



*"The No Worry Caterer"™*

## Accompaniments

*By Season*

### Spring

**Baby Carrots & Sugar Snap Peas\***

steamed and chilled with extra virgin olive oil and fresh dill

**Marinated & Grilled Artichokes\***

with lemon truffle aioli

**Green Onion & Sour Cream Mashers\***

yukon gold potatoes with fresh buttermilk

**Roasted New Potatoes\***

tossed with lemon thyme and olive oil

**Golden Potato-Fontina Gratin\***

layered with cream and herbs

**Emerald Salad\***

chopped romaine hearts with asparagus, artichokes, peas and green goddess dressing

**Wild Rice and Orzo Pilaf\***

with seasonal vegetables, pecan and herb-butter

**Classic Caesar Salad**

chopped romaine hearts, torn croutons, and parmesan in a tangy lemon dressing

**Confetti Orzo Pasta Salad\***

with diced vegetables and champagne vinaigrette

**Sun Dried Tomato Parmesan Polenta\***

with roasted garlic, a layer of tomato sauce and melting cheese

**Sauteed Forest Mushroom Medley\***

specialty mushrooms with garlic, served room temperature

**Asparagus Platters\***

steamed and drizzled with lemon olive oil

**Vintner's Garden Salad\***

organic baby greens with berries, red grapes, glazed walnuts, gorgonzola and blackberry-zinfandel vinaigrette

**Baby Spring Vegetable Salad\***

showcasing what's fresh on a bed of lolla rossa & mache with goat cheese, toasted pine nuts and banyuls vinaigrette

**Spring Bouquet Salad\***

organic baby greens covered in edible flowers, strawberries, goat cheese, microgreens and pistachios with champagne vinaigrette  
a fresh puree with extra virgin olive oil and a hint of mint on our crunchy garlic parmesan toasts

\*Indicates Vegetarian Friendly - However any item may be adapted for special dietary needs.  
Gluten Free - Vegan and Dairy Free Items are Happily Arranged

Most items can be customized to your personal tastes -  
Shrimp, Chicken, Pork, Duck, Beef or Salmon may be added or substituted

## Summer

**Spicy Green Beans & Mushrooms\***

our recipe of garlic, soy sauce  
and fiery spice

**Baked Zucchini Gratin\***

with caramelized onions and gruyere

**Wild Rice and Orzo Pilaf\***

with seasonal vegetables,  
pecan and herb-butter

**Mixed Vegetables of the Season in Olive Oil\***

your choice of roasted,  
sauteed or grilled

**Greek Island Salad\***

baby spinach with cucumbers, tomatoes,  
roasted peppers, feta cheese  
& oregano-lemon dressing

**Caprese Salad\***

fresh mozzarella, vine tomatoes,  
basil and olive oil

**Baby Squashes in Oven Dried Tomato Vinaigrette\***

roasted with garlic and herbs

**Baked Spinach & Ricotta Gnocchi\***

with porcini tomato sauce

**Vintner's Garden Salad\***

organic baby greens with red grapes,  
glazed walnuts, gorgonzola and  
blackberry-zinfandel vinaigrette

**Summer's Best Heirloom Tomato Platters\***

sliced multi-colored gems drizzled with  
extra virgin olive oil

**Antipasti Salad**

crisp romaine & radicchio tossed in  
red wine vinaigrette with salami,  
marinated tomatoes, artichokes,  
olives and fresh mozzarella

**Haricot Verte & New Potato Genovese\***

baby green beans and new potatoes  
dressed in freshly made basil pesto  
with cherry tomatoes

**Vintner's Garden Salad\***

organic baby greens with berries, red grapes,  
glazed walnuts, gorgonzola and  
blackberry-zinfandel vinaigrette

**Moroccan Cucumber & Tomato Salad\***

refreshingly different with red onion,  
cumin and fresh mint

**Sweet Corn Parmesan Polenta\***

with roasted garlic, fresh corn  
and melting cheese

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## Autumn

**Pearl Cous Cous & Woodland Mushroom Salad\***

with organic greens &  
curried sherry vinaigrette

**Porcini Infused Forbidden Rice\***

tossed with mushrooms and balsamic

**Ruby Salad\***

fresh roasted beets, oranges and  
goat cheese in an orange vinaigrette  
over baby arugula

**Mixed Vegetables of the Season in Olive Oil\***

your choice of roasted,  
sauteed or grilled

**Blue Cheese & Sour Cream Mashers\***

yukon gold potatoes with fresh buttermilk

**Roasted New Potatoes\***

tossed with rosemary,  
garlic and olive oil

**Sauteed Forest Mushroom Medley\***

specialty mushrooms with garlic,  
served room temperature

**Confetti Orzo Pasta Salad\***

with diced vegetables and  
champagne vinaigrette

**Classic Caesar Salad**

chopped romaine hearts, torn croutons,  
and parmesan in a tangy lemon dressing

**Wild Rice and Orzo Pilaf\***

with seasonal vegetables,  
pecan and herb-butter

**Golden Potato-Butternut Gratin\***

layered with cream and herbs

**Roasted Pepper Parmesan Polenta\***

with roasted garlic, a layer of pepper puree  
and melting cheese

**Petite French Lentil & Spinach Salad\***

baby greens with roasted peppers,  
caramelized onions, feta cheese,  
nicoise olives and  
balsamic vinaigrette

**Vintner's Garden Salad\***

organic baby greens with red grapes,  
dried cranberries, glazed walnuts,  
gorgonzola and  
blackberry-zinfandel vinaigrette

**Autumn Blues Salad\***

peppered apples, pomegranates,  
pecans and crumbled bacon  
on baby autumn greens with  
creamy blue cheese dressing

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## Winter

**Baked Spinach & Ricotta Gnocchi\***

hand made dumplings with  
porcini tomato sauce

**Wild Rice and Orzo Pilaf\***

with seasonal vegetables,  
pecan and herb-butter

**Parmesan - Porcini Baked Polenta\***

with roasted garlic, a layer of porcini  
tomato sauce and melting cheese

**Sauteed Forest Mushroom Medley\***

specialty mushrooms with garlic,  
served room temperature

**Mixed Vegetables of the Season in Olive Oil\***

your choice of roasted,  
sauteed or grilled

**Golden Potato-Fontina Gratin\***

layered with cream,  
fresh thyme & savory

**Horseradish - Buttermilk Mashers\***

yukon gold potatoes with a  
touch of sour cream

**Classic Caesar Salad**

chopped romaine hearts, torn croutons,  
and parmesan in a tangy lemon dressing

**Ruby Salad\***

fresh roasted beets, blood oranges  
and goat cheese in an orange vinaigrette  
over baby arugula

**Jazzed Up Macaroni & Cheese\***

Chef Beth's decadent recipe with  
crumbled bacon on the side

**Sweet Potato - Chipotle Gratin\***

fiery sweet with fontina and cream

**Curry & Ginger Roasted Cauliflower\***

golden and caramelized with  
a spicy richness

**Roasted Winter Squash with Thyme\***

sweet onions and olive oil

**Vintner's Garden Salad\***

organic baby greens with red grapes,  
dried cranberries, glazed walnuts,  
gorgonzola and  
blackberry-zinfandel vinaigrette

**Winter Blues Salad\***

sauteed pears, tangerines, pecans  
and crumbled bacon on  
baby winter greens with  
creamy blue cheese dressing

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