

Salads & Sides Dishes



Fresh Salads

Signature Salad

mixed baby greens, dried cranberries, toasted walnuts and crumbled gorgonzola in our slightly sweet Signature Vinaigrette

Caesar Salad

crisp romaine, parmesan and house-made croutons in our classic Caesar Dressing

Greek Salad

crisp romaine, feta cheese, Kalamata olives, red onions, bell peppers, cucumbers and tomatoes in our Lemon Garlic Vinaigrette

Spinach Salad

baby spinach leaves, strawberries, mushrooms, and Chèvre cheese in our Raspberry Vinaigrette

Southwest Green Salad

mixed greens, tomatoes, cucumbers, black beans, roasted corn, shaved radishes, julienne tri-color chips, and pepper jack cheese and our Creamy Southwest Dressing

Panzanella Salad

an Italian bread and tomato salad with sweet red onions, basil and cucumber in our light Red Wine Vinaigrette

Grilled Vegetable Salad

the season's best vegetables, perfectly grilled, tossed with crisp greens in our Balsamic Vinaigrette

Watermelon Feta Cucumber Salad

juicy and crisp summer delight in our Lemon Mint Vinaigrette (seasonal)

Pompeii Salad

mixed baby greens, tomatoes, cucumbers, crispy prosciutto, and shaved parmesan cheese in our Lemon Garlic Vinaigrette

Apple Fennel Salad

mixed baby greens, shaved Asiago, fennel and apples in our Orange White Balsamic Vinaigrette

Arugula Salad with Pears

toasted hazelnuts and shaved Asiago in our Champagne Pear Vinaigrette

Cucumber Tomato Mint Salad

fresh and delicious, tossed with our Lime Vinaigrette

Asian Salad with Julienne Vegetables

jalapeno, carrots, apple and greens in our Orange Ginger Soy dressing

Cool Grain Salads

Lentil Salad

red lentils, diced tomato, cucumber and feta cheese in our Lemon Garlic Vinaigrette

Quinoa & Black Bean Salad

roasted onions and tomatoes, corn, and fresh herbs in our Lemon Cumin Vinaigrette

Southwest Pasta Salad

fresh corn, olives, sweet peppers and chopped celery in our Creamy Cumin-Chipotle Dressing

Creamy Parmesan Pasta Salad

diced tomato, scallions, and black olives in our Creamy Parmesan Dressing

Pesto Napolitano Pasta Salad

basil pesto, fire grilled vegetables and parmesan cheese

Greek Orzo Salad

tomatoes, cucumbers, herbs and olives in our Lemon Tzatziki Dressing

Americana Potato Salad

russet potatoes, celery, pickles, onions and hard cooked eggs in a classic dressing

Southwest Chipotle Potato Salad

roasted red potatoes, tomatoes, sautéed peppers, and scallions in our Creamy Cumin-Chipotle Dressing

German Potato Salad

red potatoes, onions and dill in our Stone-Ground Mustard Vinaigrette

Old Fashioned Coleslaw

shredded cabbage and carrots in a tangy traditional slaw dressing

Vegetables

Roasted & Grilled Vegetable Platter the season's best, artfully arranged

Vegetable Jewels an array of colorful vegetables, oven roasted with fresh herbs

Roasted Cauliflower & Goat Cheese tossed with our Lemon Garlic Vinaigrette

Roasted Butternut Squash & Kale Mélange sautéed with goat cheese

Sautéed Green Beans with olive oil and roasted shallots

Spicy Asian-style Green Beans sautéed with fresh ginger, garlic, chili paste, and tamari

Maple Glazed Carrots with a splash of bourbon

Blistered Carrots with aromatic spices and herbs

Roasted Carrots with Orange Ginger Soy

Summer Squash Provencal grilled with roasted tomatoes, onions and herbs of Provencal

Grilled Asparagus served in a walnut Romesco sauce (seasonal)

Potatoes

Yukon Gold Garlic Mashed Potatoes our classic with real butter and cream

Ginger Sweet Mashed Potatoes an amazing combo of gold and sweets with fresh ginger and cream

Butternut Squash & Yukon Gold Mash our staff favorite!

'Smashed' Red Potatoes skin-on for a twist on the basic potato

Harvest Mash our classic with a beautiful tri-colored confetti of summer squash and carrots

Potato Cakes hand formed and sautéed in olive oil

Red Roasted Potatoes skin-on baby reds with herbs

Chef's Potato Galette created with ingredients to complement your custom menu, with layers of potato, herbs, premium cheeses and cream

Rice, Grains & Beans

Jasmine Coconut Rice

Basmati Rice with Herbs & Onions

Spanish-style Saffron Rice

Lemon Rice with Fresh Herbs

Couscous Varieties:

- ◆ Dried apricots, raisins and orange zest
- ◆ Sautéed apple and mint
- ◆ Israeli-style with saffron and roasted vegetables

Polenta Cakes

Risotto Cakes

Refried Black Beans

Southern White Beans with Bacon

BBQ Baked Beans

Warm Pasta Side Dishes

Basil Pesto with parmesan cheese

Basil Pesto Napolitano with fire grilled vegetables

Classic Marinara Sauce with Parmesan cheese

Vodka Sauce with Parmesan

Mac & Cheese Style everyone's favorite comfort food

What's important to know?

At Catered for You, Special Requests are always welcome. We offer many Vegetarian, Vegan, and Gluten-free items. Creating something special for you is our pleasure.

FOR A PERSONALIZED QUOTATION, PLEASE CALL (509) 624-9686

Passion ✿ Integrity ✿ Consistency ✿ Gratitude