Dinner Accompaniments

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

Salads

Field Green

Fresh Garden

Caesar

Field Greens with Berries or Craisins

Mixed Greens with Mango Salsa Dressing

Wild Field Greens & Frisée

Greek

Brussels Sprout with Pumpkin Seeds

Caprese

Charred Corn and Arugula

Chop Salad

Baby Spinach with Bacon or Poppyseed Dressing

Spinach Salad with Maple Glazed Pecans, Goat Cheese and Berries

Antipasto Salad

Fattoush Salad

Lettuce Wedge with Maytag Blue Cheese

Mediterranean

Polynesian Baby Lettuce

Quinoa Spring Salad

Roasted Beet with Local Chèvre

Poached Pear and Manchego

Special Requests Welcomed

Dinner Accompaniments

Vegetables

Roasted Vegetable Medley

Roasted Italian Vegetables

Tuscan Vegetable Medley

Vegetable Melange

Green Beans with Dill

Green Beans Almondine

Southern-style Green Beans

Corn on the Cob

Seasoned Corn

Ranchero Corn

Autumn Vegetable Roast

Turnip

Butternut Squash

Grilled Asparagus

Asparagus Medley

Zucchini with Peppers and Onions

Vegetable Brochettes

Broccoli au Gratin

Honey-glazed Baby Carrots

Roasted Brussels Sprouts

Elotes

Portobello Napoleon

Roasted Tri-Colored Carrots

Special Requests Welcomed

Dinner Accompaniments

Pastas, Rices and Potatoes

Tortellini Primavera Alfredo

Pasta Pulito

Mediterranean Couscous

Ravioli Rustica

Fresh Herb Buttered Noodles

Pasta Primavera Alfredo

Macaroni and Cheese

Fusilli and Asparagus Limone

Ziti Blanco in Garlic Herb Butter

Tortellini Tossed with Butternut Squash

Tortellini Fresco

Butternut Squash Ravioli

Autumn Orecchiette

Wild Mushroom Ravioli

Herbed Rice Pilaf

Rice Florentine

Spanish Rice

Citrus Mushroom Rice

Lime Cilantro Rice

Tahitian Vegetable Rice

Riso Milanese

Carmelized Rosemary Red Bliss Potatoes

Mashed Potato

Delmonico Potatoes

Yukon Gold Potato Puree

Fingerling Potatoes

Roasted Sweet Potatoes and Pineapple

Parsley Buttered Potatoes