



DISTINCTIVE
CATERING

Distinctive Choices for the Buffet

Vegetable Choices

Savoury Carrots
Glazed Carrots - Honey or Maple
Ginger Carrots
Peas & Mushrooms
Braised Cabbage
Zucchini & Braised Cabbage
Zucchini +

Seasonal Vegetable Medley *with Citrus Aromatics*
(this is considered as two choices)
Whole Green Beans Almandine
French Style Green Beans
Sesame Soy Green Beans

Salad Choices

Creamy Caesar Salad
Creamy Herbed Pasta Salad with Ham
Creamy Herbed Pasta Salad with Broccoli
Classic Spinach Salad
Spinach Mandarin Salad
with Honey Toasted Almonds
Grilled Rustic Vegetable Salad +
with Balsamic Vinaigrette
Marinated Vegetable Salad
Mesclun Spring Mix Salad +

Oriental Coleslaw
Tossed Garden Salad
California Vita Vim Salad +
Greek Salad +
Mexican Chipotle Salad +
Mixed Greens with Corn, Black Beans & Crispy Tortilla
Chips topped with Shredded Cheddar Cheese. Chipotle
Ranch Dressing on the side.
Tabouli Salad +

Potato, Rice, or Pasta Choices

Roasted Red Potatoes
with fresh Herbs & Garlic
Potato Steamed Yukon Gold Roasted
Potatoes
& Herbs
Potato Au Gratin (Scalloped Potatoes)

Puree Infused with Garlic
White & Wild Rice
Herb Buttered Pasta
Pasta Marinara

+ additional charges

