



# Gluten Free

## MENU



## GLUTEN FREE MENU

### *Cocktail Hour Hors D'oeuvres*

Your event begins with butlered hors d'oeuvres for cocktail hour.

#### Dates with Marcona Almonds and Chevre

Medjools, Chevre, Rosemary, Marcona almonds, local honey. *(gf)*

#### Stuffed Peppadews

Sweet peppadew peppers, creamy chevre, garlic, and Basil. *(gf)*

#### Beef & Vegetable Rolls

Bite size beef rolled with asparagus, red peppers, marinated in a light ginger glaze and grilled. *(gf)*

#### Mango Chicken Salad in Cucumber Cup

Mango Coconut chicken salad in a cucumber cup *(gf)*

#### Smoked Salmon on Cucumber with Herbed Cheese

English Cucumber topped with smoked salmon, herbed lemon cream cheese, fresh herbs. *(gf)*

#### Mini Potato Bites

Mini new potatoes stuffed with sour cream, cheddar and bacon. *(gf)*

#### Spicy Shrimp Poptail

Shrimp glazed with sweet and spicy chili sauce, topped with "popping sugar". *(gf)*

### *Salad Course*

The following salad will be served plated on a buffet or preset for your guests prior to seating.

#### Mixed Greens with Cranberries, Pears, Chevre

Salad greens dried cranberries, pears, caramelized walnuts, Chevre, Balsamic vinaigrette. *(gf)*

#### Insalata Italiana

Romaine and iceberg lettuce dressed with a light creamy lemon dressing, fresh herbs and Parmesan cheese, toasted pinenuts. *(gf)*

#### Baby Spinach and Strawberry Salad

Baby Spinach with local strawberries, Marcona almonds, red bell pepper, chevre house made Strawberry vinaigrette. *(gf)*

Cover Photo: Riley MacLean

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### *Main Course*

#### Frenched Sundried Tomato Pesto Chicken on Polenta

Frenched chicken breast with sundried tomato pesto on a bed of herbed polenta with Asiago cheese and sauteed haricot verts. *(gf)*

#### Cod with Smoky Tomato, Garbanzos and Basmati

Cod with smoky tomato sauce with garbanzo beans, basmati and lentil pilaf, sauteed greens. *(Kosher, Parve, gf)*

#### Beef Filet with Stilton, Figs and Whipped Potatoes

Beef filet seared with Rosemary, Stilton Blue cheese, Fig Balsamic reduction, whipped horseradish potatoes and roasted haricot verts. *(gf)*

#### Vegetable Paella

Eggplant, chick peas, peppers, onions, tomatoes, and beans with Basmati rice and vegetable stock. *(gf, vegan)*

#### Brazilian Cheese Bread

Parmesean and Cheddar, tapioca flour, eggs and milk. *(gf)*

### *Dessert*

Presentation to include the following.

#### Praline and Caramel Gateau

Crunchy almond base, frangipane cake layer, praline mascarpone cream, caramel glaze, chocolate deco. Pick up size. *(gf)*

#### Vanilla Passion Rice Pudding

Vanilla Bean Rice Pudding, Passion Fruit Gelee, Meringue, White Chocolate Deco *(gf)*

#### Off the Wheaten Path (Strawberry Cream Cake)

A scrumptious gluten free White Cake with fresh Strawberries and Buttercream icing. *(gf)*

#### Pavlova with Lemon Curd & Fresh Fruits

Meringue shell, lemon curd and fresh fruit.

#### Chocolate Chai Cupcake *(gf, vegan)*