

# DiFlorio Catering

## SIDE DISHES

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### SALADS

Summer Salad- Colorful, Fresh Greens (whatever looks the most beautiful at the local farms or the Farmers Market that day,) Fresh Basil Chiffonade, Local ripe Tomatoes, Cucumbers, Radishes, Green Onions, slivered Red Bell Peppers, your choice of dressings

Fall Salad - Fresh baby greens, Spinach, Sliced Red Pears or Asian Pears, Gorgonzola Cheese and Toasted Walnuts with a Blush Wine Vinaigrette. Roasted Beets can be added

Spring Salad - In Season- Fresh Spinach and Baby Greens with fresh Mint, sliced Strawberries, slivered Red Onion with a Sweet, Tart Strawberry Vinaigrette

Spinach Salad with Mandarin Oranges, Slivered Red Onion, Fresh Mushrooms and Almonds, with a Honey Poppy Seed Dressing

Classic Caesar Salad with our own freshly made Caesar Dressing

Fresh Asparagus and New Red Potato Salad with Red Bell Pepper strips and a Creole Mustard Vinaigrette

Caprese Salad (Fresh Tomato and Mozzarella, with Fresh Basil, Balsamic Glaze and Extra Virgin Olive Oil

Fresh Corn, Jicama, Avocado and Black Bean Salad with a Fresh Lime and Cilantro Vinaigrette

Italian Pasta Salad with Kalamata Olives, Sundried Tomatoes, Artichoke Hearts, fresh Parmigiano-Reggiano, fresh Italian Parsley and a Balsamic Vinaigrette

### POTATO AND OTHER

Roasted Garlic Mashed Redskin Potatoes

Roasted Herb Potatoes or Roasted Fingerling Potatoes in Olive Oil

Baby New Red Potatoes in Garlic Herb Butter

Baked Potatoes with Butter, Sour Cream and fresh Chives

Fresh Rosemary and Gruyere Cheese Bread Pudding (A DiFlorio Catering Specialty and a great alternative to predictable potatoes)

Fresh Herb Jasmine Rice OR Long grain and Wild Rice Pilaf

Creamy Baked Rice with Mushrooms, Onions and Sliced Water Chestnuts

Quinoa Salad with a hint of Red Onion, Dried Cranberries, sliced Almonds, fresh Herbs and a Lemon Vinaigrette

Curried Couscous with fresh Herbs, Almonds and Dried Currants

Parmesan Polenta

# *Diflorio Catering*

## SIDE DISHES

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### GREEN AND OTHER

Fresh Asparagus and/or Fresh Whole Green Beans served in a light Marinade and garnished with Roasted Red Pepper Strips

Roasted Asparagus or Roasted Broccoli and Cauliflower

Roasted Fall Vegetable Medley of Sweet Potatoes, Butternut Squash, Carrots, Brussels Sprouts, Fennel and Potatoes.

Honey Glazed Snow Peas with Black Sesame Seeds

French Fillet Beans with Shallots  
OR Toasted Almonds

Buttered Steamed Asparagus

In Season- Fresh Local Corn, off the cob and Sautéed in Butter with Shallots, Garlic, diced Sweet red and Yellow bell peppers, tossed with lightly chopped house grown fresh Chives, Parsley and Basil

In Season- Fresh Local Tomato Medley of Red, Yellow, Orange, Zebra and other Heirloom Tomatoes with Sea Salt, Extra Virgin Olive Oil our house grown Basil

### OUR SOUTHERN COMFORT MENU, SIDE DISHES

Fresh Corn (in season) sautéed in Butter  
(Karen's favorite)

Southern Style Green Beans

Homemade Baked Macaroni and Cheese  
(Karen's own famous recipe)

Southern Style Potato Salad (the only one in the south that my husband Patrick will eat)

Old Fashioned Macaroni Salad  
(Peggy Brooks' famous recipe)

Cole Slaw

Broccoli, Bacon and Dried Cranberry Salad  
(husband pleaser)

Buttered Lima Beans  
(Grammy Kincaid Specialty)

Baked Beans

Mashed Potatoes and Gravy

Baked Russet Potatoes or Baked Sweet Potatoes

Deviled Eggs – (My Mother, Doris Goode's recipe, BEST ANYWHERE)

Baked Cheese Grits