



Orders and Info by calling:

1.828.251.1820 or 1.828.658.1390

Email: [info@m7catering.com](mailto:info@m7catering.com) Online at: [www.M7Catering.com](http://www.M7Catering.com)

### Side Items: Page 1

**“Three Sisters” Succotash** - Long before Columbus set foot upon the New World, the Three Sisters of Corn, Beans and Squash were the primary staples for most of the people of America. With proper reverence for its history, we slowly simmer pinto beans with dried chilies, onions and garlic, then mix with roasted corn and chayote squash

**Baked Potato** - Washed, rubbed with oil and kosher salt and baked in its’ own jacket. Served with sour cream and butter

**Broccoli Casserole** - Sautéed broccoli florets layered with cream, blended cheeses and sautéed mushrooms, then topped with cheese and bread crumbs and baked until golden brown

**Broiled Tomatoes** - Beefsteak tomatoes baked with olive oil, bread crumbs, parmesan cheese and fresh herbs

**Brown Sugar Baked Beans** - Classic baked beans with bacon and brown sugar

**Butternut Squash Risotto** - The finest Arborio rice simmered with butternut squash and vegetable stock. Finished with butter and cream

**Christophene con Queso** - Sautéed Christophene squash baked in a rich cheese sauce and topped with breadcrumbs and fried onions

**Corn on the Cob** - Steamed cob corn served with butter and parmesan cheese

**Country Style Green Beans** - Green Beans baked with caramelized onion, bacon and cracked black pepper

**Creamy Polenta** - Creamy Italian style cornmeal mush flavored with butter, garlic, olive oil and a splash of cream

**Crisp French Green Beans** - Crisp French Haricot Vertes sautéed with butter and black pepper

**Garlic Mashed Potatoes** - Whipped potatoes with roasted garlic and butter

**Hoppin’ John** - A southern classic to make your Grandmother proud! Braised collard greens with vinegar, garlic, brown sugar, onions and bacon simmered with black-eyed peas for both flavor and prosperity!

**Huntsman’s Potatoes** - Whipped Yukon gold potatoes with butternut squash, carrots and parsnips

**Macaroni and Cheese** - Elbow macaroni baked with blended cheeses and topped with toasted bread crumbs

**Rice Pilaf** - Flavorful baked rice pilaf with onions, herbs and both brown and wild rice

**Roasted Root Vegetables** - A seasonal medley of sweet root vegetables, dry roasted with salt, pepper and tossed together with olive oil and garlic



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**Side Items: Page 2**

**Rosemary Roast Potatoes** - Quartered bliss potatoes tossed with olive oil and herbs and roasted

**Southern Style Collard Greens** - Collard greens stewed with pork, onions, cider vinegar and brown sugar

**Spinach Casserole** - Baby spinach leaves layered with cheese, fried onions and cream and baked until golden brown

**Vegetable Stir-Fry** - Fresh seasonal vegetables sautéed in sesame oil with ginger and soy sauce

**Loaded Baked Potato Salad** - Creamy sour cream and mayonnaise dressing with bacon crumbles and cheddar cheese

**Creamy Potato Salad** - Classic creamy potato salad with mayonnaise, sweet relish and chopped egg

**Double Dill Coleslaw** - Creamy southern coleslaw laced with dill

**Pasta Salad** - Penne pasta tossed with vegetables, olive oil and herbs

**Homemade Applesauce** - Tart apples slowly roasted with cinnamon and cloves

**Minted Fruit Salad GASTRIQUE** - Fresh seasonal fruit tossed with sweet minted vinaigrette

**Sweet Potato Chips** - Homemade sweet potato chips served with roasted onion and ranch

**Homemade Potato Chips** - Our own homemade kettle fried potato chips served with roasted onion ranch dip