

Thanksgiving Side Dishes

Apple Raisin Walnut Slaw

Apple Fennel Slaw

Baby Spinach Cranberries Pears, Almonds and Goat Cheese

Maple Glazed Acorn Squash

Garlic Thyme Green Beans

Herb Roasted Baby Reds

Baby Peas and Pearl Onions

Fall Spiced Baby Carrots with Orange Glaze

Broccoli and/or Cauliflower Au Gratin

Sweet Potato and Apple Bake with Walnuts

Sesame and Cashew Green Beans

Artichoke Scampi

Scalloped Potatoes with Sour Cream and Chive

Apple Raisin Stuffed Acorn Squash

Shrimp and Butternut Bisque

Stuffing and Chutneys

Sausage, Apple and Cranberry Stuffing

Spiced Cranberry Chutney (to put on turkey)

Fig, Apricot and Cranberry Stuffing

Apple Cranberry Compote (to put on turkey)

SALADS

Apple Raisin Walnut Slaw

Baby Spinach Cranberries Pears, Almonds and Goat Cheese

Carribbean Salad Mixed Baby Greens Mandarin Oranges and Coconut

Antipasto Salad Romaine Lettuce, Cubed Provolone, Italian Cured Meats, Roasted Red Peppers and Olives

Garden Vegetable

Southwestern Fiesta Salad with Mixed Greens, Red Onion, Avocado, Black Beans Corn and Spiced Vinegar

Mixed Greens, Grape Tomatoes, Mushrooms, Pine Nuts, Chianti Vinaigrette

Caesar with Herb Croutons

Baby Spinach, Pears, Spiced Walnuts, Chevre

Note: Green Salads come with dressing on the side

COLD SIDE DISHES

Old Fashioned Cole Slaw

Marinated Green Bean Salad with Kalamata and Feta

Artichoke Scampi with Capers, Lemons and Shaved Parmesan

Orzo Salad with Fresh Vegetables, with Lemon and Basil Vinegar

Rice and Artichoke with Capers

Asian Style Crunchy Cabbage Salad
Black Bean, Corn and Cilantro Salsa
Warm German Potato with Bacon
Red Bliss with Capers and Chives
French Potato with Olives, Tomatoes, Capers, Vinaigrette
Sweet Potato, Pineapple and Ginger
Couscous with Dried Apricots and Pistachios
Three Bean Salad with Grape Tomatoes, Basil and Fresh Sage
Fennel and Apple with Blue Cheese and Pecans
Tabouleh with Marinated Artichokes, Baby Spinach and Feta
Pasta Salad with Julienned Vegetables with either Lemon Basil or Balsamic Vinaigrette
Oriental Sesame Noodles
Pesto Tortellini

HOT SIDE DISHES

Artichoke Scampi with Lemons Capers and Shaved Parmesan
Maple Glazed Acorn Squash
Garlic Thyme Green Beans
Herb Roasted Baby Reds
Baby Peas and Pearl Onions
Herbed Vegetable Trio (roasted)
Sauteed Broccoli Rabe with Spicy Pork Sausage Crumbles
Roasted Eggplant and Red Pepper
Coconut Ginger Rice (Full Service Events Only)
Plain, Garlic or Horseradish Mashed Potatoes
Swiss Chard with Garlic and Roasted Tomatoes
Baked Stuffed Potatoes with Cheddar & Chives
Toasted Orzo with Peas, Onions and Bacon
Risotto with Wild Mushrooms and Green Onions
Creamy Parmesan Baked Polenta
Asparagus with either Lemon Dill Crème or Raspberry Lemon Butter
Fall Spiced Baby Carrots with Orange Glaze
Broccoli and Cauliflower Au Gratin
Italian Style Roasted Vegetables with Garlic and Herbs
Sesame and Cashew Green Beans
Green Beans with Roasted Shallots and Lemon Dijon Sauce
Sweet Potato and Apple Bake with Walnuts
Tuscan Stuffed Portabello Mushrooms with Basil Prosciutto and Shaved Parmesan
Gingered or Jalapeno Corn Bread

(Reading residents should inquire about free delivery 😊)