

Side Dishes

All items are al a carte, pre-order and pick up only.

Half Pan: 70 oz.

Full Pan: 140 oz.

Suggested serving size is 6 oz. per serving. Full catering menu pricing is available upon request.

Vegetables:

Green Beans Almandine

Half Pan: \$36 Full Pan: \$68

Orange Glazed Carrots

Half Pan: \$28 Full Pan: \$54

Green Beans Provencal

Half Pan: \$34 Full Pan: \$66 Medley of Steamed

Vegetables

Half Pan: \$34 Full Pan: \$66

Scalloped Cream Corn

Half Pan: \$45

(no full pan options)

Medley of Winter Squash

Half Pan: \$38 Full Pan: \$72

Steamed Baby Carrots

Half Pan: \$34 Full Pan: \$66

Ratatouille

Half Pan: \$52 Full Pan: \$98

Balsamic Bacon Brussel

Sprouts

Half Pan: \$42 Full Pan: \$80 Rice:

Wild Rice Blend

Half Pan: \$48 Full Pan: \$92

Vegetable Rice

Half Pan: \$38 Full Pan: \$74

Rice Pilaf

Half Pan: \$38 Full Pan: \$74

Potatoes:

Whipped Sweet

Potatoes

Half Pan: \$34 Full Pan: \$66

Candied Sweet Potatoes

Half Pan: \$38 Full Pan: \$72

Whipped Potatoes

Half Pan: \$34 Full Pan: \$66

Red Roasted Potatoes

with Rosemary Half Pan: \$42

Full Pan: \$82

Potatoes Au Gratin

Half Pan: \$52 Full Pan: \$98

Stuffing

Half Pan: \$29 Full Pan: \$56 Pasta:

Fettuccini With Alfredo

Half Pan: \$48 Full Pan: \$92

Macaroni & Cheese

Half Pan: \$28 Full Pan: \$56

Penne Pasta with

Marinara Sauce

Half Pan: \$48 Full Pan: \$92

Tortellini Pasta with

Cream Sauce

Half Pan: \$50 Full Pan: \$98

Rolled Lasagna

Beef of Chicken

Half pan (9): \$56 Full Pan (18): \$110

Specialties:

Baked Brie with

Cranberries and Toasted

Crostini

Quarter (8 oz.): \$46 Half (16 oz.): \$78 Full (32 oz.): \$128

Homemade Rolls

Dozen: \$12