

Party Panache has an ever-evolving list of side dishes and salads; here are just some of our customer favorites. . . the “must have” menu items our clients request over and over again. If you desire something not listed, we can include it in your party menu. We specialize in themes and specialty items, so let us work with you to customize a wonderful culinary experience for your guests.

Salads

Green Beans with Toasted Walnuts and Garlic Vinaigrette Fresh green beans with toasted walnut halves and garlic Italian-herb vinaigrette.

Tri-Colored Orzo Salad Orzo pasta, feta cheese, pine nuts, dried cherries, basil and peppery arugula with lemon vinaigrette.

“55” Salad Romaine lettuce, crumbled bacon, bleu cheese, red onion and slightly sweet vinaigrette.

Broccoli Mushroom Salad Broccoli florets, sliced mushrooms, shredded Swiss cheese and green onions. Penne pasta can be added.

Asian Broccoli Salad Broccoli florets and slaw with almonds, sunflower seeds, green onions and ramen noodles.

Winter Broccoli Salad Broccoli florets, red onion, sliced mushrooms, sunflower seeds, golden raisins and crumbled bacon, with a sweet-n-sour dressing.

Roasted Potato and Corn Salad Oven-roasted red skinned potatoes and corn, tossed with grape tomatoes, bell pepper, red onion, basil, garlic and red-wine vinaigrette.

Garden Rice Salad Long grain and wild rice with celery, tomato, cucumber, peanuts and parsley in a creamy yogurt dressing.

Columbus Salad Iceberg lettuce, red onion, cauliflower, bacon, Swiss cheese, parmesan cheese and sweet mayonnaise-based dressing.

Spring Pea Salad Peas, celery, cauliflower, green onions, red bell pepper, peanuts and bacon with a garlic, Dijon and sour cream dressing.

Korean Spinach Salad Baby spinach, iceberg lettuce, bacon, hard-boiled eggs, water chestnuts and bean sprouts with a tomato, Worcestershire, onion dressing.

Brown Rice, Tomatoes and Basil Earthy brown rice salad with champagne vinaigrette.

Bright Summer Salad Endive, green apple, avocado, dried cranberries, corn kernels and gruyere cheese with a lemon vinaigrette dressing.

Asparagus Salad Asparagus spears, red onion, tomatoes, artichoke hearts, cauliflower, bell pepper and green olives, with a sweet-n-tangy mustard dressing.

Greek Salad Romaine lettuce with feta cheese, chick peas, green onion, kalamata olives, beets, cucumber and celery with Mediterranean vinaigrette.

Greek Pasta Salad Penne pasta with feta cheese, chickpeas, green onion, grape tomatoes, cucumber and celery.

Ranch Pasta Salad Penne pasta with grape tomatoes, celery, cucumber, carrots and green bell pepper with shredded parmesan cheese and ranch dressing.

Caesar Pasta Salad Penne pasta with snow peas, grape tomatoes, cucumber, bell pepper and green onion with Caesar dressing.

Garden Tossed Salad Mixed spring greens with garden vegetables, served with 2 ~ 3 dressing choices on the side.

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Salads (continued)

Tomato, Mozzarella & Basil Salad Grape tomatoes, chunks of fresh mozzarella and fresh basil, with a balsamic vinaigrette.

Marinated Vegetables Mushrooms, summer squash, zucchini, grape tomatoes, cauliflower and green beans marinated in a sweet onion, celery seed and paprika vinaigrette.

Starch Sides

Herb-Roasted Red Skinned Potatoes Golden-brown on the outside, tender on the inside, with Italian herbs and olive oil.

Garlic Smashed Potatoes Red skinned potatoes with roasted garlic, lightly mashed, but still chunky.

Mashed Potatoes Smooth and creamy, made with real potatoes and butter.

Potatoes Au Gratin Thinly-sliced potatoes in cream sauce with gruyere cheese.

Potato-Fennel Gratin Fennel and onion add a new twist to traditional creamy potato au gratin.

Orzo with Roasted Vegetables Roasted eggplant, red and yellow bell peppers, red onion and garlic tossed with orzo, feta cheese, basil and pine nuts.

Wild Rice with Toasted Pine Nuts Long grain and wild rice with traditional seasoning, enhanced with toasted pine nuts.

Macaroni and Cheese A creamy, grown-up version of this childhood favorite.

Alfredo Pesto Pasta Penne pasta with rich alfredo sauce, lots of basil pesto, and shredded parmesan cheese.

Rice and Broccoli Casserole Old-time favorite with chopped broccoli, rice, cheddar cheese and creamy mushroom sauce, topped with crunchy onion rings.

Country Corn Casserole Rich soufflé-like casserole with corn, sour cream, butter, and corn bread.

Potato Casserole Family favorite with hash-brown potatoes, cheddar cheese, sour cream and onions, topped with crushed buttery corn flakes.

Sweet Potato Casserole Buttery sweet potato soufflé topped with brown sugar, coconut and chopped pecans.

Vegetable/Fruit Sides

Spinach New Orleans Chopped spinach, cream cheese and lemon with an herb dressing topping.

Carrot Soufflé Rich carrot, onion and butter soufflé with sharp cheddar cheese and a pinch of cayenne pepper.

"Confetti" Spaghetti Squash A colorful mixture of julienned red bell peppers, onion, zucchini and spaghetti squash with garlic and basil.

Green Beans Almandine Green beans tossed with toasted almonds and butter.

Stir-fried Brussels Sprouts Fresh Brussels sprouts sautéed in peanut oil with garlic, ginger, bell pepper and red pepper flakes.

Roasted Winter Vegetables Chunky carrots, parsnips, sweet potato and butternut squash, oven-roasted with olive oil.

Fresh Fruit Salad Fresh pineapple, grapes, cantaloupe, honeydew, strawberries, and other seasonal fruits.

Zucchini Gratin Zucchini and onions in a creamy white sauce with gruyere cheese.

Garlic Herbed Early Peas and French Beans Peas, beans, bacon and red onion in a creamy herb and cognac sauce.