

Three Entrée Menu Package ~ \$45 per person

This menu is only available for groups of 25 guests and over

Main Course Vegan or Vegetarian options, Choice one from the following;

- **Pumpkin and Apple Curry** – a light and aromatically spiced main dish for the vegans in the crowd (No Gluten added & Vegan)
- **Mushroom Shepard's Pie** – Savoury and satisfying with lots of Umami. Made with Mushrooms, French Lentils, leeks, carrots, thyme and sweet peas with Vegan Mashed Potatoes (No Gluten added & Vegan)
- **Pasta Primavera** – Pasta smothered in Marinara Sauce with zucchini, red peppers, and carrots. (Vegan, with parmesan on the side)
- **Polenta-stuffed Peppers** – a Spanish inspired dish with red, yellow and green peppers. (No Gluten added, can be made Vegan but is great with the cheese)
- **Spinach and Ricotta Cannelloni** - An Italian classic. Fresh pasta wrapped around creamy ricotta cheese mixed with spinach and parmesan cheese. Smothered in a crushed tomato, oregano and basil sauce and topped with freshly grated parmesan cheese.

Main Course Meat options, Choice two from the following;

- **Citrus and Fresh Herb Chicken** – oven roasted chicken marinated in orange and lemon juice, a touch of garlic and lots of fresh herbs. (No Gluten added)
- **Cuban Chicken** – a fruity and dynamic, but not spicy, chicken dish with red peppers, lime and raisins. (No Gluten added)
- **Chicken with Artichokes and Olives** – a surprising combination that will delight anyone. (No Gluten added)
- **Natural Wood Smoked Pork Tenderloin** served with Bourbon-Rosemary Sauce. (No Gluten added)
- **Coffee Crusted Pork Loin** – Served with local High Bush Sauce (No Gluten added)
- **Roast Beef** – an all-time favourite. It is accompanied by an in-house made savoury herb jus. Served with Horseradish (No Gluten added)
- **Beef Wellington** – a traditional dish favoured by many. Beef wrapped with sautéed Mushrooms, Prosciutto and in-house made Butter Puff Pastry
- **Salmon En Papillote** - a parchment paper wrapped salmon fillet on a bed of leeks, fennel, white wine, dill and lemon. (No Gluten added)
- **Herb Crusted Prim Rib** – A classic dish to WOW your guests! Served on the bone and carved at the buffet. Served with horseradish and jus on the side. **Only available at The Avenue Room events** (No Gluten added, extra charge – market price)

Side Dishes options, Choice two from the following;

- Rice Pilaf with Wild & White Rice with Sundried Tomatoes, celery and onions, cooked in a vegetable broth (No Gluten added, can be made Vegan on request)
- Roasted Potatoes with Rosemary and Garlic (No Gluten added & Vegan)
- Roasted Garlic Creamy Mash Potatoes (No Gluten added)
- Steamed Seasonal Vegetables with Butter (No Gluten added, can be made Vegan on request)
- Oven Roasted Vegetables tossed with Olive Oil, Kosher Salt and Pepper (No Gluten added & Vegan)

Salads options, Choice two from the following;

- Baby Green Salad with Lemon Goddess Dressing and/or Tomato Balsamic Vinaigrette (No Gluten added & Vegan)
- French Lentil Salad with mixed vegetables including diced carrots, celery and red onion (No Gluten added & Vegan)
- Sesame Asian Noodle Salad with shredded carrots, purple cabbage, daikon, red peppers, green onions with a sesame and pickled ginger dressing (Vegan)
- Thai Chick Pea Salad (No Gluten added)
- Quinoa, Cucumber, Red Pepper with Lemon, Mint and Cilantro Dressing Salad (No Gluten added & Vegan)
- Potato Salad with Seedy Mustard Dressing (No Gluten added)
- Pasta Salad with mixed vegetables including Red Peppers and Black Olives (Vegan)

Add Desserts - Choice one from the following for an extra \$4 per person

- Chocolate and/or Vanilla Cupcakes with Varied Frostings
- Fruit Tarts
- Chocolate Mud Cake served with Mixed Berry Sauce
- Cheese Cake with Mixed Berry Sauce
- Lemon Tarts
- Mixed fruit Tray (Vegan and No Gluten added)
- Fruit Salad with Fresh Mint Dressing (Vegan and No Gluten added)