

SIDES

VEGETABLES

VEGETABLE MEDLEY Grilled, Steamed, or Steamed with Italian Seasonings

ASPARAGUS Grilled or Steamed and Topped with Hollandaise

BRUSSEL SPROUTS with Bacon and Onions

BROCCOLI Steamed or with Baby Carrots

GREEN BEAN ALMONDINE

SUGAR PEAS with Mushrooms and Peppers

STARCHES

ROASTED NEW RED POTATOES Lightly Seasoned with Herbs or Parmesan

WILD RICE with Saffron

ORZO with Fresh Herbs

ROTINI with Alfredo Sauce

PARMESAN RISOTTO Sprinkled with parsley and shaved Parmesan

DUO ENTREES SUGGESTIONS

Try one of our original duo suggestions or create a duo package yourself. Just choose between 1 chicken or pork entrée then choose between 1 beef or seafood entrée.

GRILLED THAI STEAK AND SHRIMP Thai marinated steak grilled to perfection and paired with six large chili garlic shrimp

SIZZLING TANGO A tantalizing duo of sizzling beef tenderloin medallions with wild mushroom demi paired with a chicken breast topped with a garlic herb cream sauce

CHICKEN VERDI AND GARLIC HERB GROUPER Chicken breast topped with our sautéed spinach with herbs and cheese paired with a garlic herb grouper

GLAZED STEAK AND CORDON BLEU CHICKEN Grilled marinated steak topped with a glazé paired with a grilled chicken breast topped with shaved ham, melted Swiss cheese and Alfredo sauce

**INTERESTED IN APPETIZERS FOR A COCKTAIL HOUR OR LATE NIGHT SNACKS FOR YOUR SEND OFF?
TALK TO YOUR CATERING COORDINATOR ABOUT THE OPTIONS TO CUSTOMIZE YOUR RECEPTION!**