



villagepantrycatering.com

## VEGETABLES & STARCHES

*À la carte \$4.00 each*

### Vegetables

Nantucket Blend (*Broccoli, Sugar Snap Peas, Bell Pepper, Dried Cranberries, Yellow & Orange Carrots*)  
Broccoli (*Buttered or au Gratin*)  
Fresh Seasonal Medley of Vegetables  
Carrots (*Honey Glazed, Candied or Ginger Glazed*)  
Corn O' Brien  
Grilled Vegetables  
Green Beans  
(*Almandine, Sesame, Provencal, Shallots & Red Peppers, Caramelized Onion or Ham and Onion*)  
Sautéed Artichoke Hearts, Mushrooms & Roasted Red Tomatoes  
Zucchini & Yellow Squash with Bacon and Onions  
Asparagus (*In Season – Additional Charge of \$1.25 per person*)  
Stir Fry Vegetables  
Sugar Snap Peas with Sesame Seeds  
Capri Medley (*Julienne Carrots, Squash, Zucchini*)  
Parisian Vegetables (*Pearl Onions, Carrots, Peas*)

### Potatoes

Scalloped  
Au Gratin  
Baked with Sour Cream & Butter  
Parsley and Butter New Red  
Garlic Mashed  
Horseradish Mashed  
Roasted Ranch  
Rosemary Roasted  
Sweet Potato Soufflé  
Garlic Roasted New Red  
Fanned Yukon Gold Roasted  
with Whole Grain Mustard\*  
*\*(Additional \$1.25 Per Person)*

### Pastas

Linguine Alfredo  
Penne with Fresh Tomato Basil  
Greek Style Penne  
Pasta Annabelle  
Pesto Pasta with Almonds  
Lemon and Tarragon Pasta  
Pasta Primavera  
Herbed Pasta  
Tri-Colored Rotini with Sundried  
Tomatoes & Olive Oil

### Rice

Lemon and Celery Pilaf  
Oriental Fried Rice  
Rice Pilaf  
Wild and Brown Rice  
Mediterranean Rice with Cumin  
Pilaf with Dried Cranberries and Nuts  
Rice with Wild Mushrooms  
Wild & Brown Rice with Almonds

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## SALAD MENU

*À la carte \$4.00 each*

### Anytime Salad Choices

Garden Tossed Salad  
Caesar Salad  
RSVP Salad with Cabernet  
Vinaigrette  
Red Skin Potato Salad  
Tarragon Potato Salad

Creamy Cole Slaw  
German Hot Bacon Slaw  
Broccoli Salad with Bacon  
Grilled Vegetable & Orzo Salad  
Black Bean & Rice Salad  
Rotini Pasta Salad

Marinated Cucumber and  
Tomato Salad  
Dill Bow Tie Pasta Salad  
Fruit Salad  
Black Bean, Mango and  
Quinoa Salad with Corn

### Dinner Salad Choices

*(2.50 Extra for Lunch)*

Sunny Salad: Spring Greens with Blueberries, Sunflower Seeds, Red Grapes and Champagne Vinaigrette

BLT Salad: Shredded Iceberg Lettuce, Bacon, Tomatoes, Eggs and Thousand Island and Ranch Dressings

Kentucky Bibb Salad: Bibb Lettuce with Bleu Cheese, Walnuts and Apples with Champagne Vinaigrette

Roasted Toasted Goat Cheese Salad: Spring Greens with Radicchio, Toasted Pecans, Goat Cheese, Roasted Red Tomatoes with Olive Oil Vinaigrette

Fall Salad: Mixed Baby Greens, Granny Smith Apples, Candied Pecans, Bleu Cheese and Apple Cider Vinaigrette

Island Salad: Romaine Lettuce, Mandarin Oranges, Strawberries and Granola with Poppyseed Dressing

Spinach Salad: Baby Spinach, Chopped Eggs, Red Onions, Mushrooms with Bacon Dressing

Greek Salad: Romaine, Cucumbers, Tomatoes, Red Onions, Black Olives, Feta with Balsamic Vinaigrette

Red, White and Blue Salad: Watermelon, Blueberry and Feta Cheese with Poppyseed Dressing

Italian Salad: Mixed Greens, Tomatoes, Green Olives, Pepperoncini, Shredded Mozzarella, Croutons with Italian Vinaigrette

Spring Harvest Salad: Arugula, Strawberries, Almonds, Parmesan Cheese and Viognier Vinaigrette

Boston Bibb Salad – Bibb Lettuce, Goat Cheese, Dried Cherries, Toasted Pistachios and Champagne Vinaigrette

Caprese Salad: Fresh Buffalo Mozzarella, Sliced Roma Tomatoes, Red Onions, Fresh Basil, Balsamic Glaze and Olive Oil Drizzle

### Salad Bar ... 6.95

Mixed Greens, Spinach, Cheddar, Diced Peppers, Shredded Carrots, Grape Tomatoes, Cucumbers, Croutons, Peas and Celery

Add Sliced Grilled Chicken Strips . . . 9.95

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## DESSERT MENU

### **RSVP Signature Dessert ... 4.25**

Housemade Rum Cake w/ Crème Anglaise & Seasonal Fresh Berries

### **Strawberry Bar 4.25**

Whole Stem on Strawberries

Toppings to Include: Raspberry Sauce, Chocolate Sauce, Crème Anglaise, Whipped Cream, Powdered Sugar

### **Specialty Desserts 4.50**

Deep Fried Cheesecake w/ Raspberry and Raspberry Sauce

Flourless Chocolate Cake / Creme Anglaise

Marbled Walnut Brownie Cheesecake / Raspberry Puree

Chilled Creme Brulee w/ Fruit Sauce & Fresh Seasonal Berries

Layered Chocolate Mousse Cake

Tiramisu Torte

Caramel Apple Pie

### **Popular Requests 4.00**

Assorted Finger Desserts

Chocolate Mousse with Dark Chocolate Chips and Raspberry Sauce

Pecan Pie

Dutch Apple Pie

Apple Walnut Pie

Derby Pie

Pumpkin Pie

Apple Cobbler

Cherry Cobbler

Peach Cobbler

Oreo Bars

Carrot Cake / Cream Cheese Icing

Apple Crisp / Creme Anglaise

Chocolate Bread Pudding / Caramel Sauce

### **Cheesecakes 4.50**

Chocolate Chip • Chocolate Swirl • Assorted Minis • Cream Cheesecake / Fruit Sauce • Pumpkin • Turtle

### **Nibblers**

Jumbo Homemade Cookies 1.00

Fudge Nut Brownies 1.75

Jumbo Cookie & Fudge Nut Brownie Combo 2.75

Raspberry or Caramel Brownies 2.50

Kahlua Iced Brownies 2.50

Chocolate Dipped Strawberries 1.75

Chocolate Dipped Cookies 1.50

Chocolate Bourbon Truffles 2.50 ea

Individual Fruit Pizza 1.95

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