



TLC CATERING AND DESIGN

VEGETABLES OPTIONS

Grilled Zucchini Ribbons with Pesto

Thinly sliced zucchini ribbons, lightly grilled and tossed in a fragrant basil pesto, offering a fresh and aromatic vegetable option.

Sautéed Spinach with Garlic and Pine Nuts

Fresh spinach leaves sautéed with garlic and toasted pine nuts, resulting in a flavorful and nutritious green vegetable side.

Maple-Glazed Brussels Sprouts

Brussels sprouts roasted to caramelized perfection with a maple glaze, offering a sweet and savory twist on this classic vegetable.

Crispy Parmesan Green Beans

Fresh green beans roasted to a crisp perfection, tossed with grated Parmesan cheese for a savory and crunchy side.

Buttered Corn on the Cob

Sweet corn cobs boiled to tender perfection and slathered with creamy butter, offering a classic and comforting vegetable option.

Charred Broccoli with Chili and Garlic

Broccoli florets charred to perfection with a hint of chili heat and fragrant garlic, providing a bold and flavorful vegetable side.

Vegetable Medley with Herb Butter

A vibrant combination of seasonal vegetables sautéed to perfection and tossed in a fragrant herb-infused butter sauce, offering a versatile and visually appealing side dish.

Roasted Asparagus with Lemon Zest

Tender asparagus spears oven-roasted to perfection and finished with a zesty sprinkle of lemon zest, creating a vibrant and flavorful side.

