



SIDES & STARCHES

Herb Roasted Potatoes

Roasted Potato Wedges Tossed with Garlic, Olive Oil & Fresh Herbs

Greek Grilled Vegetables

Fresh Zucchini, Yellow Squash, Blanched Carrots, Broccoli and Red Bell Pepper
Marinated Over Night in our Greek Dressing with a Touch of Feta
Grilled and Beautifully Presented

Roasted Corn & Edamame Salad

A House Favorite!

Shelled Edamame and Corn Roasted with Olive Oil, Garlic and Seasoning
Tossed with a Basil Cilantro Vinaigrette and Grape Tomatoes

Pumpkin Risotto Cake

Arborio Rice Slow Simmered in Chicken Stock
with Pumpkin Meat, Aromatic's and Parmesan

Asparagus Bundles

Fresh Poached Asparagus Spears
"Banded" with Paper Thin Ribbon of Carrot
Drizzled with Grand Marnier Butter

Honey Tarragon New Potatoes

Roasted Redskin Potatoes
Glazed with Honey, Garlic and Tarragon

Parmesan Risotto

Comfort from the "Boot"
Painstakingly Simmered with Fresh Stock,
White Wine and Fresh Grated Parmesan

604 Jack Rabbit Road, Suite D, Virginia Beach, Virginia 23451
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Israeli Cous Cous Salad

The Votes Are In – Chef Eddy’s is the Best!
Large Grain Toasted Israeli Cous Cous with Sauteed Onion,
Carrot, Bell Pepper Simmered in Fresh Chicken Stock, Expertly Seasoned

Sweet Potato, Roasted Corn, & Black Bean Hash

A Funky African Inspired Hash with Jalapenos and Coriander
A Great Autumn Side with Tons of Flavor!

Provencal Potato Salad

Green Beans, Grape Tomatoes, Olives,
Hard Boiled Egg and Capers
Tossed in a Shallot Dill Vinaigrette

Louisville Rice Salad

With Quinoa, Fresh Tarragon, Chives, Sliced Almonds,
Craisins, Mandarin Oranges and Celery

Dean & Deluca Salad

Broccoli, Garbanzo Beans, Red Bell Pepper,
Tomatoes, Cucumbers and Bermuda Onion
Tossed in a Sweet Garlic Vinaigrette

Pesto Roasted Tomato Halves

Topped with Parmesan and Panko

Island Rice Pilaf

With Sautéed Onion & Bell Peppers,
Pineapple and Coconut Milk

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