

the
Melody Ballroom
& event center

APPETIZERS (choose three)

Passed Appetizers

- Vegetarian Eggrolls with Sweet Chill 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 – deep- fried mozzarella cheese wrapped in herbed risotto
- Mini Crab cakes – 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 (V, GF)
- Pinwheel Wraps with Turkey or Ham, Cream Cheese, Cheddar and Lettuce
- Veggie Pinwheel Wraps – Red and Yellow Green Bell Peppers, Cream Cheese and Lettuce

Stationary Appetizers

- Baked Brie En Croute with Apples
- Greek Baked Brie. Served with Baguette on the side (GF)
- Mezza Platter – Hummus, Tzatziki, Feta Cheese, Fresh Tomatoes, Cucumbers and Kalamata. Served with Pita on the Side (GF)
- 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 Breads served on the side (GF)
- Cheese and Crackers – Cubes of Cheddar, Swiss and Dill Havarti
- Vegetable Crudit  (GF)
- Fruit Tray (V, GF)
- Chips with Salsa and/or Guacamole (GF, V without sour cream)
- Hot Black Bean Dip with Chips (V, GF)

GF= Gluten Free

V= Vegan

SALADS

- Spinach & Poppy seed Salad – Spinach, Mandarin Oranges, Feta and Poppy seed 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 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) *Available Only in Spring
- Roasted Brussels Sprouts in Mustard Caper Sauce (V, GF) *Available Only in Fall
- 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 ENTREES

- 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 Breasts with Apricot-Dijon Sauce
- Poblano Chicken Breast Served in a Green Chile Cream Sauce (GF)
- Pork Carnitas
- 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 Beer (GF) +\$1 per person
- Ginger-Hazelnut Crusted Salmon Filets (GF) +\$2 per person

CARVING STATION MEAT ENTREES (+ \$4 per person)

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

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VEGETERIAN ENTREES

- 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)
- 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 \$5 per person

Cupcake Options - \$2.75 each:

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

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