

# *James Faber Culinary*

## *Exclusive Catering Services*

### **-SIDE DISHES-**

#### **Farmer's Market Salad**

Arugula, little gem, radicchio, garden vegetables, chèvre, basil dressing

#### **Mixed Green Salad**

Organic mixed greens, Verjus vinaigrette

#### **Kale Caesar**

Kale, parmesan, garlic croutons, Caesar dressing

#### **Crunchy Asian Slaw**

Shaved cabbage, shaved onion, cilantro, rice vinegar, sugar, olive oil

#### **Roasted Vegetables**

Garden vegetables, olive oil, fresh herbs

#### **Roasted Cubano Carrots**

Carrots, cumin seed, garlic, orange juice, olive oil

#### **Szechuan Green Beans**

Blue Lake beans, ginger, garlic, sesame oil, chili, tamari

#### **Sautéed Wild Mushrooms**

Mixed mushrooms, olive oil, shallots, garlic, fresh thyme, butter

#### **Baked Polenta with Garden Vegetables**

Baked polenta, roasted garden vegetables, bechamel, parmesan

#### **Lucky Green Rice**

Steamed basmati rice, cilantro-garlic pistou, English peas

#### **Buttermilk Mashed Potatoes**

Yukon Gold potatoes, garlic, buttermilk, butter

#### **Ultimate Potato Gratin**

Yukon Gold potato, crème fraîche, scallion, cheddar cheese

#### **Savory Cornmeal Pudding**

Polenta, sweet corn, bell pepper, green onion, Jack Cheese, eggs, cream

#### **Quinoa & Black Beans**

Steamed quinoa, black beans, cilantro, lime juice, chili salt

#### **Macaroni & Cheese "Extraordinaire"**

Pasta, cheddar, Monterey jack, parmesan, béchamel, garlicky breadcrumbs

{please inquire about other options}

call or text: 415-378-2051



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