

Huckaby's
SMOKEHOUSE
BBQ STEAKS & SWEETS

Smokehouse BBQ Menus

Please let us know if there are any dietary restrictions or allergies we need to accommodate.

Just One Buffet

\$17.00/person*

Pulled Pork OR Pulled Chicken
Buns or Dinner Rolls
Assorted BBQ Sauces
Choice of 2 Sides
Iced Tea & Lemonade Ice Water

Just Chops Buffet

\$18.00/person*

Marinated Smoked or Grilled Boneless Pork Chops
Buns or Dinner Rolls
Assorted BBQ Sauces
Choice of 2 Sides
Iced Tea & Lemonade Ice Water

Just Ham Buffet

\$19.00/person*

Brown Sugar Glazed Smoked Ham
Buns or Dinner Rolls
Assorted Mustards
Choice of 2 Sides
Iced Tea & Lemonade Ice Water

Just Brisket Buffet

\$20.00/person*

Sliced Smoked Beef Brisket
Buns or Dinner Rolls
Assorted BBQ Sauces
Choice of 2 Sides
Iced Tea & Lemonade Ice Water

Huckaby's

SMOKEHOUSE

BBQ STEAKS & SWEETS

Pulled Pork & Pulled Chicken Buffet

\$20.00/person*

Pulled Pork
Pulled Chicken
Buns or Dinner Rolls
Assorted BBQ Sauces
Choice of 2 Sides
Iced Tea & Lemonade Ice Water

Brisket Plus One Buffet

\$23.00/person*

Sliced Smoked Beef Brisket
Pulled Pork OR Pulled Chicken
Buns or Dinner Rolls
Assorted BBQ Sauces
Choice of 2 Sides
Iced Tea & Lemonade Ice Water

Ribs Plus One Buffet

\$25.00/person*

Dry Rubbed St. Louis Ribs
Pulled Pork OR Pulled Chicken
Buns or Dinner Rolls
Assorted BBQ Sauces
Choice of 2 Sides
Iced Tea & Lemonade Ice Water

Ribs & Chicken Buffet

\$26.00/person*

Dry Rubbed St. Louis Ribs
Smoked Chicken Quarters
Dinner Rolls
Assorted BBQ Sauces
Choice of 2 Sides
Iced Tea & Lemonade Ice Water

Huckaby's

SMOKEHOUSE

BBQ STEAKS & SWEETS

Chop & Sirloin Buffet

\$28.00/person*

Marinated Smoked or Grilled Boneless Pork Chops
Smoked Tri-Tip Beef Sirloin
Dinner Rolls
Assorted BBQ Sauces
Choice of 2 Sides
Iced Tea & Lemonade Ice Water

Three's Company Buffet

\$30.00/person*

Pulled Pork
Pulled Chicken
Sliced Smoked Beef Brisket
Buns or Dinner Rolls
Assorted BBQ Sauces
Choice of 3 Sides
Iced Tea & Lemonade Ice Water

Surf & Turf Pork Buffet

\$32.00/person*

Smoked Atlantic Salmon
Seared Pork Tenderloin w/ Maple Bacon Glaze
Dinner Rolls
Assorted Mustards & Garlic Lemon Butter
Choice of 2 Sides
Iced Tea & Lemonade Ice Water

Surf & Turf Beef Buffet

\$38.00/person*

Smoked Atlantic Salmon
Garlic Crusted Beef Tenderloin Medallions
Dinner Rolls
Horseradish Cream & Garlic Lemon Butter
Choice of 2 Sides
Iced Tea & Lemonade Ice Water

Huckaby's

SMOKEHOUSE

BBQ STEAKS & SWEETS

Side Options

Baked Yellow Mac & Cheese
White Cheddar Bacon & Chive Mac & Cheese
Garlic Mashed Potatoes
Au gratin Potatoes
Roasted Red Skin Potatoes
Smoked Baby Red Skin Potatoes
Rosemary & Garlic Roasted Yukon Potatoes
Garden Rice Pilaf
Brown Rice w/ Mushrooms
Baked Potatoes w/ Butter & Sour Cream
Baked Sweet Potatoes w/ Butter & Cinnamon Brown Sugar

State Fair Green Beans
Hoosier Green Beans
Collard Greens
Baked Beans
Sweet Corn Casserole
Honey Glazed Carrots
Grilled Asparagus w/ Roasted Red Peppers
Roasted Zucchini, Squash, Mushrooms, & Red Onions w/ Tomatoes

Potato Salad
Cucumber, Tomato, Onion Salad
Cole Slaw
Garden Veggie Pasta Salad
Traditional Tossed Salad
Caesar Salad

Additional Options \$3.00 Person



Corporate/Event Menus

Please let us know if there are any dietary restrictions or allergies we need to accommodate.

Baked Potato Bar

\$20.00/person*

Baked Potatoes

Cold Toppings:

Butter, Sour Cream, Bacon, Chives & Shredded Cheddar Cheese

Hot Toppings:

Pulled Pork BBQ

Cheddar Cheese Sauce

Steamed Broccoli

Traditional Tossed Salad

w/ Ranch & Red French Assorted Dessert Bars

Iced Tea & Lemonade Ice Water

Taco & Nacho Bar

\$20.00/person*

Soft Shells & Tortilla Chips

Hot Toppings:

Beef Taco Meat

Chicken Taco Meat

White Queso

Cold Toppings:

Shredded Cheddar & Shredded Lettuce

Pico de Gallo, Jalapenos, Sour Cream & Salsa

Cilantro Lime Rice

Refried Beans

Iced Tea & Lemonade Ice Water



Spaghetti & Alfredo Buffet

\$16.00/person*

Spaghetti w/ Meat Sauce
Fettuccini Alfredo
House Baked Garlic Bread
Italian Chopped Salad w/ Golden Italian
Assorted Cookies & Brownies
Iced Tea & Lemonade Ice Water

Baked Pasta Buffet

\$18.00/person*

Baked Spaghetti w/ Marinara
Baked Chicken Alfredo
House Baked Garlic Bread
Greek Salad Featuring Feta & Olives w/ Red Wine Vinaigrette
Assorted Cookies & Brownies
Iced Tea & Lemonade Ice Water

Lasagna Buffet

\$22.00/person*

Meat Lasagna
Vegetable Lasagna
House Baked Garlic Bread
Fresh Mozzarella & Heirloom Tomato Salad
Boston Cream Pie
Iced Tea & Lemonade Ice Water

Fried Chicken Buffet

\$20.00/person*

Hand Breaded Fried Chicken
Hoosier Green Beans
Au Gratin Potatoes
Traditional Tossed Salad
Ranch and Balsamic Dressing
Fresh Dinner Rolls and Butter
Peach Crisp
Iced Tea, Lemonade & Ice Water



Chicken & Dumplings Buffet

\$20.00/person*

Chicken & Dumplings
Red Skin Mashed Potatoes
Buttered Peas
Traditional Tossed Salad with Ranch and Balsamic Dressing
Fresh Dinner Rolls and Butter
Yellow Cake w/ Chocolate Icing
Iced Tea, Lemonade & Ice Water

Meatloaf Buffet

\$20.00/person*

Traditional Meatloaf with Mushroom Gravy
Mashed Yukon Gold Potatoes
Buttered Cut Sweet Corn
Traditional Tossed Salad
Ranch and Balsamic Dressing
Fresh Dinner Rolls and Butter
Sugar Cream Pies
Iced Tea, Lemonade & Ice Water

Crumb Chicken Buffet

\$20.00/person*

White Cheddar & Chive Crumb Crusted Chicken w/ Velvet Cream Sauce
Au gratin Potatoes
Green Bean Almondine
Crispy Citrus Greens Salad w/ Raspberry Lime Dressing
Fresh Dinner Rolls and Butter
Whipped Cream Cakes
Iced Tea, Lemonade & Ice Water



Hors D' Oeuvres Receptions

Please let us know if there are any dietary restrictions we need to accommodate.

Bronze Hors D' Oeuvres Reception

\$18.00/person*

Choice of 3 Appetizer Selections
Iced Tea & Lemonade
Ice Water

Silver Hors D' Oeuvres Reception

\$25.00/person*

Choice of 5 Appetizer Selections
Iced Tea & Lemonade
Ice Water

Gold Hors D' Oeuvres Reception

\$32.00/person*

Choice of 8 Appetizer Selections
Iced Tea & Lemonade
Ice Water



Appetizer Options

Displays

- Fresh Vegetable & Relish Display w/ Fresh Ranch Dip
- Grilled & Marinated Vegetable Display w/ Hummus & Olives
- Domestic Cheese Board w/ Dried Fruits, Nuts, & Jams
- Fresh Fruit & Berry Display w/ Fruit Dip
- Fresh Assorted Salsa Display & Tortilla Chips & Guacamole
- House Smoked Whole Salmon Display w/ Crème Fraiche, Toppings & Mini Bagels

Cold Items

- Baked Brie w/ Apricot & Orange Marmalade, Almonds, & Dried Cranberries
- Pulled Pork BBQ Bruschetta Flatbread Bites
- Shrimp Cocktail Shooters
- Shrimp Cocktail Display
- Mini Shrimp & Lobster Rolls
- Santa Fe Smoked Salmon Wonton Bites
- Bite Size Wedge Salad Shooters
- Shaved Sirloin & Gorgonzola Crostini
- Sriracha Ranch Chicken Crostini
- House Smoked Salmon Crostini with Crème Fraiche, Capers and Red Onions
- Beef Brisket & Gorgonzola Crostini w/ Watercress Salad

Dips

- Roasted Red Pepper & Goat Cheese Terrine w/ Toast Points
- Artichoke & Spinach Dip w/ Pita Chips
- Buffalo Chicken Dip w/ Tortilla Chips



Hot Items

Crispy Shrimp Wraps with Ginger and Herbs
Chipotle Lime Bacon Wrapped Shrimp w/ BBQ Drizzle
Jack Daniels French Onion Stuffed Mushrooms
Sweet n Tangy BBQ Meatballs
Bourbon Meatballs
Swedish Meatballs
Asian Accented Chicken Skewers with Sweet Chili Dipping Sauce
Smoked Sirloin Beef Skewers w/ Alabama White BBQ Dipping Sauce
Teriyaki Beef Skewers w/ Thai Peanut Dipping Sauce
Handmade Miniature Crab Cakes with Remoulade Sauce
Seasonal Soup Shooters w/ Bite Sized Grill Cheese Sandwiches
Smoked Chicken Wings w/ Assorted Sauces
Hand Breaded Chicken Tenders with Assorted Sauces
Signature Hoosier Sweet Pulled Pork BBQ Sliders
Shaved Smoked Beef Brisket BBQ Sliders



Station Reception

Please let us know if there are any dietary restrictions we need to accommodate.

Bronze Station Reception

\$25.00/person*

Choice of 3 Station Selections
Iced Tea & Lemonade
Ice Water

Silver Station Reception

\$30.00/person*

Choice of 4 Station Selections
Iced Tea & Lemonade
Ice Water

Gold Station Reception

\$35.00/person*

Choice of 5 Station Selections
Iced Tea & Lemonade
Ice Water



Station Selections

Please let us know if there are any dietary restrictions we need to accommodate.

All Station Receptions Include Iced Tea, Lemonade, & Ice Water

Mashed Potato or Baked Potato Station

Choice of 1:

- Mashed Potatoes
- Baked Potatoes

Toppings:

- Butter
- Sour Cream
- Green Onions
- Sweet BBQ Sauce
- Spicy BBQ Sauce
- XXX Pepper Sauce

Choice of 4:

- | | |
|--------------------------------|---|
| Shredded Cheddar Cheese | Shredded Pepper Jack Cheese |
| Shredded Parmesan | Roasted Zucchini & Squash w/ Red Onions |
| Garlic Butter Steamed Broccoli | Caramelized Onions |
| Sautéed Mushrooms | Sautéed Peppers and Onions |
| Pico de Gallo | Salsa |
| Black Beans | Roasted Corn |
| Sharp Cheddar Cheese Sauce | White Queso |
| Brown Gravy | Ground Beef Chili |
| Beef Stroganoff | Pulled Pork |
| Pulled Chicken | Crumbled Bacon |
| Chopped Pepper Bacon | Slivered Pork Belly |



Mac & Cheese Station

Choice of 1:

- Creamy Yellow Mac & Cheese
- White Cheddar Mac & Cheese
- Smokey Gouda Mac & Cheese
- Southern Baked Mac & Cheese

Toppings:

- Sour Cream
- Green Onions
- Parmesan Garlic Breadcrumbs
- Sweet BBQ Sauce
- Spicy BBQ Sauce
- XXX Pepper Sauce

Choice of 4:

- | | |
|--------------------------------|---|
| Roasted Asparagus | Broccoli |
| Roasted Tomatoes | Roasted Zucchini & Squash w/ Red Onions |
| Garlic Butter Steamed Broccoli | Caramelized Onions |
| Sautéed Mushrooms | Sautéed Peppers and Onions |
| Pico de Gallo | Salsa |
| Black Beans | Roasted Corn |
| Sharp Cheddar Cheese Sauce | White Queso |
| Brown Gravy | Ground Beef Chili |
| Slivered Glazed Ham | Pulled Pork |
| Pulled Chicken | Crumbled Bacon |
| Chopped Pepper Bacon | Slivered Pork Belly |



Flatbread Station

Choice of 3:

- Four Cheese Roasted Vegetable
- Fresh Buffalo Mozzarella and Heirloom Tomato Caprese
- Short Rib and Wild Mushrooms with Smokey Gouda Cream
- Spicy Italian – Spicy Italian Sausage, Pepperoni and Pancetta
- Mediterranean – Kalamata Olives, Artichoke Hearts, Roasted Red Peppers and Feta Cheese
- Pear, Prosciutto, Gorgonzola and Walnut
- Hoosier Sweet Pulled Pork BBQ Hawaiian

Chips and Dip Station

Choice of 3:

- Roasted Tomato Bruschetta w/ Toast Points
- Traditional Salsa w/ Tortilla Chips
- Traditional & Roasted Red Pepper Hummus w/ Naan
- Warm Spinach and Artichoke Dip w/ Tortilla Chips
- Warm Goat Cheese & Roasted Red Pepper Terrine w/ Pita Bread
- Warm Buffalo Chicken Dip w/ Tortilla Chips
- Warm Bacon & Cheddar Dip w/ Pretzel Slices

Salad Station

Choice of 3:

- Traditional Tossed
- Classic Caesar
- French Iceberg Wedge
- Greek Chopped Salad
- Roasted Vegetable and Basil Pasta
- Sundried Tomato Pesto and Artichoke Pasta
- Asian Chopped Salad
- Italian Chopped Salad
- Winter Citrus Salad
- Caprese Salad
- Baby Spinach with Fresh Berries and Pecans



Pasta Station

Included:

- Parmesan Reggiano
- Crushed Red Pepper Flakes
- Garlic Bread Sticks

Choice of 1 Pasta:

- Cavatappi
- Linguini
- Penne

Choice of 2 Sauces:

- Roasted Tomato with Fresh Basil
- Vodka Cream Sauce
- Roasted Garlic Alfredo
- Sundried Tomato and Basil Pesto
- Meat Sauce
- Garlic and Herb Oil

Choice of 2 Toppings:

- Herbed Chicken
- Sweet Italian Sausage
- Meatballs
- Bacon
- Vegetable Medley
- Broccoli
- Sautéed Mushrooms



Slider Station

Choice of 2:

Angus Beef Burgers	Pulled Smoked Chicken
Pulled Smoked Pork	Smoked Beef Brisket
Italian Sausage w/ Peppers & Onions	Brown Sugar Glazed Ham
Black Bean Burgers	BBQ Jack Fruit

Includes:

Slider Buns
Lettuce, Tomato, Onion, & Pickle Tray
Ketchup, Mayonnaise, Yellow Mustard, & Stone Ground Mustard
Sweet BBQ, Spicy BBQ, Alabama White BBQ, & Carolina BBQ

Taco/Nacho Station

Choice of 2:

Ground Beef Taco	Pulled Chicken Taco
Pulled Pork Carnitas	Beef Fajitas
Chicken Fajitas	Roasted Cauliflower Taco
Jack Fruit Taco	

Includes:

Flour Tortillas	Corn Taco Shells
Nacho Chips	Mexi-Rice
Refried Beans	Nacho Cheese Sauce
Shredded Colby Jack	Shredded Lettuce
Pico de Gallo	Diced Onions & Chives
Pickled Jalapenos	Salsa
Sour Cream	Hot Sauce



Wedding Buffet Receptions

Please let us know if there are any dietary restrictions or allergies we need to accommodate.

Bronze Buffet Reception

\$30.00/person*

Meal Service

- 1 Entree
- 2 Side Dishes
- 1 Salad
- Fresh Dinner Rolls
- Cake Cutting Services

Beverage Service

- Iced Tea
- Lemonade
- Water

Silver Buffet Reception

\$40.00/person*

Appetizers

- Choice of 1

Meal Service

- 2 Entrees
- 3 Side Dishes
- 1 Salad
- Fresh Dinner Rolls
- Cake Cutting Services

Beverage Service

- Iced Tea
- Lemonade
- Water

Price does not include 7% Sales Tax, 2% F&B Tax or 20% Service Charge

Venues Requiring Commissions Are Subject To Additional Commission Charges



Gold Buffet Reception

\$50.00/person*

Appetizers

Choice of 3

Meal Service

2 Entrees

3 Side Dishes

2 Salad

Fresh Dinner Rolls

Cake Cutting Services

Beverage Service

Iced Tea

Lemonade

Water

Platinum Buffet Reception

\$60.00/person*

Appetizers

Choice of 5

Meal Service

1 Carved Entree

2 Entree

3 Side Dishes

2 Salad

Fresh Dinner Rolls

Cake Cutting Services

Beverage Service

Iced Tea

Lemonade

Water

Price does not include 7% Sales Tax, 2% F&B Tax or 20% Service Charge

Venues Requiring Commissions Are Subject To Additional Commission Charges



Appetizer Options

Displays

- Fresh Vegetable & Relish Display w/ Fresh Ranch Dip
- Grilled & Marinated Vegetable Display w/ Hummus & Olives
- Domestic Cheese Board w/ Dried Fruits, Nuts, & Jams
- Fresh Fruit & Berry Display w/ Fruit Dip
- Fresh Assorted Salsa Display & Tortilla Chips & Guacamole
- House Smoked Whole Salmon Display w/ Crème Fraiche, Toppings & Mini Bagels

Cold Items

- Baked Brie w/ Apricot & Orange Marmalade, Almonds, & Dried Cranberries
- Pulled Pork BBQ Bruschetta Flatbread Bites
- Shrimp Cocktail Shooters
- Shrimp Cocktail Display
- Mini Shrimp & Lobster Rolls
- Santa Fe Smoked Salmon Wonton Bites
- Bite Size Wedge Salad Shooters
- Shaved Sirloin & Gorgonzola Crostini
- Sriracha Ranch Chicken Crostini
- House Smoked Salmon Crostini with Crème Fraiche, Capers and Red Onions
- Beef Brisket & Gorgonzola Crostini w/ Watercress Salad

Dips

- Roasted Red Pepper & Goat Cheese Terrine w/ Toast Points
- Artichoke & Spinach Dip w/ Pita Chips
- Buffalo Chicken Dip w/ Tortilla Chips



Hot Items

Crispy Shrimp Wraps with Ginger and Herbs
Chipotle Lime Bacon Wrapped Shrimp w/ BBQ Drizzle
Jack Daniels French Onion Stuffed Mushrooms
Sweet n Tangy BBQ Meatballs
Bourbon Meatballs
Swedish Meatballs
Asian Accented Chicken Skewers with Sweet Chili Dipping Sauce
Smoked Sirloin Beef Skewers w/ Alabama White BBQ Dipping Sauce
Teriyaki Beef Skewers w/ Thai Peanut Dipping Sauce
Handmade Miniature Crab Cakes with Remoulade Sauce
Seasonal Soup Shooters w/ Bite Sized Grill Cheese Sandwiches
Smoked Chicken Wings w/ Assorted Sauces
Hand Breaded Chicken Tenders with Assorted Sauces
Signature Hoosier Sweet Pulled Pork BBQ Sliders
Shaved Smoked Beef Brisket BBQ Sliders



Salad Options

Traditional Tossed
Classic Caesar
French Iceberg Wedge
Greek Chopped Salad
Roasted Vegetable and Basil Pasta
Roasted Fuji Apple Salad over Mixed Field Greens
Sun-Dried Tomato Pesto and Artichoke Pasta Salad
Asian Chopped Salad
Caprese Salad
Baby Spinach with Fresh Berries and Pecans
Roasted Asparagus & Green Pea Salad

Entree Options

Pan Fried Chicken Breast Marsala
Crumb Crusted Chicken Breast with Velvet Sauce
White Cheddar & Chive Crumb Crusted Chicken w/ Smoked Cheddar Cream Sauce
Mediterranean Stuffed Chicken Roulade w/ Lemon Caper Sauce
Smoked Boneless Pork Chop with Roasted Apples
Herb Roasted Pork Loin with Rosemary Demi-Glace
Seared Pork Tenderloin with Maple Bacon Glaze
Petite Filet with Garlic Butter over Demi-Glace
Beef Short Ribs with Cabernet Glaze
London Broil with Hollandaise
Pan Seared Salmon w/ Sun-Dried Tomato and Artichoke Hollandaise
Lemon Pepper Cedar Planked Salmon with Lemon Beurre Blanc
Potato Encrusted Cod
Lobster Ravioli with a Cognac Cream
Portabella Mushroom Ravioli with Smoked Gouda Cream



Vegan/Vegetarian Entree Options

Pistachio Crusted Tofu
Roasted Cauliflower Steak with Tomato Chutney
Santa Fe Quinoa Stuffed Pepper
Rice Pilaf & Spinach Stuffed Tomato
Crumb Crusted Roasted Vegetable Gratin
Vegetable Paella
Yellow Curried Vegetables
Eggplant Parmesan
Smoked Portabella with Fried Green Tomato and Feta
Sweet Potato Gnocchi with Brown Butter & Sage
Meyer Lemon Ricotta Ravioli w/ a Lemon Caper Beurre Blanc
Smoked Mushroom Ravioli with Baby Spinach, Olive Oil, Sun-Dried Tomatoes and Pine Nuts

Starch Options

Gruyere and Thyme Potatoes Au Gratin
Sharp Cheddar Potatoes Au Gratin
Scalloped Potatoes
Garlic Mashed Potatoes
Loaded Smashed Potatoes
Herb Buttered Fingerling Potatoes
Olive Oil & Rosemary Roasted Yukon Gold Potatoes
Butter Parsley Red Skin Potatoes
Spanish Roasted Red Skin Potatoes
Brown Sugar Buttered Roasted Sweet Potatoes
Wild Rice Pilaf
Creamy Macaroni & Cheese
Southern Crusted White Cheddar Mac & Cheese



Vegetable Options

Zucchini, Squash and Snap Peas
Crumb Crusted Zucchini & Squash
Lemon & Garlic Butter Steamed Broccoli Crowns
Honey Glazed Carrots
Baby Carrots and Sugar Snap Peas
Butter & Dill Roasted Carrots
Roasted Vegetable Medley
Green Bean Almandine
State Fair Green Beans
Hoosier Green Beans w/ Bacon & Onions
Sautéed Green Beans w/ Onions & Tomatoes
Brussels Sprouts with Bacon and Caramelized Onions
Candied Brussel Sprouts w/ Apples & Pork Belly
Sweet Cut Corn
Sweet Corn Pudding



Traditional Menu Options

Please let us know if there are any dietary restrictions or allergies we need to accommodate.

Salad Options

Traditional Tossed
Classic Caesar
French Iceberg Wedge
Greek Chopped Salad
Roasted Vegetable and Basil Pasta
Roasted Fuji Apple Salad over Mixed Field Greens
Sun-Dried Tomato Pesto and Artichoke Pasta Salad
Asian Chopped Salad
Caprese Salad
Baby Spinach with Fresh Berries and Pecans
Roasted Asparagus & Green Pea Salad

Entree Options

Pan Fried Chicken Breast Marsala
Crumb Crusted Chicken Breast with Velvet Sauce
White Cheddar & Chive Crumb Crusted Chicken w/ Smoked Cheddar Cream Sauce
Smoked Boneless Pork Chop with Roasted Apples
Herb Roasted Pork Loin with Rosemary Demi-Glace
Seared Pork Tenderloin with Maple Bacon Glaze
Beef Short Ribs with Cabernet Glaze
London Broil with Hollandaise
Pan Seared Salmon w/ Sun-Dried Tomato and Artichoke Hollandaise
Lemon Pepper Cedar Planked Salmon with Lemon Beurre Blanc
Potato Encrusted Cod
Portabella Mushroom Ravioli with Smoked Gouda Cream



Vegan/Vegetarian Entree Options

Pistachio Crusted Tofu
Roasted Cauliflower Steak with Tomato Chutney
Santa Fe Quinoa Stuffed Pepper
Rice Pilaf & Spinach Stuffed Tomato
Crumb Crusted Roasted Vegetable Gratin
Vegetable Paella
Yellow Curried Vegetables
Eggplant Parmesan
Smoked Portabella with Fried Green Tomato and Feta
Sweet Potato Gnocchi with Brown Butter & Sage
Meyer Lemon Ricotta Ravioli w/ a Lemon Caper Beurre Blanc
Smoked Mushroom Ravioli with Baby Spinach, Olive Oil, Sun-Dried Tomatoes and Pine Nuts

Starch Options

Gruyere and Thyme Potatoes Au Gratin
Sharp Cheddar Potatoes Au Gratin
Scalloped Potatoes
Garlic Mashed Potatoes
Loaded Smashed Potatoes
Herb Buttered Fingerling Potatoes
Olive Oil & Rosemary Roasted Yukon Gold Potatoes
Butter Parsley Red Skin Potatoes
Spanish Roasted Red Skin Potatoes
Brown Sugar Buttered Roasted Sweet Potatoes
Wild Rice Pilaf
Creamy Macaroni & Cheese
Southern Crusted White Cheddar Mac & Cheese



Vegetable Options

Zucchini, Squash and Snap Peas
Crumb Crusted Zucchini & Squash
Lemon & Garlic Butter Steamed Broccoli Crowns
Honey Glazed Carrots
Baby Carrots and Sugar Snap Peas
Butter & Dill Roasted Carrots
Roasted Vegetable Medley
Green Bean Almandine
State Fair Green Beans
Hoosier Green Beans w/ Bacon & Onions
Sautéed Green Beans w/ Onions & Tomatoes
Brussels Sprouts with Bacon and Caramelized Onions
Candied Brussel Sprouts w/ Apples & Pork Belly
Sweet Cut Corn
Sweet Corn Pudding