



Fall / Winter 2023 - 2024 Catering Menu

Potato Sides



Garlic Red Bliss Mashed Potatoes

Red bliss potatoes whipped and seasoned with roasted garlic, fresh chives, salt and pepper creating a tasty and delicious accompaniment to your favorite entrees.

Half Pan \$35, serves 10-12
Full Pan \$70, serves 20-24



Garlic Rosemary Baby Potatoes

Baby red and white potatoes are dressed with sundried tomatoes, blended oil and our special seasonings then gently tossed with aromatic rosemary.

Half Pan \$35, serves 10-12
Full Pan \$70, serves 20-24



Oven Roasted Potatoes with Peppers and Onions

Cut potatoes roasted with onions and peppers then seasoned with blended oil, salt, pepper, garlic, basil and oregano.

Half Pan \$35, serves 10-12
Full Pan \$70, serves 20-24



Traditional Mashed Potatoes

Creamy white potatoes are whipped to perfection and blended with butter and seasonings creating a delightful companion to your favorite poultry or meat.

Half Pan \$35, serves 10-12
Full Pan \$70, serves 20-24



Roasted Sweet Potato Wedges

Roasted Sweet Potato wedges are lightly seasoned and tossed in olive oil.

Half Pan \$35, serves 10-12
Full Pan \$70, serves 20-24



Potato Latkes

Shredded potato and Matzo crackers are perfectly seasoned and delicately browned.

Half Pan \$35, 20 Pieces
Full Pan \$70, 40 Pieces



Sweet Potato and Brussels Sprouts Hash

Shredded Brussels sprouts sauteed with roasted sweet potato chunks, peppers, onions and garlic. Topped with a tasty maple, mustard and apple cider vinegar dressing.

Half Pan \$40, serves 10-12
Full Pan \$80, serves 20-24



Au Gratin Potatoes

Heavy cream and a blend of cheeses is sauced over layers of sliced Yukon potatoes and topped with Panko breadcrumbs and Ritz cracker crumbs, then baked until the creamy sauce is absorbed.

Half Pan \$35, serves 10-12
Full Pan \$70, serves 20-24