



Side Dishes

Starches:

Assorted Basket of Fresh Breads and Rolls

Baked Potatoes
w/ all the fixin's

Coconut Rice
w/ Pineapple & Cilantro

Fresh Cranberry Sauce

“Nana’s Southern Sweet Potatoes”
Roasted or Whipped

Orzo
*w/ Goat Cheese, Sun-Dried Tomatoes,
Parsley & Extra-Virgin Olive Oil*

Pasta
(Recommendations based upon serving-style & season)

Ravioli in Brown Butter Sauce
Seasonal choices: Butternut Squash, Lobster, Crab or 3-Cheese

Rice
Choice of Basmati, Jasmine, Rice Pilaf, Spanish or Plain



Risotto

Choice of Herb & Sun-Dried Tomato w/ Basil or Mushroom

Roasted New Potatoes

Infused w/ Rosemary & Black Truffle Oil

Seasoned French Fries

Yukon Gold Whipped Mashed Potatoes

Regular, Roasted Garlic or Wasabi

Vegetables:

Asparagus Spears (*Steamed or Grilled*)

w/ Lemon and Brown Butter Sauce

Glazed Orange Baby Carrots

Haricot Vert

Sautéed Slender French Green Beans in Lemon & Garlic Butter

or w/ Toasted Sesame Seeds & Sesame Oil

or Asian-Style

Roasted Broccoli Florets

w/ Toasted Almonds & Brown Butter

Sautéed Button Mushrooms in Sweet Butter

(“The John D. Barrymore Special”)

Seasonal Grilled Vegetable Platter

Chef’s Selection of the Season’s Freshest Vegetables