

Salad Selections

dressings on the side

Caesar Salad

romaine lettuce, parmesan cheese, seasoned croutons with homemade caesar dressing

Caprese Salad

fresh mozzarella, sliced roma tomatoes and fresh basil tossed in extra virgin olive oil, balsamic reduction atop a bed of mixed greens

Fresh Spinach Salad

fresh baby spinach, eggs, red onion and bacon with warm bacon dressing

Grecian Village Salad

romaine lettuce, kalamata olives, tomatoes, onions, cucumbers, feta cheese, topped with pepperoncini and served with our homemade red wine vinaigrette

Grilled Romaine

baby romaine half, grilled then topped with caesar dressing and french parmesan

Kale Salad

kale, mandarin oranges, goat cheese and walnuts with a citrus-maple vinaigrette

Organic Greens Salad

spring mix with carrots, tomatoes, cucumbers with your choice of two dressings

Saggio Salad

romaine and head lettuce with bleu cheese crumbles and red onions with italian dressing

Thai Salad

shredded napa cabbage, iceberg and romaine topped with roasted peanuts, edamame, carrots, english cucumber, bean sprouts, cilantro, rice noodles and fried wontons with a ginger-lime vinaigrette

Tossed Mixed Greens

romaine, head and leaf lettuce, tossed with cucumber, carrot, tomatoes and red cabbage with your choice of two dressings

Wedge Salad

iceberg, bacon, crumbled bleu cheese and green onions with bleu cheese dressing

Dressing selections:

house tarragon, ranch, thousand island, french, bleu cheese, italian, honey mustard, balsamic vinaigrette, red wine vinaigrette, raspberry vinaigrette and champagne vinaigrette

Vegetable Selections

Asparagus Bundles

grilled to perfection and presented in a carrot ribbon

Baby Carrots and Sugar Snaps

blanched baby carrots sautéed with sugar snap peas in a honey butter sauce

Brandied Carrots

julienne baby carrots sautéed and glazed with a reduced brandy

Cauliflower Polonaise

steamed cauliflower sprinkled with bread crumbs, butter and egg mixture

Crispy Brussel Sprouts

deep fried brussel sprouts with cherry tomatoes, red onion and applewood bacon tossed in a light honey mustard sauce

Green Beans Amandine

blanched and seasoned green beans, mixed with toasted almonds and red pepper

Herb Grilled Vegetables

fresh seasonal vegetables grilled and topped with olive oil and light seasoning

Italian Grilled Vegetables

grilled seasonal vegetables dusted with parmesan cheese

Ratatouille

eggplant, zucchini, tomatoes, yellow squash, peppers and basil in a stewed tomato sauce

Roasted Acorn Squash

tender pieces of acorn squash roasted and tossed in a chipotle-lime cilantro sauce

Roasted Confetti Corn

peppers, chives and red onion

Roasted Parmesan Tomatoes

tomatoes halved and baked with parmesan cheese

Sautéed Broccolini

caramelized onions and parmesan cheese

Zucchini and Button Mushrooms with Onions

sautéed in olive oil and seasoned with garlic

Starch Selections

Asparagus Risotto

creamy risotto with asparagus butter and tips

Au Gratin Potatoes

sliced potatoes blanched then baked in a cheese sauce

Baked Potato with Sour Cream

baked potato roasted then center-split garnished with sour cream, chives and cheese

Basmati Rice Pilaf

carrots, butter, celery, onions, red pepper, parsley cooked in a chicken broth

Caramelized Onion Mashed Potatoes

gold yukon potatoes mashed with caramelized onion

Chateau Potatoes

baby red skin potatoes quartered, seasoned and roasted

Chipotle Roasted Sweet Potatoes

sweet potatoes and red pepper baked with chipotle sauce

Chive Potato Pancakes

shredded potato with chives

Creamy Sun-Dried Tomato Polenta

sun-dried tomato, parsley, cream, butter and mixed diced vegetables

Crispy Polenta Cakes

pan-seared parmesan herb polenta cakes

Dauphinoise Potatoes

sliced thin potatoes stacked in a pan and baked with a cream and swiss cheese mixture

Duchess Potatoes

a mashed potato seasoned with fresh herbs, heavy cream and cheese, then piped into a rosette

Rice Eleganté

diced carrot, celery, onion, blended together with a seasoned rice

Roasted Garlic Mashed Red Potatoes

mashed red potatoes with butter, cream and roasted garlic

Rosemary Mashed Yukon Potatoes

mashed yukon potatoes with fresh rosemary, butter and cream

Sage Bread Dressing

cubed bread, fresh sage, celery, onions, carrots, mixed with chicken broth and baked

Spinach Rice Pilaf

jasmine rice mixed with sautéed wild mushrooms and onions

Tiger Duchess

mashed garlic potato and sweet potato piped into a colorful rosette

Traditional Mashed Potatoes

mashed potatoes with butter and cream

Twice Baked Potatoes

potato skins piped with mashed potatoes, bacon, cheese, sour cream and parsley

Vegetable Couscous

diced carrots, celery, onions, red peppers and tomatoes

Vesuvio Potatoes

potato wedges sautéed and roasted in olive oil, garlic, onions and oregano, simmered in chicken stock and white wine

Wild Rice with Fresh Mushroom

wild rice cooked with sautéed mushrooms and onions