

# *Dinner Accompaniments*

Customize your menu with the following accompaniments or speak with your sales consultant about creating a menu that is uniquely you.

## *Appetizers*

Homemade Soup  
Fresh Fruit Cup  
Melon Wrapped in Prosciutto  
Shrimp Cocktail  
Escargot in Puff Pastry

## *Salads*

Field Green Salad  
Fresh Garden Salad  
Caesar Salad  
Baby Spinach with Sweet and Sour Dressing  
Chopped Salad  
Maytag Blue Cheese Wedge

## *Side Dishes*

Baked Potatoes  
Lyonnaise Potatoes  
Caramelized Red Bliss Potatoes  
Parsley Buttered Potatoes  
Lemon Mushroom Rice  
Baked Stuffed Potatoes  
Pirogis

Rice Florentine  
Riso Milanese  
Penne with Garlic Herb Butter  
Rotini ala Pesto  
Herbed Rice Florentine  
Duchess Potatoes

## *Vegetables*

Roasted Fresh Vegetables

Ratatouille

Seasoned Niblet Corn

Green Beans Almondine

Caramelized Autumn Vegetables

Grilled Asparagus with Balsamic Vinaigrette

Honey Glazed Dill Carrots

Fresh Broccoli Spears au Gratin

Fresh Vegetable Melange with Herb Butter

Sauteed Herbed Zucchini & Summer Squash

Requests Accepted

## *Desserts*

Traditional English Trifle

Tiramisu

Chocolate Decandence Torte

New York Style Cheesecake

Chocolate Cheesecake

Old Fashioned Carrot Cake

Coupe Jacques

Fresh Berry Tarte (seasonal)

Pastry Table

Hot Fudge Ice Cream Puffs

Crepes Bananas Foster

Requests Accepted