

# MENU

## APPETIZER

**Roast Eggplant Emambaldi** with sauteed onions & tomatoes (GF, PB, NF)

**Hummus** (GF, PB, NF)

**Olive Tapenade** (GF, PB, NF)

Mixed Vegetable Crudit  (GF, PB, NF)

Sesame flat breads, assorted crackers (GF and Regular), French bread & pita (NF)

## SALAD

**Baby spinach salad** with diced apples, tomatoes & sliced almonds & lemon vinaigrette (GF, PB)

**Morrocان Carrot Salad** (GF, PB, NF)

## ENTREES

**Chicken Marbella** — chicken roasted with red wine vinegar, white wine, prunes, pimento stuffed green olives & brown sugar (GF, NF)

**Roast Salmon** marinated with garlic & fresh lemon juice served at room temperature with Dijon mustard sauce (GF, NF)

### **Layered Assorted Vegetable Casserole containing:**

Eggplant, acorn squash, spaghetti squash, zucchini, mushrooms, organic diced tomato sauce with onions & saut ed corn with shallots (GF, PB, NF)

## SIDE DISH

Quinoa with saut ed kale, onions & garlic (GF, PB, NF)

## DESSERT

**Three Apple Crumble** served warm with soy ice cream on the side (PB, NF)

**Fudge** from the Chocolatier's Palette (PB, GF, NF)

**Cookie Tray** from Sunflower Bakery (NF, Will include some GF options)

**Fresh Fruit** (PB, GF)

## BEVERAGES

Decaf & regular coffee, assorted herbal & regular tea

White and Red Wine

Assorted Non-Alcoholic drinks

PB – Plant Based GF – Gluten Free NF – Nut Free