

❖ SIDES ❖

Penne or Shell Pasta in your choice of sauce

- blush of tomato with oven roasted plum tomatoes
- fresh basil cream sauce with toasted walnuts
- creamy roasted garlic & parmesan sauce
- melange of fresh roasted vegetables with EVO, fresh lemon juice, parmesan & roasted garlic

Specialty Pastas many varieties of fresh filled pastas to choose from

Creamy Polenta Medallions. . . . Any sauce to accent

Rice or Israeli Couscous. . . Medleys . . .wild & brown rice with fine herbs & orange zest, Jasmine, Risotto Timbales etc.

Redbliss Potatoes roasted w/ garlic, rosemary & EVO • Scalloped or Duchess Idaho Potatoes

Fresh Green Beans, Broccolini or Harricot Vert delicate lemon butter & toasted almonds or a Balsamic reduction with our oven roasted plum tomatoes, hint of garlic & butter

Young Carrots with honey orange butter sauce

Fresh Snow Peas • red pepper flakes, rice vinegar, satay sauce, shitake mushrooms & cilantro

Fresh Zucchini with plum tomatoes, roasted garlic & Italian herbs

White Beans EVO, sauted onion & roasted garlic with Italian parsley

Roasted Vegetables • Melange of fresh seasonal vegetables

Skewer with fresh vegetable assortment

Tomatoes • stuffed with whipped roasted garlic or horseradish sour cream potatoes

Fennel braised & served with a sauce to compliment your entree

Salads

- Baby greens, granny smith apples, dried cranberries, honeyed walnuts, mango vinaigrette
- Baby greens with your choice of vinaigrette (mango, white french, or tomato dill)
- Fresh fennel, orange, & sweet onion (seasonal Vidalia or Mayan) with a citrus EVO dressing
- Radicchio, Arugula & Belgian Endive with chevre, fresh orange, red onion,
Balsamic vinegar & EVO
- Savoy Slaw with granny smith apples, pink peppercorns & a creamy honey mustard dressing
- Green leaf lettuce, fresh spinach & your choice of seasonal vegetables & dressing
- Baby Spinach, hard boiled egg, bacon, mushrooms, carrot, toasted walnuts • Stilton dressing
- Angel Hair pasta with radicchio, baby spinach, carrot & our White French vinaigrette

Artisan Breads (Olive, Walnut Raisin, Whole Grains, Baguettes etc.)

♦ *Chef/Owner Norman Todd CIA Graduate*

♦ *Pastry Chef/Food Stylist/Owner Carol Todd*

❖ MARKET ROOST FINE CATERING 65 MAIN ST FLEMINGTON NJ ❖

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