

the
Melody Ballroom
& event center

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 Devilled Eggs Vegetable Crudité 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 Rib

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 Chimichurri 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 + \$2.50 per person

Coconut Macaroons (V) + \$2.00 per person

Fruit Platter + \$2.00 per person