

# *EuroCater Menu* by Kristen and Michael Ariola

## Vegetables and Side Dishes

### **Asparagus**

with Lemon Herb Vinaigrette  
\$2.50 Per Serving

### **Green Bean Almondine**

\$2.50 Per Serving

### **Marinated Vegetables**

Baby Carrots,  
Artichoke Hearts and Mushrooms  
With Dill and Italian Vinaigrette  
\$2.50 Per Serving

### **Scalloped Potatoes**

\$2.50 Per Serving

### **Grilled Vegetables**

Portobello Mushrooms, Baby Carrots,  
Asparagus, Eggplant,  
Peppers, Zucchini, Yellow Squash  
\$2.75 Per Serving

### **Sautéed Seasonal Vegetables**

\$2.50 Per Serving

### **Horseradish or Roasted Garlic Mashed Potatoes**

\$2.50 Per Serving

### **Tomato Mozzarella Salad**

Topped with Fresh Basil  
and Extra Virgin Olive Oil  
\$2.50 per person

### **Roasted Garlic and Rosemary**

New Potatoes  
\$2.50 Per Serving

### **Steamed Broccoli**

With Roasted Garlic  
\$2.50 Per Serving

### **Old Fashioned Mashed Potatoes**

With Cream Gravy  
\$2.50 Per Serving

### **Wild and White Rice Pilaf**

\$2.50 Per Serving

### **Mediterranean Pasta**

Fussili Pasta with Olives, Red and  
Green Peppers, Artichoke Hearts,  
Red Onion, Garlic and Herbs  
\$2.50 Per Serving

### **Mushroom Orzo Pasta**

With Parmesan Cheese  
\$2.50 Per Serving

### **Brandy Glazed Carrots**

\$2.50 Per Serving

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