliced mushrooms and cucumbers, shredded carrots, croutons and drizzled Balsamic Vinaigrette dressing.

(Choice of 2 dressings on table available at \$.25 per guest)

Layered Romaine and Fresh Spinach Salad

With fresh mushroom slices, sliced eggs, croutons and raspberry vinaigrette.

Citrus Spinach Salad (seasonal)

Fresh baby spinach, iceberg, romaine and leaf lettuces mixed with orange sections, fresh strawberries, celery and green onion, drizzled with a homemade citrus dressing.

Caesar Salad

Romaine lettuce tossed with parmesan cheese, croutons, red onion and Caesar dressing.

Greek Tortellini Salad*

Cheese tortellini, sweet bell peppers, red onion, black olives, feta cheese tossed with a flavorful dressing of vinegar, olive oil, lemon juice, sherry, and fresh mint.

Asparagus Spears w/ Raspberry Vinaigrette*

Crisp-tender asparagus spears served over a bed of fresh spinach, drizzled with a tart raspberry vinaigrette.

Seasonal Fresh Fruit w/ Petite Wedges of Cheese*

Wedges of an assortment of mild cheeses and seasonal fresh fruit.

This can be served as a salad, or as a last course in traditional European style.

Spinach and Mozzarella Salad*

Fresh baby spinach, tomato slices, fresh mozzarella & red onion topped with a marinated and grilled Portobello slice, drizzled with olive oil and balsamic vinegar.

Breads

Ass't. Artisan Rolls

(Sesame, Roasted Garlic, Country Italian)

or

Choice of 2 of the following:

Bread Sticks, Sourdough Rolls, Focaccia, Garlic Toast, Soft Potato Rolls

***These specialty salads are available at an additional charge of \$1.00 per person**