

TRADITIONS

MORE THAN A CATERING CO.



Side Salad or Soup Course

GARDEN SALAD ~ Organic Field Greens, Vegetables, Blended Cheese & Fresh Croutons

WINE COUNTRY SALAD ~ Organic Field Greens & Baby Spinach w/ Fresh Tomatoes, Cucumbers, walnuts, dried cranberry, golden raisins & Feta Cheese

CLASSIC CAESAR SALAD ~ Crisp Romaine Lettuce tossed in a creamy Tuscan Caesar dressing with Rustic Herb Croutons and Grated Parmesan Cheese

CHIPOTLE BLACK BEAN & BUTTERNUT SQUASH SOUP

~ Local Butternut squash stewed with peppers, onion, black beans and chipotle peppers

GARDEN VEGETABLE SOUP

~ Fresh local vegetables simmered with garlic and classic Italian seasons

AWARD WINNING SMOKED BEEF BRISKET STEW

~ Delicious combination of tender Smoked Brisket stewed with port wine, potatoes, carrots, onions and celery cooked down in a rustic beef jus

TASTY STARCHES

Rosemary Fingerling Potatoes
Ranch Style Red Potatoes
Creamy Garlic Mashers
Baked Sweet Potato Wedges
Sweet Potato Casserole
Seasoned Rice Pilaf
Vegetable Wild Rice
Caribbean Fried Rice
Lemon Grass & Ginger Rice Pilaf
Cilantro Lime Rice
Spanish Rice
Homemade Mac and Cheese ~ w/
Fontina, Gruyere, Gouda, Mild
Cheddar & Monterey Jack
Pimento Mac & Cheese
Italian Bow Tie Pasta Salad

STYLISH VEGETABLES

Country style Green Beans
Sautéed Green Beans
Pan fried Brussel Sprouts ~ tossed in
Goat Cheese w/ Balsamic Glaze Oven
Roasted Asparagus
Sesame Sugar Snap Peas
Stir Fry Vegetables
Seasonal Vegetable Medley
Rustic Root Vegetable Medley Tuscan
Style Roasted Carrots Mediterranean
Veracruz Succotash Fire Roasted Corn
& Peppers Mexican Street Corn
Brown Sugar Baked Beans
Black Beans
Slow simmered Pinto Beans

Additional Entree and Side Selections

Side Selections \$3
Salad or Soup \$3
Vegetarian \$5
Vegan \$7

Chicken \$6
Pork \$6
Beef \$7
Seafood \$8

**Consumer Advisory: Consumption of uncooked meat, poultry, eggs or seafood may increase the risk of food borne illnesses*