



SALADS & SIDE DISHES

GREEN SALADS

Signature Salad

with mixed baby greens, dried cranberries, toasted walnuts & crumbled gorgonzola in our signature slightly sweet vinaigrette

Caesar Salad

with crisp romaine parmesan and house-made croutons in our classic Caesar Dressing

Greek Salad

with romaine, feta cheese, Kalamata olives, red onions, bell peppers, cucumbers & tomatoes in our Lemon Garlic Vinaigrette

Southwest Green Salad

with mixed greens, tomatoes, cucumbers, black beans, roasted corn, shaved radishes, julienne tri-color chips, pepper jack cheese and creamy Southwest Dressing

Pompeii Salad

with mixed baby greens, tomatoes, cucumbers, crispy prosciutto, shaved parmesan cheese and lemon garlic vinaigrette

Apple Fennel Salad

mixed baby greens, shaved Asiago, fennel and apples tossed with our Orange White Balsamic Vinaigrette

Arugula Salad

with pears, toasted hazelnuts and shaved Asiago in a champagne pear vinaigrette

Spinach Salad

baby spinach leaves, strawberries, mushrooms, Chèvre cheese and a Raspberry Vinaigrette

Garden Salad

with a variety of fresh vegetables and choice of dressing

Panzanella Salad

an Italian bread and tomato salad with sweet red onions, basil and cucumber in a light red wine vinaigrette

Cucumber, Tomato & Mint Salad

with a lime vinaigrette

GRAIN SALADS

Greek Orzo Salad

with a yogurt fennel tzatziki dressing

Lentil Salad

red lentils, diced tomato, cucumber and feta cheese in a lemon garlic vinaigrette

Quinoa and Black Bean Salad

roasted onions and tomatoes, corn, and fresh herbs in a lemon cumin vinaigrette

Pasta Salads

- **Pesto Napolitano** – with basil pesto, fire grilled vegetables and parmesan cheese
- **Mediterranean** – with diced tomato, scallions, and black olives in a creamy parmesan dressing
- **Southwest** – with fresh corn, olives, sweet peppers & chopped celery in a creamy vinaigrette

Potato Salads

- **Americana** – with russet potatoes, celery, pickles, onions & hard cooked eggs in a classic dressing
- **Southwest** – roasted red potatoes, creamy chipotle dressing, tomatoes, sautéed red bell peppers and scallions
- **Red** - Need Description

Hot Penne Pasta Sides

- **Basil Pesto** with parmesan cheese
- **Basil Pesto Napolitano** with fire grilled vegetables
- **Marinara Sauce**
- **Vodka Sauce**
- **Mac & Cheese Style**

Old Fashioned Coleslaw

shredded cabbage and carrots in a tangy, creamy dressing

Seasonal Fresh Fruit

As a fruit salad or a beautiful display!



POTATOES

House Mashed Potatoes

- Garlic Mash
- Yukon Gold Mash
- Ginger Sweet Mash
- Butternut Squash & Yukon Gold Mash – A staff favorite!!
- 'Smashed' Red Potatoes – with the skins on
- Harvest Mash – a beautiful, tri-colored mash with zucchini and carrots

Red Roasted Potatoes with Herbs

Wild Mushroom Potato Gratin

layers of sautéed onions, mushrooms and rosemary with a cream and cheese sauce

Scalloped Potatoes

Twice Baked Potatoes

Potato Cakes

RICE, GRAINS & BEANS

Rice

- Jasmine Coconut
- Basmati with Herbs & Onions
- Spanish-style Saffron
- Lemon Rice with Fresh Herbs

Couscous

- with Dried Apricots, Raisins & Orange Zest
- with Sautéed Apple & Mint
- Israeli style with saffron & roasted vegetables

Polenta Cakes

Risotto Cakes

Refried Black Beans

Baked Beans

VEGETABLES

Roasted and Grilled Vegetable Platter

the season's best, artfully arranged

Roasted Cauliflower and Goat Cheese

roasted Cauliflower tossed with lemon garlic vinaigrette and goat cheese

Grilled Asparagus

served in a walnut Romesco sauce

Sautéed Green Beans

with olive oil and roasted shallots

Vegetable Jewels

an array of diamond cut colorful vegetables, oven roasted with fresh herbs

Maple Glazed Carrots

with a splash of bourbon

Summer Squash Provencal

Grilled zucchini and yellow squash with roasted tomatoes, onions and herbs of Provencal

Roasted Butternut Squash and Kale Mélange

Sautéed with goat cheese

Corn on the Cob

With real butter

BREADS

Served with real dairy butter or olive oil & balsamic

House-baked Fresh Dinner Rolls & Butter

House-made Focaccia

Grilled Pita Breads

**Flatbreads & Other Artisan breads available upon request*

Call Us at (509) 624-9686

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