



## *Side Pairings*

### **ROASTED FINGERLING POTATOES**

*Purple, Red and Gold Fingerling Potatoes  
Roasted with Fresh Herbs (GF)*

### **GOAT CHEESE & CHARRED SCALLION MASHED POTATOES**

*Yukon Gold Potatoes Whipped with  
Colorado Haystack Mountain Goat Cheese  
and Charred Scallions (GF)*

### **MAPLE GLAZED SWEET POTATOES**

*Chopped Fresh Sweet Potatoes  
Roasted with Maple Glaze (GF)*

### **LOADED MASHED POTATOES**

*Whipped Yukon Gold Potatoes with Apple Wood  
Smoked Bacon, Cheddar Cheese and Scallions (GF)*

### **PUMPKIN & BUTTERNUT SQUASH RISOTTO**

*Creamy Risotto with a Touch of Sage (GF)*

### **SEASONAL WILD RICE & QUINOA PILAF**

*With Seasonal Dried Fruit and Nuts (GF)*

### **ARUGULA & PARMESAN POLENTA**

*Polenta Baked with Fresh Arugula  
and Parmesan Cheese (GF)*

### **ROASTED GARLIC MASHED POTATOES**

*Smooth Whipped Yukon Gold Potatoes  
with Roasted Garlic (GF)*

### **ROASTED RED POTATOES**

*Tossed with Rosemary, Thyme and Garlic (GF)*

## *Fresh Vegetables*

### **ROASTED BUTTERNUT SQUASH & APPLES**

*With Cranberries, Garlic and Thyme (GF)*

### **ROASTED VEGETABLE MEDLEY**

*Chef's Seasonal Vegetable Selection  
Roasted with Italian Herbs (GF)*

### **CHARGRILLED BROCCOLINI**

*Crispy Broccolini with Olive Oil and Garlic (GF)*

### **CRISPY BRUSSELS SPROUTS**

*Pan Seared Brussels Sprouts with Garlic,  
Butter, and a Touch of Maple Syrup (GF)*

### **OREGANO ROASTED HEIRLOOM CARROTS**

*With Zucchini and Squash (GF)*

### **PARMESAN ROASTED CAULIFLOWER**

*Crispy Parmesan Crusted Cauliflower (GF)*

### **PAN ROASTED GREEN BEANS**

*With Red Bell Peppers and Light Lemon Butter (GF)*