



Catering Menu Sides

STARCHES

Roasted Potatoes (GF)

Golden and red potatoes roasted with paprika, garlic herb seasoning, and olive oil

Mash Potatoes(GF)

Golden potatoes with milk, butter, garlic seasoning. OR sub. sweet potatoes

Loaded Mash Potatoes (GF)

Golden potatoes with milk, butter, garlic seasoning, bacon, sour cream, chives

Jamaican Rice & Peas (GF)

White Jasmine Rice| Cooked in Coconut milk

Rice(GF)

Jasmine/Basmati White Rice

Fried Rice (GF)

House fried rice with vegetables, egg, soy, garlic, onion. Choices: vegetarian, bacon, Options spam, chicken, beef.

Rice Pilaf (GF)

FLong grain rice made with chicken stock, herbs and vegetables

Spanish Rice (GF)

Long grain rice made with chicken stock, cumin, chili powder, tomatoes, garlic, onion

Baked Mac & Cheese

Made with a blend of cheese baked with cheese and panko topping

Potato Salad (GF)

Homestyle Potato Salad

Kale Caesar Pasta Salad

Rotini pasta, chopped kale, parmesan cheese, chickpeas, cucumbers, croutons, salad dressing

Greek Orzo Pasta Salad

Orzo pasta, kalamata olives, red onions, cucumber, grape tomatoes, feta, chickpeas, greek dressing & lemon slices

Jamaican Festival

Deep fried sweet dough

Pasta Primavera



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VEGETABLES

Roasted Mixed Vegetables (GF)

Assortment of seasonal vegetables or your choice of veg

Roasted Brussel Sprouts (GF)

Brussels roasted with pancetta

Grilled Corn on the Cob (GF)

Grilled 1/4 corn served on skewers, buttered salt and pepper

Garlic Green Beans (GF)

Sautéed green beans in garlic, olive oil

Bacon Wrapped Asparagus (GF)

2 asparagus wrapped in bacon

Roasted Asparagus (GF)

Roasted Asparagus Lightly Seasoned and Dusted with Fresh Grated Parmesan

Sautéed Broccolini (GF)

With olive oil and lemon

Maple Glazed Carrots (GF)

Baby carrots roasted in seasoning and maple syrup

Roasted Broccoli (GF)

roasted broccoli topped with parmesan

SALADS

Simple Greens Salad (V,GF)

Seasonal Greens with onions, grape choice of veg. tomatoes, cucumbers with balsamic dressing

Winter Greens Salad (V, GF))

Seasonal Greens with toasted walnuts cranberries, goat cheese, sliced pears with sweet apple dressing

Summer Peach & Citrus Salad (GF)

Toasted Almonds & Goat Cheese

Greek Salad (V,GF)

Seasonal Greens with onions, grape tomatoes, cucumbers, olives, feta with greek dressing

Caesar Salad (V)

Romaine, shaved parmesan, croutons with Caesar dressing

Cobb Salad (GF)

Romaine, tomato, onion, bacon, grilled chicken, hard boiled egg, blue cheese and avocado with cobb dressing

Strawberry Spinach Salad (V.GF)

Spinach, strawberries toasted pecans, feta with a poppyseed dressing

Caprese Salad

Vine ripe tomatoes, buffalo mozzarella, fresh basil and balsamic drizzle on a bed of arugula

