

Team-Building Gluten Free Menu Options: \$85.00pp

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

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

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

Meal Option #3: *5-Course Hawaiian Gluten Free Dinner*

Appetizer: Creamy Pineapple-Macadamia Nut Spread on Nut Thins

Soup: Curried Chicken and Potato Soup

Salad: Tropical Fruit Salad

Entrée: Jerk-Rubbed Pork Tenderloin

Side Dishes: Mango-Red Bell Pepper Salsa and Coconut Rice

Dessert: Mango Sorbet and Coconut Macaroons

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

Team-Building Gluten Free and Dairy/Lactose Free Menus – \$85.00 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 Coconut and Snow Pea 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: Honey-Rosemary Grilled or 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: Creamy (Cream-less) Potato Leek Soup

Salad: Tossed Greens with White Wine Vinaigrette

Entrée: Honey-Ginger Salmon

Sides: Mango Salsa, Citrus Rice

Dessert: Crunchy Peanut Butter Cookies

Menu Option #5: 5-Course Dinner All-American 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: Pork Medallions with Maple-Brandy Sauce

Sides: Sugar Snap Peas, Roasted Potatoes

Dessert: Fresh Fruit Parfaits