

## Two Entrée Menu Package

Two Meat Option ~ \$40 per person

One Vegan or Vegetarian & One Meat Option ~ \$36

Main Course Vegan or Vegetarian options, Choice one (or two Meat options) from the following;

- **Pumpkin and Apple Curry** – a light and aromatically spiced main dish for the vegans in the crowd. (No Gluten added)
- **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)
- **Polenta-stuffed Peppers** – a Spanish inspired dish with red, yellow and green peppers. (Can be made Vegan but is great with the cheese, No Gluten added)
- **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.
- **Pasta Primavera** – Pasta smothered in Marinara Sauce with zucchini, red peppers, and carrots. (Vegan, with parmesan on the side)

Main Course Meat options, Choice two (or one meat and one Vegan or Vegetarian option) 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)
- **Chicken with Artichokes and Olives** – a surprising combination that will delight anyone. (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)
- **Roast Beef** – an all-time favourite. It is accompanied by an in-house made savoury herb jus and Horseradish. (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)