



SOUPS, SALADS, AND STARCHES

POTATOES

Duchess Potatoes: Potatoes Puréed Piped into Spirals, and Baked. (Idaho *or* Sweet Potatoes)

Butternut Squash: With Brown Sugar, Cinnamon.
Mushroom-Shaped Redskin Potatoes.

Chateau Potatoes: Oval-Shaped, Oven Roasted and Tour-nèed.

Potato Pears: Potato Croquette in a Pear Shaped, Breaded with Almonds and Bread Crumbs*.

Potato Pancakes: With Sour Cream and Apple Sauce*

Garlic Mashed Potatoes: Yukon Gold with Giblet Gravy or White Peppercorn Sauce.

Smoked Gouda Potatoes au Gratin

Croquette in Potato Nest: Mashed Potatoes formed into Balls, Deep Fried, served in a Shredded Potatoe Nest*.

Fondont Potatoes Sliced & Seasoned with Caramelized Onions.

Parmesan Roasted Potato Wedges

Mashed Potato Bar with Assorted Toppings*

RICE

Whole Grain and Wild Rice Blend

Basmati Rice: With Roasted Pecans.

Spiced Apple Rice Pilaf

Saffron Rice: Yellow Rice with Peas.

Indian Rice Blend: With Dried Fruits and Nuts.

Rosemary Israeli Couscous with Lavender

California Risotto: With Chicken Stock and Vegetable Confit.

Mushroom Risotto

PASTA

Tri-Color Portabello Mushroom Ravioli: With Sun Dried Tomato-Basil Beurre Blanc (2 pp.)*

Egg Bow-Tie Pasta: Served with a choice of Alfredo, Marina-
ra, or a Tomato-Basil Beurre-Blanc.

Tri-Color Cheese Tortellini with Tomato Basil Buerre Blanc

Cheese Tortellini Celestio: Tossed in Olive Oil, Garlic, Spin-
ach, and Feta.

Traditional Homemade Macaroni and Cheese: Creamy
Cheddar Cheese with Bread Crumbs

Lobster Mac and Cheese: The Trendy Favorite!*

SOUPS

Chicken & Rice Soup: with Vegetables in a Light Chicken
Broth.

Vegetable Beef Barley: With Fresh Vegetables in a clear
Broth.

Avgolemeono (*Greek Egg and Lemon Soup*): Egg and Lemon
in a clear Chicken Broth.

Cuban Black Beans: With Rice and Onions.

Lobster Bisque: With a touch of Cream and Cognac.

Cajun Gumbo: Dark and Spicy.

Irish Potato-Leek: Garnished with Scallions.

Cajun Corn Chowder

SALADS

Delectable's International House Salad: Italian Plum
Tomatoes, Marinated Black Olives, Imported Chinese Lotus
Root, Waffle-Cut Carrots, Cucumbers and Radishes over
Mixed Lettuces.

Traditional Cæsar Salad: With Garlic Herbed Croutons,
fresh Romaine Lettuce and Homemade Cæsar Dressings.

Salade de Fleur: Gourmet Field Greens with Edible Flow-
er, Wild Mushrooms, Hearts of Palm, etc.*

Greek Salad: Tossed Greens, Feta Cheese, Cucumbers,
Plum Tomatoes, Greek Olives, Pepperoncini, Green Pep-
pers, Red Onion Rings, and Oregano.*

Antipasto Salad: Grilled Marinated Vegetables, Olives,
Pepperoncini, Roasted Peppers, Provolone, Mortadella,
Cappicola, Salami, Artichoke Hearts, Plum Tomatoes,
Mushrooms, and Onions on a Bed of Crisp Greens on a
Bed of Lettuce.*

Spinach Salad: Glazed Pecans, Diced Egg, Mandarin Or-
anges, Grapes, Strawberries & Bleu Cheese Bits.*

Capresi: Plum Tomatoes, Buffalo Mozzarella, and Fresh
Basil Drizzled with a Balsamic Vinaigrette.*

Pear and Goat Cheese Salad: with Figs, Red Onion,
Toasted Pecans, over Romaine Lettuce ladled with Balsamic
Vinaigrette.*

MISCELLANEOUS

Shrimp and Grits with red pepper coulis *

Butternut Squash with cinnamon, brown sugar, and butter

* *Theses Premium selections slightly higher in price.*

