

Gourmet To Go

From Carleton-Willard At Home



*This menu is valid for orders
delivered through October 5, 2021*

HERE'S HOW IT WORKS

These healthfully prepared meals are packed and flash frozen by the chefs at Carleton-Willard Village. Neither trans-fats nor sodium-added margarine are used in preparation. The meals can be easily reheated in your microwave oven.

Please order as many meals as you wish. You may place orders for more than one week's meals at a time.

Soups (12 fl oz.) are ordered separate from entrées and cost \$4.00 each.

One Entrée + Two Sides of your choice costs \$10.00

Please choose your two sides from the 'Side Dishes' menu .

Desserts cost \$3.00 per serving and may not be ordered alone.

The price includes all taxes. **Delivery is free.**

This service is exclusive to Carleton Willard At Home members.

How to Order:

The "**Order By**" date is listed at the top of each section.

Make your choices and call or email your selections in to the

At Home office at **781.276.1910** or **membership@cwathome.org**


by noon on the "Order By" date shown at the top of that week's menu.

On a **Tuesday** afternoon, **two weeks after** you have called it in to us, your order will be delivered between 3pm and 5pm.

The delivery date is clearly marked on your menu.

SOMEONE MUST BE AT HOME TO RECEIVE THE MEALS

PLEASE NOTE

- ◆ You may order up to two sides per entrée.
- ◆ Soups are offered as single orders and *not* combined with the entrees nor sides.
- ◆ Each 12 oz. serving of soup costs \$4.00 and has an estimated sodium content above 900 mg.
- ◆ A salt shaker icon indicates those menu items containing more than 400 mg. of Sodium. 
- ◆ Desserts cannot be ordered on their own and must be accompanied by a meal order.
- ◆ Dessert servings are 4 cookies or 2 Brownies/Bars (3"x3" each), *all containing gluten*.
- ◆ Please call us if you are concerned about the allergens or ingredients in any meal.

**AT HOME OFFICE:
781.276.1910**



A word about Sodium...



We here at Carleton-Willard At Home know that sodium is something that most Americans get too much of. Sodium is a mineral that is found in some food naturally. It is frequently used in the processing of food, as a preservative, and flavor enhancer and sodium makes up 40% of the salt molecule. Many think that avoiding the salt shaker is enough, but it only the tip of the crystal! About 70% of all sodium consumed comes from processed foods.

To help cut down on sodium, it is our practice to use whole, fresh ingredients that have been minimally processed, to create delicious healthy meals that happen to be lower in sodium. We have reformulated recipes for some foods in order to lower the sodium levels. This does not mean, however that all our meal offerings should be considered low in sodium. Just like balancing your check book, you need to balance your sodium intake. If you choose to eat an item that is higher in sodium, eat lower sodium foods the rest of the day. Reducing the portion sizes and frequency will also help lower your sodium intake!

We are adding a **salt shaker symbol** to those entrees in this menu that contain an estimated sodium content **greater than 400 milligrams (mg)**. This guide can help you balance your overall daily sodium intake.

The daily recommendation for sodium is 1,500 milligrams for people 51 years and older or those with high blood pressure. Some may need lower amounts to control their blood pressure. If you are not sure whether you are one of these people, or have specific questions you should consult your care provider.

A Few Tips:

Take a look at food labels and find out where the sodium is in your daily diet. High amounts of sodium are found in canned soups; cheese; pizza; prepared salad dressings; smoked and processed meats like hot dogs, ham, and sausage; cured meats like bacon; pickle and olives; condiments (like catsup, mustard and soy sauce); tomato products; packaged rice, noodles, gravies and mixtures; instant cereals; crackers and breads; seasoning mixes and salty snacks.

To reduce your sodium intake, start by using less or no salt when preparing foods; drain and rinse canned items like tuna and beans to remove some sodium; look for lower sodium varieties of canned items; choose fresh vegetables rather than canned; use herbs, onions, garlic and lemon juice to season foods rather than salt.

AVAILABLE EVERY WEEK

Vegetarian Choices



Ravioli with Marinara Sauce 
Allergen: Gluten & Dairy

NOTE: The pasta is made of wheat.

Desserts



Chocolate Chip Cookies (4 pieces)

Oatmeal Cookies (4 pieces)

Sugar Cookies (4 pieces)

Brownies (2 pieces)

Raspberry Squares (2 pieces)

NOTE: All desserts contain gluten.

Side Dishes



CHOOSE TWO SIDE DISHES PER ENTRÉE

- **Roast Maple Sweet Potatoes**
Allergen: dairy
- **Roasted Red-Skin & Yukon Gold Potatoes**
- **Flame Roasted Baby Potatoes**
- **Mashed Potatoes**
Allergen: dairy
- **Mashed Sweet Potatoes**
Allergen: dairy
- **Rice Pilaf**
- **Wild Rice Pilaf**
- **Green Beans**
- **Asparagus Cuts**
- **Carrots**

Over

Side Dishes



CHOOSE TWO SIDE DISHES PER ENTRÉE

- **Green Peas**
- **Whole Kernel Corn**
- **Chopped Spinach**
- **Broccoli**
- **Cauliflower**
- **Southwestern Roast Corn & Black Beans with Bell Pepper & Onions**
- **Grilled Julienne-Cut Vegetable Medley**

Note: These dishes are prepared using zero-sodium, soy-based margarine.

Menu for Delivery on Tuesday May 25, 2021

Order must be placed by noon on May 11

You may order two sides with each entrée. Soups are ordered singly

Crabmeat Bisque
Allergen: dairy, soy

French Onion Soup
Allergen: gluten (in crouton)


Turkey Barley Chowder
Allergen: dairy, gluten

Vegetable Soup

Butternut Squash Soup
Allergen: dairy

Seared Scallops w Minted Pea Sauce & Bacon 
Allergen: shellfish

Roasted Sirloin w Sauteed Onions & Rosemary Balsamic Butter
Allergen: dairy

Lasagna Bolognese w Garlic Butter 
Allergen: dairy, gluten

Soy & Sesame Crusted Chicken Thigh w Hoisin Sauce 
Allergen: soy

Garlic Braised Short Ribs w Merlot Sauce 

Seared Halibut w Peach-Cucumber Salsa

Pan Seared Pork Tenderloin w Honey Garlic Sauce 
Allergen: soy

Baked Haddock w Red Pepper Onion Relish

Menu for Delivery on Tuesday June 1, 2021

Order must be placed by noon on May 18

You may order two sides with each entrée. Soups are ordered singly

Corn & Red Pepper Bisque
Allergen: dairy

Chicken, Lemon & Rice Soup

Minestrone Soup
Allergen: gluten

New England Clam Chowder
Allergen: dairy, shellfish

Roasted Vegetables & Wild Rice Soup

Oregano & Thyme Crusted Rack of Lamb w Honey-Balsamic Sauce


Cajun Style-Blackened Snapper w Lemon Soft Butter
Allergen: dairy

Slow Roasted Pit Ham w Cherry Pineapple Clove Glaze 

Dijon Glazed Pork Tenderloin w Caramelized Apple Soft Butter
Allergen: dairy

CWV BBQ Chicken Thighs 

Grilled Swordfish w Sautéed Peppers & Onions & Lemon Soft Butter
Allergen: dairy

Fettucine Bolognese 
Allergen: dairy, gluten

Eggplant Parmigiana 
Allergen: dairy, gluten

Menu for Delivery on Tuesday June 8, 2021

Order must be placed by noon on May 25

You may order two sides with each entrée. Soups are ordered singly

Corn Velvet Soup w Crabmeat
Allergen: dairy, shellfish

Tomato Rice Florentine Soup
Allergen: dairy

Chicken Bok Choy Soup

Two Bean Soup

Louisiana Chicken & Shrimp Gumbo
Allergen: shellfish

Steak Au Poivre
Allergen: dairy

Seared Yellowfin Tuna on top of Tuscan Salad 

Grilled Salmon w Avocado Salsa

Bacon-Wrapped Pork Tenderloin w Maple Butter 
Allergen: dairy

Roasted Cornish Game Hen w Sweet Corn Salsa

Pan Blackened Swordfish w Lemon Cilantro Aioli
Allergen: dairy, egg

Pan Seared Chicken Breast Stuffed w Broccoli & Cheddar Cheese 
Allergen: dairy

Ravioli in Pink Sauce w Grilled Italian Sausage 
Allergen: dairy, gluten

Menu for Delivery on Tuesday June 15, 2021

Order must be placed by noon on June 1

You may order two sides with each entrée. Soups are ordered singly

Smoked Turkey Vegetable Soup

Italian Wedding Soup

Allergen: gluten

Cream of Asparagus & Leek Soup

Allergen: dairy

Fish Chowder

Allergen: dairy

Pasta & Fagioli

Allergen: gluten

Grilled Lamb Chops w Cilantro-Jalapeno Yogurt

Allergen: dairy

Pan Seared Swordfish w Ginger Chive Butter

Allergen: dairy

Chicken Provencal

Five-Spice Duck Leg w Asian Slaw

Allergen: soy, dairy, egg

Braised Summer Beef Stew 

Coconut Shrimp w Mandarin Pineapple Salsa

Allergen: gluten

Ultimate BBQ Baby Back Ribs 

Chicken Piccata 

Allergen: dairy, gluten

Menu for Delivery on Tuesday June 22, 2021

Order must be placed by noon on June 8

You may order two sides with each entrée. Soups are ordered singly

Shrimp Bisque

Allergen: dairy, shellfish

Navy Bean Soup w Smoked Ham

French Lentil Soup

**Grilled Mediterranean Vegetable
Soup**

Allergen: gluten

Barley & Chicken Soup

Allergen: gluten

Horseradish & Garlic Crusted Prime Rib w Wild Mushroom Sauce

Allergen: dairy

Grilled Salmon w Roasted Red Pepper & Almond Sauce

Allergen: tree nuts

Parmesan Crusted Chicken w Herb Butter Sauce

Allergen: dairy, gluten

Haddock Margherita 

Braised Lamb Stew w Mint Relish 

Shrimp Alfredo w Fettucine 

Allergen: shellfish, dairy, gluten

Southwestern Steak Tips w Corn & Black Bean Salsa 

Cuban Style Grilled Pork Loin w Oregano Garlic Vinaigrette

Menu for Delivery on Tuesday June 29, 2021

Order must be placed by noon on June 15

You may order two sides with each entrée. Soups are ordered singly

Crabmeat Bisque
Allergen: dairy, soy

French Onion Soup
Allergen: gluten (in crouton)

Turkey Barley Chowder
Allergen: dairy, gluten

Vegetable Soup

Butternut Squash Soup
Allergen: dairy

Seared Scallops w Minted Pea Sauce & Bacon 
Allergen: shellfish

Roasted Sirloin w Sauteed Onions & Rosemary Balsamic Butter
Allergen: dairy

Lasagna Bolognese w Garlic Butter 
Allergen: dairy, gluten

Soy & Sesame Crusted Chicken Thigh w Hoisin Sauce 
Allergen: soy

Garlic Braised Short Ribs w Merlot Sauce 

Seared Halibut w Peach-Cucumber Salsa

Pan Seared Pork Tenderloin w Honey Garlic Sauce 
Allergen: soy

Baked Haddock w Red Pepper Onion Relish

Menu for Delivery on Tuesday July 6, 2021

Order must be placed by noon on June 22

You may order two sides with each entrée. Soups are ordered singly

Corn & Red Pepper Bisque
Allergen: dairy

Chicken, Lemon & Rice Soup

Minestrone Soup
Allergen: gluten

New England Clam Chowder
Allergen: dairy, shellfish

Roasted Vegetables & Wild Rice Soup

Oregano & Thyme Crusted Rack of Lamb w Honey-Balsamic Sauce

Cajun Style-Blackened Snapper w Lemon Soft Butter
Allergen: dairy

Slow Roasted Pit Ham w Cherry Pineapple Clove Glaze 

Dijon Glazed Pork Tenderloin w Caramelized Apple Soft Butter
Allergen: dairy

CWV BBQ Chicken Thighs 

Grilled Swordfish w Sauteed Peppers & Onions & Lemon Soft Butter
Allergen: dairy

Fettucine Bolognese 
Allergen: dairy, gluten

Eggplant Parmigiana 
Allergen: dairy, gluten

Menu for Delivery on Tuesday July 13, 2021

Order must be placed by noon on June 29

You may order two sides with each entrée. Soups are ordered singly

Corn Velvet Soup w Crabmeat
Allergen: dairy, shellfish

Tomato Rice Florentine Soup
Allergen: dairy

Chicken Bok Choy Soup

Two Bean Soup

Louisiana Chicken & Shrimp Gumbo
Allergen: shellfish

Steak Au Poivre
Allergen: dairy

Seared Yellowfin Tuna on top of Tuscan Salad 

Grilled Salmon w Avocado Salsa

Bacon-Wrapped Pork Tenderloin w Maple Butter 
Allergen: dairy

Roasted Cornish Game Hen w Sweet Corn Salsa

Pan Blackened Swordfish w Lemon Cilantro Aioli
Allergen: dairy, egg

Pan Seared Chicken Breast Stuffed w Broccoli & Cheddar Cheese 
Allergen: dairy

Ravioli in Pink Sauce w Grilled Italian Sausage 
Allergen: dairy, gluten

Menu for Delivery on Tuesday July 20, 2021

Order must be placed by noon on July 6

You may order two sides with each entrée. Soups are ordered singly

Smoked Turkey Vegetable Soup

Italian Wedding Soup

Allergen: gluten

Cream of Asparagus & Leek Soup

Allergen: dairy

Fish Chowder

Allergen: dairy

Pasta & Fagioli

Allergen: gluten

Grilled Lamb Chops w Cilantro-Jalapeno Yogurt

Allergen: dairy

Pan Seared Swordfish w Ginger Chive Butter

Allergen: dairy

Chicken Provencal

Five-Spice Duck Leg w Asian Slaw

Allergen: soy, dairy, egg

Braised Summer Beef Stew 

Coconut Shrimp w Mandarin Pineapple Salsa

Allergen: gluten

Ultimate BBQ Baby Back Ribs 

Chicken Piccata 

Allergen: dairy, gluten

Menu for Delivery on Tuesday July 27, 2021

Order must be placed by noon on July 13

You may order two sides with each entrée. Soups are ordered singly

Shrimp Bisque

Allergen: dairy, shellfish

Navy Bean Soup w Smoked Ham

French Lentil Soup

**Grilled Mediterranean Vegetable
Soup**

Allergen: gluten

Barley & Chicken Soup

Allergen: gluten

Horseradish & Garlic Crusted Prime Rib w Wild Mushroom Sauce

Allergen: dairy

Grilled Salmon w Roasted Red Pepper & Almond Sauce

Allergen: tree nuts

Parmesan Crusted Chicken w Herb Butter Sauce

Allergen: dairy, gluten

Haddock Margherita 

Braised Lamb Stew w Mint Relish 

Shrimp Alfredo w Fettucine 

Allergen: shellfish, dairy, gluten

Southwestern Steak Tips w Corn & Black Bean Salsa 

Cuban Style Grilled Pork Loin w Oregano Garlic Vinaigrette

Menu for Delivery on Tuesday August 3, 2021

Order must be placed by noon on July 20

You may order two sides with each entrée. Soups are ordered singly

Crabmeat Bisque
Allergen: dairy, soy

French Onion Soup
Allergen: gluten (in crouton)

Turkey Barley Chowder
Allergen: dairy, gluten

Vegetable Soup

Butternut Squash Soup
Allergen: dairy

Seared Scallops w Minted Pea Sauce & Bacon 
Allergen: shellfish

Roasted Sirloin w Sauteed Onions & Rosemary Balsamic Butter
Allergen: dairy

Lasagna Bolognese w Garlic Butter 
Allergen: dairy, gluten

Soy & Sesame Crusted Chicken Thigh w Hoisin Sauce 
Allergen: soy

Garlic Braised Short Ribs w Merlot Sauce 

Seared Halibut w Peach-Cucumber Salsa

Pan Seared Pork Tenderloin w Honey Garlic Sauce 
Allergen: soy

Baked Haddock w Red Pepper Onion Relish

Menu for Delivery on Tuesday August 10, 2021

Order must be placed by noon on July 27

You may order two sides with each entrée. Soups are ordered singly

Corn & Red Pepper Bisque
Allergen: dairy

Chicken, Lemon & Rice Soup

Minestrone Soup
Allergen: gluten

New England Clam Chowder
Allergen: dairy, shellfish

Roasted Vegetables & Wild Rice Soup

Oregano & Thyme Crusted Rack of Lamb w Honey-Balsamic Sauce

Cajun Style-Blackened Snapper w Lemon Soft Butter
Allergen: dairy

Slow Roasted Pit Ham w Cherry Pineapple Clove Glaze 

Dijon Glazed Pork Tenderloin w Caramelized Apple Soft Butter
Allergen: dairy

CWV BBQ Chicken Thighs 

Grilled Swordfish w Sauteed Peppers & Onions & Lemon Soft Butter
Allergen: dairy

Fettucine Bolognese 
Allergen: dairy, gluten

Eggplant Parmigiana 
Allergen: dairy, gluten

Menu for Delivery on Tuesday August 17, 2021

Order must be placed by noon on August 3

You may order two sides with each entrée. Soups are ordered singly

Corn Velvet Soup w Crabmeat
Allergen: dairy, shellfish

Tomato Rice Florentine Soup
Allergen: dairy

Chicken Bok Choy Soup

Two Bean Soup

Louisiana Chicken & Shrimp Gumbo
Allergen: shellfish

Steak Au Poivre
Allergen: dairy

Seared Yellowfin Tuna on top of Tuscan Salad 

Grilled Salmon w Avocado Salsa

Bacon-Wrapped Pork Tenderloin w Maple Butter 
Allergen: dairy

Roasted Cornish Game Hen w Sweet Corn Salsa

Pan Blackened Swordfish w Lemon Cilantro Aioli
Allergen: dairy, egg

Pan Seared Chicken Breast Stuffed w Broccoli & Cheddar Cheese 
Allergen: dairy

Ravioli in Pink Sauce w Grilled Italian Sausage 
Allergen: dairy, gluten

Menu for Delivery on Tuesday August 24, 2021

Order must be placed by noon on August 10

You may order two sides with each entrée. Soups are ordered singly

Smoked Turkey Vegetable Soup

Italian Wedding Soup

Allergen: gluten

Cream of Asparagus & Leek Soup

Allergen: dairy

Fish Chowder

Allergen: dairy

Pasta & Fagioli

Allergen: gluten

Grilled Lamb Chops w Cilantro-Jalapeno Yogurt

Allergen: dairy

Pan Seared Swordfish w Ginger Chive Butter

Allergen: dairy

Chicken Provencal

Five-Spice Duck Leg w Asian Slaw

Allergen: soy, dairy, egg

Braised Summer Beef Stew 

Coconut Shrimp w Mandarin Pineapple Salsa

Allergen: gluten

Ultimate BBQ Baby Back Ribs 

Chicken Piccata 

Allergen: dairy, gluten

Menu for Delivery on Tuesday August 31, 2021

Order must be placed by noon on August 17

You may order two sides with each entrée. Soups are ordered singly

Shrimp Bisque

Allergen: dairy, shellfish

Navy Bean Soup w Smoked Ham

French Lentil Soup

**Grilled Mediterranean Vegetable
Soup**

Allergen: gluten

Barley & Chicken Soup

Allergen: gluten

Horseradish & Garlic Crusted Prime Rib w Wild Mushroom Sauce

Allergen: dairy

Grilled Salmon w Roasted Red Pepper & Almond Sauce

Allergen: tree nuts

Parmesan Crusted Chicken w Herb Butter Sauce

Allergen: dairy, gluten

Haddock Margherita 

Braised Lamb Stew w Mint Relish 

Shrimp Alfredo w Fettucine 

Allergen: shellfish, dairy, gluten

Southwestern Steak Tips w Corn & Black Bean Salsa 

Cuban Style Grilled Pork Loin w Oregano Garlic Vinaigrette

Menu for Delivery on Tuesday September 7, 2021

Order must be placed by noon on August 24

You may order two sides with each entrée. Soups are ordered singly

Crabmeat Bisque
Allergen: dairy, soy

French Onion Soup
Allergen: gluten (in crouton)

Turkey Barley Chowder
Allergen: dairy, gluten

Vegetable Soup

Butternut Squash Soup
Allergen: dairy

Seared Scallops w Minted Pea Sauce & Bacon 
Allergen: shellfish

Roasted Sirloin w Sauteed Onions & Rosemary Balsamic Butter
Allergen: dairy

Lasagna Bolognese w Garlic Butter 
Allergen: dairy, gluten

Soy & Sesame Crusted Chicken Thigh w Hoisin Sauce 
Allergen: soy

Garlic Braised Short Ribs w Merlot Sauce 

Seared Halibut w Peach-Cucumber Salsa

Pan Seared Pork Tenderloin w Honey Garlic Sauce 
Allergen: soy

Baked Haddock w Red Pepper Onion Relish

Menu for Delivery on Tuesday September 14, 2021

Order must be placed by noon on August 31

You may order two sides with each entrée. Soups are ordered singly

Corn & Red Pepper Bisque
Allergen: dairy

Chicken, Lemon & Rice Soup

Minestrone Soup
Allergen: gluten

New England Clam Chowder
Allergen: dairy, shellfish

Roasted Vegetables & Wild Rice Soup

Oregano & Thyme Crusted Rack of Lamb w Honey-Balsamic Sauce

Cajun Style-Blackened Snapper w Lemon Soft Butter
Allergen: dairy

Slow Roasted Pit Ham w Cherry Pineapple Clove Glaze 

Dijon Glazed Pork Tenderloin w Caramelized Apple Soft Butter
Allergen: dairy

CWV BBQ Chicken Thighs 

Grilled Swordfish w Sautéed Peppers & Onions & Lemon Soft Butter
Allergen: dairy

Fettucine Bolognese 
Allergen: dairy, gluten

Eggplant Parmigiana 
Allergen: dairy, gluten

Menu for Delivery on Tuesday September 21, 2021

Order must be placed by noon on September 7

You may order two sides with each entrée. Soups are ordered singly

Corn Velvet Soup w Crabmeat
Allergen: dairy, shellfish

Tomato Rice Florentine Soup
Allergen: dairy

Chicken Bok Choy Soup

Two Bean Soup

Louisiana Chicken & Shrimp Gumbo
Allergen: shellfish

Steak Au Poivre
Allergen: dairy

Seared Yellowfin Tuna on top of Tuscan Salad 🍷

Grilled Salmon w Avocado Salsa

Bacon-Wrapped Pork Tenderloin w Maple Butter 🍷
Allergen: dairy

Roasted Cornish Game Hen w Sweet Corn Salsa

Pan Blackened Swordfish w Lemon Cilantro Aioli
Allergen: dairy, egg

Pan Seared Chicken Breast Stuffed w Broccoli & Cheddar Cheese 🍷
Allergen: dairy

Ravioli in Pink Sauce w Grilled Italian Sausage 🍷
Allergen: dairy, gluten

Menu for Delivery on Tuesday September 28, 2021

Order must be placed by noon on September 14

You may order two sides with each entrée. Soups are ordered singly

Smoked Turkey Vegetable Soup

Italian Wedding Soup

Allergen: gluten

Cream of Asparagus & Leek Soup

Allergen: dairy

Fish Chowder

Allergen: dairy

Pasta & Fagioli

Allergen: gluten

Grilled Lamb Chops w Cilantro-Jalapeno Yogurt

Allergen: dairy

Pan Seared Swordfish w Ginger Chive Butter

Allergen: dairy

Chicken Provencal

Five-Spice Duck Leg w Asian Slaw

Allergen: soy, dairy, egg

Braised Summer Beef Stew 

Coconut Shrimp w Mandarin Pineapple Salsa

Allergen: gluten

Ultimate BBQ Baby Back Ribs 

Chicken Piccata 

Allergen: dairy, gluten

Menu for Delivery on Tuesday October 5, 2021

Order must be placed by noon on September 21

You may order two sides with each entrée. Soups are ordered singly

Shrimp Bisque

Allergen: dairy, shellfish

Navy Bean Soup w Smoked Ham

French Lentil Soup

**Grilled Mediterranean Vegetable
Soup**

Allergen: gluten

Barley & Chicken Soup

Allergen: gluten

Horseradish & Garlic Crusted Prime Rib w Wild Mushroom Sauce

Allergen: dairy

Grilled Salmon w Roasted Red Pepper & Almond Sauce

Allergen: tree nuts

Parmesan Crusted Chicken w Herb Butter Sauce

Allergen: dairy, gluten

Haddock Margherita 🍷

Braised Lamb Stew w Mint Relish 🍷

Shrimp Alfredo w Fettucine 🍷

Allergen: shellfish, dairy, gluten

Southwestern Steak Tips w Corn & Black Bean Salsa 🍷

Cuban Style Grilled Pork Loin w Oregano Garlic Vinaigrette

Side Dishes

- **Roast Maple Sweet Potatoes** Allergen: dairy
- **Roasted Red-Skin & Yukon Gold Potatoes**
- **Flame Roasted Baby Potatoes**
- **Mashed Potatoes** Allergen: dairy
- **Mashed Sweet Potatoes** Allergen: dairy
- **Rice Pilaf**
- **Wild Rice Pilaf**
- **Green Beans**
- **Asparagus Cuts**
- **Carrots**
- **Green Peas**
- **Whole Kernel Corn**
- **Chopped Spinach**
- **Broccoli**
- **Cauliflower**
- **Southwest Roast Corn & Black Beans with Bell Pepper & Onions**
- **Grilled Julienne Cut Vegetable Medley**

DESSERTS

Chocolate Chip Cookies (4 pieces)

Oatmeal Cookies (4 pieces)

Sugar Cookies (4 pieces)

Brownies (2 pieces)

Raspberry Squares (2 pieces)

(All desserts contain Gluten)



