



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.*

