

One Entrée Menu Package

One Meat Option~ \$32 per person

One Vegan or Vegetarian ~ \$27 per person

Main Course Vegan 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)

OR

Main Course Meat options, Choice one 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, capers, olives, lime and raisins. (No Gluten added)
- **Coffee Crusted Pork Loin** served with local High Bush Sauce (No Gluten added)
- **Natural wood smoked Pork Tenderloin** served with Bourbon-Rosemary Sauce. (No Gluten added)

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
- 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
- Chocolate Mud Cake served with Mixed Berry Sauce
- Mixed fruit Tray (Vegan and no Gluten added)
- Fruit Salad with Fresh Mint Dressing (Vegan and no Gluten added)

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