*** ACCOMPANIMENTS ***

POTATOES, GRAINS & PASTAS...

OVEN ROASTED GARLIC & ROSEMARY FINGERLINGS

PARMESAN RED BLISH SMASHED POTATOES

ROASTED SWEET POTATOE WEDGES WITH BUTTERMILK DILL DRIZZLE

HASSLEBACK GARLIC BUTTER POTATOES

LONG GRAIN & WILD RICE PILAF

SWEET POTATO & CAULIFLOWER MASH

LEMON SHALLOT QUINOA

HERBED STEAMED JASMINE RICE

OLD WORLD CRAFT PASTA WITH CHOICE SAUCE

FUSILLI ORECCHIETTE CAMPANELLE CAVATAPPI GEMELLI
ALFREDO AGLIO OLIO MARINARA POMODORO PESTO

GARDEN FRESH VEGETABLES...

CRISP SNOW PEAS SAUTÉED WITH SLIVERED CARROTS & SWEET RED PEPPERS

THYME ROASTED RAINBOW CARROTS

ROASTED ROOT VEGETABLES TOPPED WITH PARSNIP CRISPS

BLISTERED BRUSSEL SPROUTS WITH BACON

HARICOT VERTS & CASHEWS

EVOO & GARLIC GRILLED ASPARAGUS SPEARS

CLASSIC STEAMED MEDLEY OF CARROTS, CAULIFLOWER & BROCCOLI

SAVORY SOUPS, STEWS, CHILI & CHOWDERS...

CHICKEN ESCAROLE & RICE

ZUPPA TOSCANA

BUTTERNUT APPLE BISQUE

CREAMY POTATO & LEEK

12 HOUR THREE BEAN & BEEF CHILI

HEARTY STOUT BEEF STEW

NEW ENGLAND STYLE CLAM, CORN OR SEAFOOD CHOWER

Our Homemade Savory Soup Menu is actually...endless...we have several homemade "secret" recipes that we would love to share with your family & friends. Please discuss our many options with your event coordinator.