

Sides, Veggies and Starches

(This selection can be for buffet, plattered, or sides for seated dinners. If you are doing a B.Y.O with an entrée, choose two, you can pick any two you want.)

Grilled asparagus

jumbo asparagus, blanched, and grilled with salt and pepper

Mashed Potatoes

idaho potatoes, boiled till soft, strained, dried, and riced.

mixed with a truffle or rosemary butter and cream mix.

Blistered Haricot Verts

Haricot verts that have been blanched and chilled. Finished on a red hot pan

till the edges start to blacken and finished with salt and pepper.

Wilted Spinach

Fresh spinach sauteed with oil and salt and pepper.

Roasted Yukon Golds

Yukon golds quartered and tossed with oil and chef seasoning

roasted to a golden brown.

Lentil Mushroom Ragout

Green lentils stew with shallots, tomatoes, and mushrooms. Finished with

chopped thyme and parsley.

Grilled zucchini with pearl onions

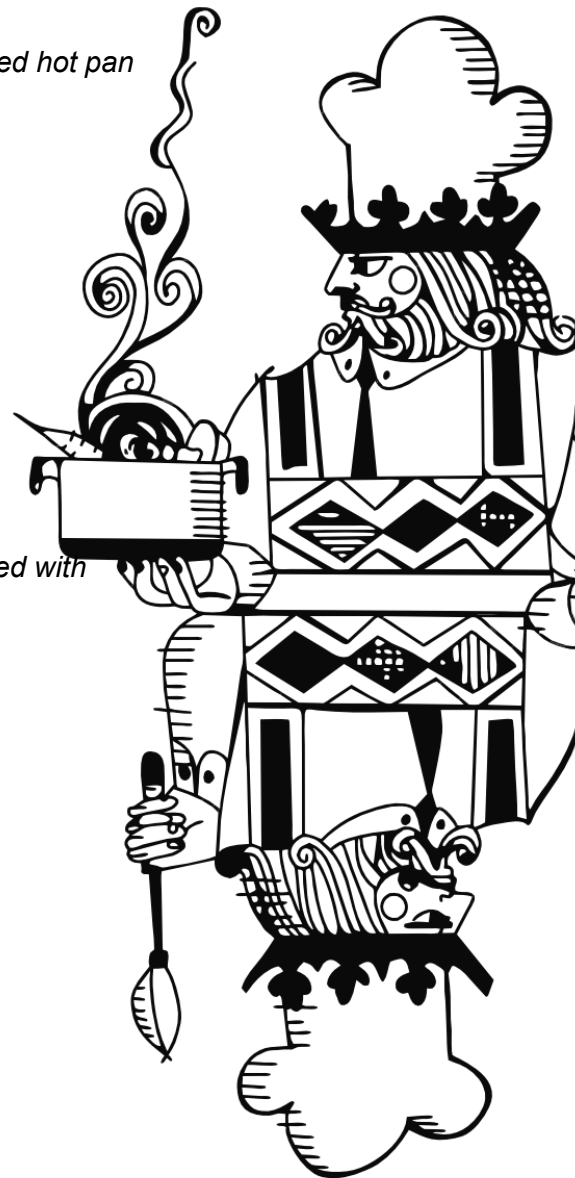
Bias cut zucchini tossed in oil and chef seasoning. Grilled along

with the pearl onions.

Creamy Horseradish Polenta

polenta grain simmered in vegetable stock. Finished with cream

cheese and horseradish.



Sides, Veggies and Starches

Bleu Cheese Potato Gratin

Layers of potato, parm, bleu cheese, and heavy cream. Cooked till golden brown and tender layers of potato and cheese.

Red Rice Pilaf

Mix of red rice, wild rice, and short grain rice. Simmered together with shallots and vegetable stock.

Pesto Risotto

Risotto made in the traditional way. Finished with grana padano pesto, and butter.

Harissa Roasted Baby Carrots

Baby carrots tossed in harissa and roasted will tender and golden brown

Roasted Butternut Squash

Roasted Butternut Squash tossed in chef seasoning and a touch of cinnamon. Cooked to a golden brown.

Seared Beets with Garam Masala

Beets slowly cooked and dice. Tossed in house made garam masala and seared to a golden brown.

