

## **SIDES**

### **Grilled Pineapple Fried Rice**

*Grilled Pineapple compliments all the flavors of Vegetable Fried rice*

### **Roasted Yuca in “Butter” Lemon & Garlic Sauce**

*Yuca delicately roasted and skinned, pan seared, then served in a delicious house-made “Butter” Lemon & Garlic Sauce*

### **Sautéed Whole Okra**

*Whole Okra, Sundried tomatoes, garlic, perfect combination*

### **Caribbean Mango-Cilantro Cous Cous Salad**

*Herbed Cous Cous, Cubed Mango, Cilantro*

### **Garlic Greens**

*Sautéed Collards with Garlic*

### **Grilled Veggies w/ Lemon Pepper**

*Grilled Parsnips, Asparagus, Zucchini & Butternut Squash*

### **Jicama Puree**

*Roasted Jicama Puree with light seasoning*

### **Jolof Rice**

*Traditional Ghanaian Jolof (Meatless)*

### **Caribbean Mixed Vegetable Medley**

*Sautéed Red Cabbage, Broccoli & Peas*

### **Garlic Greens**

*Sautéed Kale with Garlic*

### **Toasted Garlic Bread with Chive Blossoms**

*Toasted Baguette with house made Garlic Butter topped with Chive Blossoms*

### **Steamed Broccoli & Carrots with Maple-Lemon “Butter” sauce**

*Crowns of Broccoli & Cut carrots steamed then sauced*

### **Pumpkin Seasoned Rice**

*Aromatic Jasmine Rice seasoned with Kabocha [Pumpkin] Squash & fragrant Herbs & other savory veggies*

### **Asian Bok Choy Greens**

*Sautéed Asian Bok Choy Greens with Onions & Red Pepper Flakes*

**Spinach seasoned Rice**

*Aromatic Jasmine Rice seasoned with Spinach & fragrant Herbs & Spices*

**Brussel Sprouts with Roasted (Chili-Lime) Pumpkin Seeds**

*Chopped Brussel Sprouts sautéed & topped with crispy roasted (seasoned) Pumpkin Seeds*

**Caribbean Potato Salad**

*Red Potatoes, Green Onions, Rosemary, (Vegan) Mayo, additional Herbs & Spices*

**Tri Color Quinoa**

*Herbed Tri-Color Quinoa*

**Caribbean Mixed Vegetable Medley**

*Sautéed Green & Savoy Cabbage, Spinach, Bell Peppers*

**Jamaican Rice & Peas**

*Coconut Red Beans & Rice*