



Vegetable Du Jour

Fresh Broccoli Crown	Cinn-Maple Acorn Squash
Braised Red Cabbage	Cauliflower-Gruyere Au Gratin
Honey Dill Carrots	Zucchini Provencale
Broiled Tomato-Cornflake-Herbal	Sweet Chili Stir-Fry Vegetables
French Green Beans (<i>in season</i>)	Buttered Asparagus
Fresh Medley of Vegetables	Roasted Root Vegetables
Green Bean Almondine	Italian Ratatouille
Fresh Sugar Snaps & Red Pepper	Brussels Sprouts (<i>seasonal</i>)
Fresh Vegetable Bundles	Eggplant Parmesan
Root Beer Glazed Baby Carrots	Grilled Vegetables
Roasted Corn Soufflé	Spinach-Boursin Stuffed Tomato
Creamed Spinach	Snow Peas with Toasted Cashew
Glazed Julienne Carrots	Mashed Orange Parsnips

Starches

Dried Fruits & Walnuts Rice Pilaf
Garden Wild Rice Blend (*50% wild rice...50% white rice*)
Twice Baked Potatoes (*with bacon and scallions*)
Chateau Roasted Potatoes
Baked Sweet Potato or/ Baked Potatoes
Scalloped Potato Casserole (*diced onions, ham and bacon in a cream sauce*)
Whipped Yukon Potato
Parsley Boiled (*made with redskins*)
Scallion-Pepper Jack Redskins Mashed Potatoes
Basque Potatoes (*sliced thin...eggs, cream and seasoning*)
O'Brien Potatoes (*with the addition of assorted peppers*)
Cheddar-Chive Dutches Potatoes
Fennel Couscous
Sun-dried Tomato Polenta
Mushroom-Spinach Risotto
Rosemary Paysanne Potatoes (*melon ball shape*)
Tuxedo Orzo (*with the addition of diced tomato & garlic*)
Herb-Goat Cheese Au Gratin
Ranch Potatoes En Croute (*wrapped in puff pastry*)
Shredded Chive Potato Pancakes
Pomme Berny (*pear shaped potatoes*)
Mashed Buttered Celery Root