

Gluten Free Menu Options - \$80.00pp

Menu Option #1: *5-Course Italian Gluten Free Dinner*

Appetizer – Creamy Olive Spread on Nut Thins
Salad – Tossed Spinach with Roasted Red Peppers and Pine Nuts with Red Wine Vinaigrette
Soup – Creamy Asparagus Soup
Entrée – Italian Herb-Marinated and Grilled Pork Tenderloin
Side Dishes – Jasmine Rice, Orange-Glazed Carrots
Dessert – Decadent Flourless Chocolate Cake (\$80.00 pp)

Menu Option #2: *5-Course Summer Gluten Free Dinner #2*

Appetizer – Roasted Raspberry-Chipotle Dip and Nut Thins
Salad – Strawberry-Avocado Salad with Walnut Vinaigrette
Soup – Creamy Sugar Snap Pea Soup
Entrée – BBQ Salmon on Cedar Plank or Honey-Rosemary Marinated and Grilled Chicken
Side Dishes – Orange-Glazed Carrots, Jasmine Rice
Dessert – Peachy-Keen Layered Ice Cream Dessert (\$80.00 pp)

Meal Option #3: *Take a culinary journey to Hawaii for this Gluten Free menu.*

Appetizer – Creamy Pineapple-Macadamia Nut Spread on Nut Thins
Soup – Curried Chicken and Potato Soup
Salad – Tropical Fruit Salad
Entree and Side – Jerk-Rubbed Pork Tenderloin
Side Dishes – Mango-Red Bell Pepper Salsa and Coconut Rice
Dessert – Mango Sorbet and Coconut Macaroons (\$80.00 pp)

Meal Option #4: *5-Course Italian Dinner Gluten-Free Menu*

Appetizer: Creamy Olive Dip with Nut Thins
Salad: Caprese Salad
Soup: Italian Sausage and Potato Soup
Entrée: Biaggi-Style Chicken and Vegetables served with a Balsamic Reduction
Dessert: Poached Pears with/w/o
Chantilly Cream (\$80.00 pp)

Gluten-Free and Lactose Free Menus – \$80.00 pp

Menu Option #1 - 4-Course "Cherry" Dinner: Gluten Free-Lactose Free

Appetizer: Cherry Salsa with Apples and Pears
Salad: Tossed Red Leaf Lettuce with Dried Cherries and Nuts with a Toasted Pecan Vinaigrette,
Entrée: Rubbed and Roasted "Peppered Pork Tenderloin," served with Cherry Salsa
Sides: Jasmine Rice, Steamed Green Beans Almondine
Dessert: Cherry Pavlova

Menu Option#2 - 5-Course Tropical-Style Dinner: Gluten Free-Lactose Free

Appetizer: Avocado Salsa with Corn Tortilla Chips
Soup: Curried Potato Soup
Salad: Tossed Green Salad with Passion Fruit Vinaigrette
Entrée: Herb Rubbed Pork Tenderloin
Sides: Jasmine Rice, Pineapple Salsa
Dessert: Mango Sorbet

Menu Option #3 - 5-course – European-Style: Gluten Free-Lactose Free

Appetizer: Olive Tapenade on Nut Thins
Soup: Carrot-Ginger Soup
Salad: European Tossed Green Salad with Red Wine Vinaigrette
Entrée: Rosemary Roasted Chicken
Sides: Roasted Potatoes and Asparagus
Dessert: Gourmet White and Dark Chocolate Dipped Strawberries with Embellishments

Menu Option #4 - 5-Course Dinner All-American Gluten Free-Lactose Free

Appetizer: Asparagus with Basil Aioli

Soup: Snow Pea and Coconut Milk Soup

Salad: Tossed Greens with White Wine Vinaigrette

Entrée: Honey-Ginger Salmon

Sides: Mango Salsa, Citrus Rice

Pavlova (meringue with fruit)

Menu Option #5 - 5-Course Dinner All-American #2: Gluten Free-Lactose Free

Appetizer: Roasted Red Pepper Hummus with Pita Chips or Crudités

Salad: Tossed Spinach with Roasted Red Peppers and Pine Nuts with Red Wine Vinaigrette

Soup: Creamy Cream-less Asparagus Soup

Entrée: Grilled and Herb-Marinated Pork Tenderloin or Pork Medallions with Maple-Brandy Sauce

Sides: Sugar Snap Peas with Browned Butter Sauce, Roasted Potatoes

Dessert: Fresh Fruit Parfaits