

Affordable Catering

Side Items *(All Dinner Menus are Served with Three Side Items)*

Salads:

- Baby Mixed Green Salad** *G.F.*- Baby Spring Mixed Greens, Tomato, Cucumber, Purple Cabbage, Carrot with Zinfandel Vinaigrette
- Bleu Cheese and Walnut Salad** *G.F.*- Iceberg and Romaine Lettuce, Tomato, Cucumber, Bleu Cheese Crumbles and Walnuts with Balsamic Vinaigrette
- Caesar Salad** - Romaine Lettuce, Croutons, Bacon Bits and Fresh Parmesan Cheese with a Caesar Dressing
- California Salad** *G.F.*- Iceberg & Romaine, Tomato, Cucumber, Mandarin Oranges, Cranberries and Almonds with Zinfandel Vinaigrette
- Country BLT Salad** - Iceberg & Romaine Lettuce, Crumbled Bacon, Hard Boiled Eggs, Cucumber, Tomatoes, Shredded Cheddar & Croutons with a Buttermilk Ranch Dressing
- Garden Salad** *G.F.*- Iceberg & Romaine Lettuce, Tomato and Cucumber with a Creamy Balsamic Dressing
- Grande Event Salad** *G.F.*- Spring Mix Green Salad, Roasted Pecans, Red Onion, Pear, Tomato, Cucumber with Wild Raspberry Vinaigrette
- Greek Salad** *G.F.*- Iceberg and Romaine, Tomato, Cucumber, Green Olives, Pepperoncini and Feta Cheese with Greek Dressing
- Island Tossed Salad** *G.F.*- Iceberg and Romaine Lettuce, Tomato, Cucumber, Crumbled Bacon, Slivered Almonds, Raisins with Caribbean Citrus Vinaigrette
- Italian Salad** *G.F.*- Iceberg & Romaine Mix, Black Olive, Mozzarella Cheese, Grated Parmesan, Red Onion, Artichoke Hearts and Tomato with an Italian Dressing
- Spinach Salad** *G.F.*- Baby Spinach, Tomato, Hard Boiled Egg, Crumbled Bacon, Gorgonzola, Red Onion with Honey Dijon Dressing
- Spanish Garden Salad** *G.F.*- Iceberg & Romaine Lettuce, Tomato, Cucumber, Chopped Olive, Hard Boiled Egg with a Creamy Balsamic Dressing
- Oriental Salad** - Iceberg and Romaine Lettuce, Cabbage, Carrot, Cucumber, Tomato, Almonds, Dried Noodles, Mandarin Oranges with Ginger Sesame Dressing
- Gluten Free Dressings** *G.F.* - Zinfandel Vinaigrette or Oil & Vinegar

Starches:

- Au Gratin Potatoes** *G.F.*- Layers of Potatoes, Cream, Cheddar and Monterey Jack Cheeses
- Baby Red Potato Salad** – Homemade Potato Salad with Dill Weed
- Baked Potatoes** *G.F.*- Brushed with Olive Oil and Sea Salt baked until tender
- Caribbean Rice** - Wild Rice w/Coconut Milk, topped with Cilantro and Toasted Almonds
- Cheddar Bacon Potatoes** - Red New Potatoes with Crumbled Bacon and Cheddar Cheese Sauce
- Cheese Tortellini with Alfredo Sauce** Cheese Stuffed Tortellini with homemade Alfredo Sauce **(Extra \$.75pp)**
- Dirty Rice** *G.F.*- New Orleans style seasoned rice with ground pork and beef
- Garlic Red New Potatoes** *G.F.*- Tender Red Potatoes, lightly seasoned with Roasted Garlic
- Garlic Smashed Potatoes** *G.F.*- Red New Potatoes and Roasted Garlic simply smashed
- Gluten Free Penne Pasta** *G.F.*- **(Extra \$.75pp)**
- Greek Style Fries** *G.F.*- Wedges roasted in high heat with Olive Oil, Oregano and Rosemary
- Macaroni and Cheese** Homemade Three Cheese Macaroni **(Extra \$.50pp)**
- Mexican Rice** *G.F.*- Seasoned with chopped Tomatoes, Onions, Peppers, and Cilantro
- Parmesan Pasta** Bow Tie or Penne Pasta with Olive Oil, Italian Seasonings, and Parmesan Cheese
- Penne Pasta** with your choice of Red Sauce, Pink Princess Sauce (mix of Alfredo & Marinara), Alfredo Sauce, or Pesto
- Refried Beans** – Mexican Refried Beans with melted Cheddar Cheese
- Rice Pilaf** - Wild and White Rice Pilaf with Italian Seasonings
- Rosemary Pan Roasted Red Potatoes** *G.F.*- Tossed in Olive Oil and sprinkled with Rosemary
- Ruby Red Mashed Potatoes** *G.F.*- Red new potatoes mashed to perfection
- Scalloped Potatoes with Imported Swiss** *G.F.*- Layers of Potatoes, Cream and Swiss Cheese
- Sour Cream Dill Potatoes** *G.F.*- Red New Potatoes smashed with Butter, Sour Cream & Dill (our signature starch)
- Stuffing**, Herb stuffing with or without Italian Sausage and sauteed Mushrooms
- Sweet Potatoes with a Pecan Crust** - A holiday classic topped with a crunchy pecan topping



Vidalia Onion Scalloped Potatoes *G.F.*- Layers of Potatoes, Cream, Vidalia Onions and Parmesan Cheese

Starches Continued:

Winter Roasted Potatoes with Caramelized Shallots

Yams with Pecan Vanilla Butter *G.F.* - Sweet Yams tossed in a Vanilla Butter Glaze, topped with Pecans

Yellow Rice, White Rice *G.F.*, **Basmati Rice** *G.F.*, **Jasmine Rice** *G.F.*

Veggies:

Asparagus Spears with a Herb Butter *G.F.*- (Extra \$.75pp)

Asparagus with Toasted Almonds and Asiago Cheese *G.F.*(Extra \$.75pp)

Asparagus with Toasted Walnuts and Feta *G.F.*(Extra \$.75pp)

Assorted Roasted Vegetables *G.F.*- Broccoli, Baby Carrots, Zucchini, Yellow Squash, and Roasted Red Peppers

Baked Beans *G.F.*- Slow cooked dark molasses baked beans

Balti Stir Fry Vegetables with Cashews *G.F.*- Assorted Fresh Vegetables seasoned with Indian Spices

Black Beans - Ybor Style with Chopped Spanish Onion on the side

Black Eyed Peas *G.F.*- Seasoned with Onions, Green Peppers and Smoked Ham Hocks

Corn O'Brien or Fiesta Corn *G.F.*- Sweet Corn with Crumbled Bacon and Peppers

Creamed Collards - Fresh Collards sauteed with chopped Onion, Bacon, and Nutmeg in a cream sauce

French Green Beans with Caramelized Shallots and Dijon *G.F.*-*If requested without Crispy Fried Onions*

Glazed Baby Carrots *G.F.*- With a Honey Brown Sugar Butter

Green Bean Almondine *G.F.*- Tender whole Green Beans with Toasted of Almonds

Grilled Vegetables *G.F.*- Broccoli, Baby Carrots, Zucchini, Yellow Squash

Red Beans *G.F.*- Seasoned with Onions, Green Peppers and Smoked Ham Hocks

Red Wine Slaw - Homemade Fresh Cole Slaw

Sautéed Broccoli with Brown Butter and Parmesan Bread Crumbs

Sautéed Broccoli with Toasted Sesame Seeds *G.F.*

Sautéed Cabbage with Bacon Morsels

Seasoned Buttered Corn *G.F.*

Southern Corn Pudding- Creamed Corn, Cheddar, Sour Cream, and Corn Bread, Baked until golden brown

Stir Fry Vegetables *G.F.*- Broccoli, Zucchini, Purple Cabbage, and Sugar Snap Peas

Whole Corn on the Cob *G.F.*

Zucchini with Mediterranean Seasoning *G.F.*- Zucchini seasoned with Fire Roasted Tomatoes and Mediterranean Herbs