

THE MELODY BALLROOM

GLUTEN FREE OPTIONS

These menu items can be prepared gluten free when requested.

APPETIZERS

Chicken Wings, Jerk Spice or BBQ
Deli Tray – Turkey, Ham and Roast Beef with Pickled Vegetables, and Condiments
Mezza – Hummus, Kalamata Olives, Tomatoes, Cucumbers and Feta
Spinach Dip
Devilleed Eggs
Vegetable Crudit e
Fruit Tray
Sundried Tomato Chicken Skewers with Basil Aioli
Honey Curry Chicken Skewers
Tamari Sesame Beef Skewers
Cocktail Prawns
Garlic Prawns with Ginger Yogurt Dip
Thai Curry Prawns
Fennel Chili Prawns
Spinach and Blue Cheese Stuffed Potatoes
Stuffed Mushrooms
Hot Black Bean Dip
Mango Salsa in Tortilla Cups
Endive with Apple and Blue Cheese
Endive with Apple and Beets
Blue Cheese and Cheddar Pecan Bites
Caprese Skewers with Fresh Mozzarella, Basil and Grape Tomatoes

ENTREES

Hazelnut Crusted Salmon Filets (+\$2 per person)
Chermoula Chicken Quarters or French Cut Breasts
Cilantro Coriander Chicken Breasts
Red Bell Pepper Boneless Chicken Breasts or French Cut Breasts
Greek Chicken Quarters or French Cut Breasts
Portuguese Braised Steak and Onions
Stuffed Bell Peppers

1. Quinoa, rice, peas, zucchini, basil and feta cheese
2. Quinoa, rice, corn, zucchini, tomatoes, cilantro and queso fresco
3. White and wild rice, butternut squash, peas, mushrooms, thyme and Parmesan

*all peppers can be made vegan upon request by omitting the cheese

Shepherd's Pie
Polenta Lasagna
BBQ Pork Ribs

CARVING STATION ENTREES (ADD \$4 PER PERSON)

Whole Baked Salmon with Tarter Sauce and Lemon
Roasted Turkey Breast with Cranberry Sauce
Peppercorn Crusted Pork Tenderloin
Oven Roasted Pit Ham with Honey Mustard
Roast Eye of Round with Chimmichurri Sauce and Au Jus
Prime Rib with Au Jus and Horseradish (+\$6 per person)

SIDES

Brussels Sprouts with Mustard Caper Sauce (Fall Only)
Seasonal Vegetable Medley
Steamed Carrots with Dill Butter
Wild Rice and Quinoa with Cranberries and Almonds
Roasted Asparagus (Spring Only)
Roasted Green Beans with Almonds
Garlic Mashed Potatoes

DESSERTS

Chocolate Truffle Cake (add \$2.50 per person)
Coconut Macaroons (v,gf) (add \$2.00 per person)
Fruit Platter (add \$2.00 per person)