

THE MELODY BALLROOM

POPULAR MENU SELECTIONS

APPETIZERS (choose three)

Passed Appetizers

Vegetarian Eggrolls with sweet chili sauce

Honey Mustard Curry Chicken Skewers (gf)

Sundried Tomato & Olive Marinated Chicken Skewers (can be made gf)

Tamari, Ginger and Sesame Beef Skewers (gf)

Assorted Crostini

1. Roasted tomato with Feta, Kalamata Olive and Oregano
2. Lentil Pate with Mushrooms, Shallots and Sherry (v)
3. Lemony Pea Puree (v)

Stuffed Mushrooms (can be made gf)

Spanakopita – Greek Phyllo pastry filled with spinach and feta cheese

Spinach and Blue Cheese Stuffed Baby Red Potatoes

Fresh Mango Salsa in Crispy Tortilla Cups (v,gf)

Cocktail Prawns (gf)

Arancini with Creamy Tomato Sauce – mozzarella cheese wrapped in herbed risotto and deep-fried

Mini Crabcakes – with fresh lemon zest, cream cheese and chives

Panko Chicken Bites with Apricot Dijon Sauce

Devilled Eggs with Fresh Chives (gf)

House Made Cocktail Meatballs

Endive with Apple and Blue Cheese

Endive with Apple and Beets (v,gf)

Garlic Prawns with Ginger Yogurt Dip (gf)

Mini Quiches – spinach and cheese, Lorraine, green chili and cheese, garden vegetable

Dolmas – tender grape leaves stuffed with a savory Greek rice blend (gf,v)

Pinwheel Wraps with Turkey or Ham, Cream Cheese, Cheddar and Lettuce

Veggie Pinwheel Wraps with Red, Yellow and Green Bell Peppers, Cream Cheese and Lettuce

Stationary Appetizers

Baked Brie En Croute with Apples

Greek Baked Brie (gf) Served with Baguette on the side

Mezza Platter – hummus, tzatziki, feta, fresh tomatoes, cucumbers and kalamata olives (gf) served with pita on the side

Chicken Wings with Jerk Spice or BBQ (gf)

Assorted Bite Sized Sausages with Mustards (gf)

Delicatessen Tray – Turkey, Ham and Roast Beef with Assorted Pickled Vegetables and Condiments (gf) Breads served on the side

Cheese and Crackers – Cubes of Cheddar, Swiss and Dill Havarti

Vegetable Crudit  (gf)

Fruit Tray (gf,v)

Chips with Salsa and/or Guacamole (gf/v without sourcream)

Hot Black Bean Dip with Chips (gf/v)

SALADS

Spinach & Poppseed Salad – spinach, mandarin oranges, feta and poppyseed dressing (gf)
Northwest Salad – mesclun greens, one seasonal fruit, blue cheese crumbles, hazelnuts and balsamic vinaigrette (gf)
Caesar Salad – romaine, croutons, parmesan and Caesar dressing (gf with croutons on side)
Greek Salad – layered romaine, feta, tomatoes, cucumbers, kalamata olives, red wine vinaigrette (gf)
Antipasto Salad – balsamic marinated vegetables with fresh mozzarella (gf)

*All salads except Caesar can be made vegan upon request by eliminating the cheese or serving it on the side

VEGETABLES

Seasonal Roasted Vegetable Medley (v,gf)
Roasted Green Beans with Almonds (gf, can be made vegan)
Steamed Baby Carrots with Dill butter (gf)
Roasted Asparagus (v,gf) *Spring Only
Roasted Brussels Sprouts in Mustard Caper Sauce (v,gf) *Fall Only
Ratatouille – zucchini, tomato, eggplant, breadcrumbs, herbs de provence (v, can be made gf)

STARCH

Garlic Mashed Potatoes (gf)
Roasted Potato Medley with Rosemary (v,gf)
Quinoa & Wild Rice Pilaf with Slivered Almonds and Dried Cranberries (v,gf)
French Rice Pilaf with Asparagus, Red Peppers and Peas in White Wine and Butter (gf)

MEAT ENTRÉES

Cilantro and Coriander Chicken – boneless or French cut breasts (gf)
Chermoula Chicken Quarters or French Cut Breasts (gf)
Pesto Chicken Breast in Alfredo Sauce (gf)
Greek Baked Chicken with Lemon, Oregano, Thyme and Garlic – chicken quarters or French cut breasts (gf)
Roasted Red Bell Pepper Boneless Chicken Breasts (gf)
Panko Chicken Breast with Apricot-Dijon Sauce
Poblano Chicken Breast served in a Green Chile Cream Sauce (gf)
Pork Carnitas (gf)
Peppercorn Crusted Pork Tenderloin (gf)
Braised Beef Hand Pie with Carrots and Pearl Onions
Portuguese Braised Steak and Onions (gf)
Chile Colorado with Pork (gf)
Chile Colorado with Beef +\$1 per person (gf)
Ginger-Hazelnut Crusted Salmon Filets +\$2 per person (gf)

CARVING STATION MEAT ENTRÉES (+\$4 per person unless otherwise noted)

Whole Baked Salmon with Lemon and Tartar Sauce (gf)
Roasted Turkey Breast with Cranberry Sauce (gf)
Oven Roasted Pit Ham with Honey Mustard (gf)
Roast Eye of Round with Chimichurri Sauce and Au Jus (gf)
Prime Rib with Au Jus & Horseradish +\$6 per person (gf)

VEGETARIAN ENTRÉES

Vegetarian Lasagna – sautéed mushrooms, zucchini and spinach with ricotta and mozzarella
Vegan Lasagna – polenta layered with sautéed mushrooms, zucchini, spinach and tofu “ricotta” (gf)
Vegetable Enchiladas – cauliflower, zucchini and carrots with Monterey jack cheese wrapped in tortillas and topped with green or red sauce and queso fresco (gf)
Vegetable En Croute – Yukon gold potatoes, roasted red bell peppers, green peas and zucchini layered with smoked cheese in puff pastry (can be made vegan)
Mushroom En Croute – mushrooms, zucchini, onions, garlic and herbs simmered in red wine, topped with parmesan and wrapped in puff pastry (can be made vegan)
Shepherd’s Pie – French green lentils and vegetables topped with mashed potatoes (v,gf)

VEGETARIAN ENTRÉES

Curried Potato Hand Pie – curried potatoes and peas in a flakey pie crust
Stuffed Bell Peppers (choose one)

1. quinoa, rice, peas, zucchini, tomatoes, basil and feta cheese (gf)
2. quinoa, rice, corn, zucchini, tomatoes, cilantro and queso fresco (gf)
3. white and wild rice, butternut squash, peas, mushrooms, thyme and parmesan (gf)

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

DESSERTS

Fruit Platter (v,gf) +\$2 per person
Mixed Berry or Apple Crisp with fresh Whipped Cream +\$2 per person
Coconut Macaroons (v,gf) +\$2 per person
Platter of Double Chocolate Brownies, Truffles, Coconut Macaroons and Assorted Cookies +\$2.50 per person
Cheesecake with Raspberry Drizzle +\$2 per person
Chocolate Truffle Cake (gf) +\$2.50 per person
Candy Bar or Chocolate Fountain – starting at \$3 per person
Cupcake Options - \$2.75 each

1. Tiramisu
2. Black Magic Chocolate
3. Carrot Cake
4. Lemon Zest
5. Raspberry Delight

OUTSIDE CATERING REQUIREMENTS & PRICES

The Melody Ballroom welcomes outside catering with a fee of \$24 per person for buffets, \$29 per person for family style and \$30 per person for plated dinners plus 20% gratuity. All services are provided including setup, cleanup, servers, service ware, basic centerpieces and non-alcoholic beverages. Alcoholic beverage service must be served by the Melody Ballroom staff. We also require a CERTIFICATE OF INSURANCE from your caterer with the Melody Ballroom listed as the “Named Insured.” While the Melody Ballroom will provide exemplary service for outside catered food, we cannot accept responsibility for the quality, quantity or timeliness of delivery.

gf = gluten free
v = vegan