

## Sides

please contact us for more selections

Crème fraiche mashed potatoes  
Creamy potatoes, cream cheese  
Topped w/ fresh chives

Green Mangos signature salad  
Field greens, fresh mango, candied  
pecans, goat cheese  
Served w/ Chef's house made dressing

Asparagus Asiago  
Roasted and topped w/ prosciutto

Green Mangos signature rice  
Wild mushrooms, fresh thyme  
Drizzled w/ black truffle oil

Strawberry spinach salad  
Baby spinach, fresh fruit, Brie cheese,  
red onion, candied pecans  
Served w/ honey-poppy seed dressing

Baby bok choy  
Tossed w/ honey Teriyaki sauce

Chile-garlic noodles  
Pan roasted peppers, chilies, garlic  
Honey balsamic reduction,  
Asian wonton noodles

Field greens w/ fresh fruit  
Mixed greens, fresh fruit, candied  
pecans, blue cheese  
Served w/ Chef's house made dressing

Roasted balsamic veggies  
Squash, zucchini, red onion, tomatoes,  
red & yellow peppers, Portobello, goat  
cheese, served room temp

Indonesian salad  
Beautiful display of fresh vegetables,  
apples, Asian shrimp chips  
Served with Chef's peanut dressing

Gnocchi w/ wild mushrooms  
Red bell pepper, garlic, Parmesan

White truffle mashed potatoes  
Creamy potatoes, truffle oil, cream  
cheese, garlic, house seasoning

Maui bell peppers  
Gourmet variety sautéed w/  
Chef's special seasoning, fresh herbs

Asparagus Provençal  
Heirloom grape tomatoes, feta

Mashed potato bar  
Southern pan gravy, pesto cream  
sauce, ham, cheese, scallion

Caesar salad  
Classic romaine, croutons, Parmesan  
Served w/ Chef's house made  
Chipotle Caesar dressing

Watercress & roasted pear salad  
Roasted beets, candied pecans,  
blue cheese  
Served w/ Chef's house made dressing

Roasted asparagus  
Mushroom sage evoo, house seasoning

Kale Sonoma salad  
Avocado, carrots, caramelized pecans,  
heirloom grape tomatoes  
Served w/ house made vinaigrette

Bacon mac and cheese  
Apple wood smoked bacon,  
Béchamel sauce, fresh herbs