

Accompaniments

Vegetables

- Seasoned Roasted Asparagus and Grape Tomatoes, Served at Room Temperature
- Sautéed Green Beans Topped with Sesame Seeds and Kosher Salt
- Honey Glazed Baby Carrots
- Oven Roasted Broccoli Spears Drizzled with Olive Oil and Garlic
- Garlic Sautéed Squash and Zucchini
- Buttered Sugar Snap Peas
- Garlic Infused Sautéed Spinach
- Layered Roasted Vegetables - Eggplant, Squash, Red Onion, Zucchini and Red Pepper Drizzled with Olive Oil and Cracked Black Pepper
- Sautéed Crispy Fresh Medley of Red and Yellow Peppers, Snow Peas, Carrots, Broccoli, Cauliflower, Red Onion, Squash, and Zucchini
- Sautéed Asparagus Spears with a Hint of Garlic
- Tuscan Eggplant Ratatouille
- Nutmeg Roasted Root Vegetables
- Winter Vegetables Baked in a Horseradish Crème
- Roasted Brussel Sprouts with Caramelized Red Onion in a Balsamic Glaze
- Sweet Yellow Corn (On the Cob in Season)
- Grilled Fresh Vegetables – Squash, Zucchini, Red Onion, Portobello, Red and Yellow Pepper
- Medley of Green Beans, Wax Beans, and Baby Carrots

Starches

- Garlic and Herb Roasted Redskin Potatoes
- Wild Rice and Water Chestnut Blend
- Herbed Whipped Potato Soufflé
- Au Gratin Potatoes
- Parmesan Smashed Redskin Potatoes
- Creamy Mushroom Risotto with Parmesan Cheese
- Lightly Breaded Seasoned Potato Wedges
- Traditional Saffron Bread Stuffing
- Caribbean Dirty Rice with Sweet Corn and Black Beans
- Baked Potato with Butter and Sour Cream
- Rice Pilaf seasoned with Sautéed Onion and Garlic
- Buttery Yukon Gold Mashed Potatoes
- Spanish Rice Seasoned with Green Pepper, Tomato and Onion
- Baked Beans Studded with Bacon
- Horseradish Mashed Potatoes
- Baked Macaroni and Cheese
- Herbed Couscous
- Baked Sweet Potato
- White Rice and Red Beans infused with Cajun Spices
- Steamed White Rice

(See our Pasta Selections under the Entrée Menu Section)

Rettew's Catering

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www.rettewscatering.com

Accompaniments *(Continued)*

Cold Salads

- Layered Tomato and Mozzarella Drizzled with Balsamic Vinaigrette
- Mesclun Greens with Dried Cranberries, Crumbled Bleu Cheese, and Toasted Pecans
- Greek Salad with Feta, Kalamata Olives, Red Onion, Chef's Greek Vinaigrette
- Classic Caesar Salad with Chicken or Shrimp
- Fresh Garden Salad with Julienne Carrots and Grape Tomatoes
- Mesclun Greens with Sliced Strawberries, Toasted Almonds, and Crumbled Feta
- Baby Spinach Salad with Mandarin Orange and Toasted Almonds with an Asian Vinaigrette
- Traditional Cobb Salad - Bacon Crumbles, Avocado, Hard Boiled Egg, with Homemade Bleu Cheese Dressing
- Field Greens with Pear and Gorgonzola with Candied Pecans
- Arugula with Grape Tomatoes, Shaved Parmesan, Lemon Vinaigrette
- Layered Roasted Vegetables Drizzled with Olive Oil, Fresh Basil, and Cracked Black Pepper
- Crispy Green Beans with Grape Tomato Halves, Shaved Red Onion, Citrus Vinaigrette, and Toasted Sesame Seeds
- Mexican Black Bean Salad with Roasted Corn
- Broccoli Salad with Crumbled Bacon, Golden Raisins and Red Onion
- Marinated Vegetables in a Homemade Vinaigrette
- Classic Chef Salad with Ham and Provolone Cheese
- "Chopped" Antipasto Salad with Salami, Pepperoni, and Mozzarella
- Redskin Potato Salad – Creamy or Italian Vinaigrette
- PA Dutch Macaroni or Potato Salad
- Creamy Cole Slaw
- Pasta Salad with Fresh Vegetables in an Italian Vinaigrette
- Sweet Corn Salad with Red Onion, Bell Pepper, and Diced Tomatoes in a Cilantro Lime Vinaigrette
- Israeli Cous Cous with Crumbled Feta, Kalamata, Grape Tomato Halves, and Diced Cucumber, Tossed in a Greek Vinaigrette
- Tortellini Pesto with Shrimp
- Fresh Fruit Salad with Berries
- Cranberry Relish

Sweet Finales

- Deep Dish Fruit Pies of Apple, Cherry and Peach
- Chocolate Dipped Strawberries
- Homemade Chocolate Truffles
- Hot Fudge Fondue served with Pretzel Sticks, Strawberries, Graham Crackers, Marshmallows, Banana and Pound Cake
- Lemon Sorbet Topped with Fresh Seasonal Berries
- Assorted Petite Pastries – Lemon Bars, Mini Cheesecake, Fudge Brownies, Fruit Crumb
- Classic Creamy Cheesecake with Raspberry Coulis
- Tiramisu
- Homebaked Assorted Cookies
- Seasonal Fresh Fruit Display with Whipped Raspberry Dip
- Chocolate Fudge Brownies
- Melon Plate served with Raspberry Sorbet
- Mini Cannoli & Chocolate Dipped Éclairs

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Sweet Finales *(Continued)*

- Ice Cream Sundae Bar with Chocolate Syrup, Fresh Strawberries, Butterscotch, Peanut Butter Topping, Rainbow Sprinkles, Crushed Peanuts, Maraschino Cherries and Whipped Cream
- Flourless Chocolate Torte
- Pecan Pie
- Carrot Cake with Cream Cheese Frosting
- Strawberries Layered with Whipped Cream and Sponge Cake
- Custom Baked Sheet Cakes
- Spiced Pumpkin Pie
- Mini Fruit Tartlettes

(Please note: we do not charge any additional wedding cake cutting fees)

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