

Vegetables

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VEGETABLE SELECTIONS

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Asparagus with Raspberry Vinaigrette  
A classic spring time combination

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Asparagus with Toasted Almond & Balsamic Vinaigrette  
The aromatic flavors of toasted almonds and Balsamic Vinaigrette, makes this Asparagus dish a classic.

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Roasted Asparagus  
Lightly seasoned roasted asparagus bundles

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Smoked Asparagus  
Hickory Smoked Asparagus Spears

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Lemon Roasted Asparagus  
Fresh roasted asparagus in a lemon and garlic olive oil

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Bacon Wrapped Caramelized Sesame Asparagus  
You can't go wrong with bacon, so why not try it with this version of our wrapped asparagus, roasted with a sprinkle of toasted sesame seeds.

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Honey & Apple Cider Collard Greens  
Definitely not your mamma's Collards. We slow cook our Collard Greens with Honey and Apple Cider to create a surprising mouthful.

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### Bacon Collard Greens

This staple of the south is tossed with smoked bacon and sun dried tomatoes, creating a truly delicious and tasty twist on Collard Greens

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### Vidalia Onion Souffle

Georgia Vidalia Onions add a natural sweetness to this wonderful souffle. This makes a great side dish for any meal.

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### Uptown Collards

Collard Greens cut chiffonade, and cooked with red bell peppers and bacon.

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### Rosemary Roasted Cherry Tomatoes

Fresh cherry tomatoes pan roasted with olive oil and fresh rosemary

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### [Green Beans with Toasted Walnuts & Dried-Cherry Vinaigrette]

Walnuts and dried cherries add wonderful flavor and texture to these perfectly crisp green beans.

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### Green Beans with Cherry Tomatoes

Green Beans tossed with cherry tomatoes in a buttery basil sauce to make a delicious accent to any meal.

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### Old Fashioned Butter Beans

A favorite summer vegetable, slowly simmered to produce a rich, soothing broth.

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### Seasoned Mixed Vegetables

Mixed Vegetables prepared with onions and fresh herbs .

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### Seasoned Vegetable Medley

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### Toasted Pecan Green Beans

This dish is almost like a southern version of green beans almandine. The aroma of the basil when combined with the green beans is vibrant and intoxicating.

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Roasted Green Beans  
Oven Roasted Haricot Verde lightly seasoned with salt and pepper

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Marinated Dill Green Beans  
A great cold side dish. Green beans marinated with fresh herbs and olive oil.

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Marinated Dill Green Bean Bundles  
A great cold side dish. Green beans tied in petite bundles, marinated with fresh herbs and olive oil.

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Creamed Spinach  
A classic side dish to any meal.

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Coca Cola Baked Beans  
One of the South's quintessential beverages has been used far and wide in southern cooking, so why not to produce these unique baked beans.

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Barbecue Baked Beans  
Baked Beans enhanced with brown sugar and barbecue sauce.

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## Honey Baked Chipotle Beans

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Slow Cooked Black Beans  
Black beans cooked with smoked turkey and onions

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Home Style Lima Beans  
Lima beans slow cooked with onions and smoked turkey

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Tangy Green Beans with Pimiento  
Green beans cooked with pimientos, herbs and a little crushed red pepper to give it a kick.

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Broccoli with Pimento Cheese Sauce  
A delicious alternative to your basic broccoli and cheese sauce. We prepare ours with pimientos and other special spices.

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Broccoli and Cauliflower Gratin  
Fresh Broccoli and Cauliflower florets topped with cheddar and parmesan cheese, green onions and bread crumbs, baked to a delicious bubbly finish.

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### Broccoli with Lemon Butter Sauce

Fresh steamed seasoned broccoli spears, topped with a delectable lemon butter sauce.

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### Roasted Garlic Cauliflower

Tender roasted cauliflower tossed in olive oil and garlic is topped with Parmesan and cheese and broiled until golden brown

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### Oven Baked Squash

Our oven baked squash resembles the southern staple of mac & cheese. You can't eat just one serving.

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### Two-Cheese Squash Casserole

This decadent Squash Casserole dish prepared with parmesan and cheddar cheese makes this an awesome side dish for any entree.

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### Carlton's Squash Casserole

We mix a variety of squash to create an interesting contrast of color, add a little butter, Vidalia onions, brown sugar and cheddar, and the flavor is not neglected at all.

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### Cabbage with Shredded Carrots

Julienne cut cabbage sauteed with onions and shredded carrots, cooked till deliciously caramelized.

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### Caramelized Cabbage and Onion

If you grew up on your moms fried cabbage, then you'll love this caramelized version made with cabbage and onion.

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### Pepper Jelly-Glazed Carrots

Baby carrots glazed with a sweet unique flavor.

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### Peppery Peas O' Plenty

A delicious combo of black eyed peas, purple hull peas, crowder peas, butter peas, and field peas with snaps, cooked till fork tender and finished with a delightful peppery seasoning to add a nice little kick..

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### Hearty Black Eyed Peas

A true southern staple and good luck charm, slow cooked and seasoned.

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### Spinach Souffle

Spinach sauteed with garlic, onion and Parmesan cheese to create an incredibly tasty souffle

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### Spinach Casserole

A delicious side dish with spinach, cheddar cheese, onion and savory sauce.

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### Vegetable Casserole

A delicious savory vegetable casserole with broccoli, cauliflower, carrots and breadcrumbs

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### [Carrot and Pecan Souffle]

A delicious southern staple with cinnamon, nutmeg, and a pecan streusel topping

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### Carrot Souffle

This creamy delicious souffle is made with carrots, sugar and butter

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### Green Beans cooked with Smoked Turkey

Southern Style Green Beans cooked with Smoked Turkey and Onions

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### [Caramelized Brussels Sprouts with Pecans]

The brussels sprouts are caramelized with a little sugar, and topped with chopped pecans to make this dish a standout side item.

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### Roasted Vegetables

Seasonal vegetables of butternut squash, red bell peppers, sweet potato and purple onion roasted with fresh thyme, rosemary and balsamic vinegar

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### Grilled Vegetable Platter

Fire Grilled fresh assorted vegetables to create a beautiful display of asparagus, peppers, haricot verde and much more.

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### Coca Cola Baked Beans

One of the South's quintessential beverages has been used far and wide in southern cooking, so why not to produce these unique baked beans.

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SELECT ONE OF THE FOLLOWING VEGETABLE COURSES:

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