

# SOUPS, SALADS, AND STARCHES

## POTATOES

- Duchess Potatoes:** Potatoes Puréed with Egg Yolks and Butter, Piped into Spirals, and Baked.
- Sweet Potatoes and Butternut Squash:** With Brown Sugar, Cinnamon.
- Mushroom-Shaped Redskin Potatoes.**
- Alphonse Potatoes:** Herbed Scalloped Potatoes.
- Chateau Potatoes:** Oval-Shaped, Oven Roasted and Tournèed.
- Potato Pears:** Potato Croquette in a Pear Shaped, Breaded with Almonds and Bread Crumbs\*.
- Potato Pancakes:** With Sour Cream and Apple Sauce.
- Potatoes Anna:** Thinly Sliced Idaho, Sweet, and Peruvian Blue Scalloped Potatoes served in a Diamond Shape\*.
- Garlic Mashed Potatoes:** With Giblet Gravy or White Peppercorn Sauce.
- Smoked Gouda Potatoes au Gratin**
- Fondant Potatoes:** Fanned out Chateau Potatoes.
- Croquette in Potato Nest:** Mashed Potatoes formed into Balls, Deep Fried, served in a Shredded potatoes Nest\*.
- Lyonnaise Potatoes:** Sliced and Seasoned with Onions.
- Parmesan Roasted Potato Wedges.**
- Pommes Mireille:** Layers of Potatoes and Artichokes.
- Mashed or Baked Potato Bar** with Assorted Toppings\*

## RICE

- Whole Grain and Wild Rice Blend**
- Basmati Rice:** With Roasted Pecans.
- Spice Apple Rice Pilaf**
- Saffron Rice:** Yellow rice with Peas.
- Indian Rice Blend:** With Dried Fruits and Nuts.
- Rosemary Israeli Couscous** with Lavender
- California Risotto:** With Chicken Stock and Vegetable Confit .

## PASTA

- Saffron Gnocchi:** Barrel-Shaped Potato Pasta with Bolognese Sauce.
- Roasted Garlic Spaetzle**
- Tri-Color Portabello Mushroom Ravioli:** With Sun Dried Tomato-Basil Beurre Blanc\*.
- Egg Bow-Tie Pasta:** Served with a choice of Alfredo, Marinara, Pesto, Bolognese or Tomato Basil Beurre Blanc.
- Penne Pasta:** With Creamy Cheddar.
- Tri-Color Cheese Tortellini** with Alfredo.
- Cheese Tortellini Celestio:** Tossed in Olive Oil, Garlic, Spinach, and Feta.

## SOUPS

- Italian Wedding Soup:** Mini Meatballs, Orzo, Spinach, and Vegetables in a Light Chicken Broth.
- Vegetable Barley:** With Fresh Vegetables in a clear Broth.
- Avgolemono (Greek Egg and Lemon):** Egg and Lemon Soup in a clear Broth.
- Cuban Black Beans:** With Rice and Onions.
- Conch Chowder:** Caribbean style in Tomato Broth.
- Lobster Bisque:** With a touch of Cream and Cognac.
- Chilled Melon or Pumpkin Soup:** Garnished with Mint and Pineapple.
- Spicy Gator Gumbo:** Cajun style; Dark and Spicy.
- Irish Potato-Leek:** Garnished with Scallions.
- Cajun Corn Chowder**

## SALADS

- Delectable's Interational House Salad:** Italian Plum Tomatoes, Australian-style Marinated Black Olives, Imported Chinese Lotus Root, Waffle-cut Carrots, Cucumbers and Radishes.
- Traditional Cæsar Salad:** With Garlic Herbed Croustons, the freshest Romaine Lettuce and Homemade Cæsar Dressings.
- Salade De Fleur:** Gourmet Field Green Salad with imported Lettuce Leaves, Hearts of Palm, Shiitake, Enoki, and Oyster Mushrooms. Garnished with an edible Flower\*.
- Greek Salad:** Tossed Greens, Feta Cheese, Cucumbers, Plum Tomatoes, Greek Olives, Pepperoncini, Green Peppers, Red Onion Rings, and Oregano.
- Antipasto Salad:** Grilled Marinated Vegetables, Olives, Pepperoncini, Roasted Peppers, Provolone, Mortadella, Cappicola, Salami, Artichoke Hearts, Plum Tomatoes, Mushrooms, and Onions on a Bed of Crisp Greens.\*
- Prosciutto And Melon:** Fresh Cantaloupe wrapped with Prosciutto.
- Pineapple Boat:** With Shrimp Salad and Coconut-Lime Sauce.\*
- Poached Salmon and Cucumber:** Presented on a Bed of Lettuce.
- Tropical Salad:** Marinated Mushrooms, Jamician Relish, Pecans, Kidney Beans, Artichokes and Hearts of Palm with Coconut Dressing.
- Spinach Salad:** Glazed Pecans, Diced Egg, Mandarin Oranges, Grapes, Strawberries and Bleu Cheese Crumbles.\*
- Plum Tomatoes, Buffalo Mozzarella, and Fresh Basil:** Drizzled with a Balsamic Vinaigrette.
- \* These selections slightly higher*