



## **Gluten and Dairy Free Menu**

### **Appetizers**

#### **Stuffed Mini Bell Peppers**

Delicately stuffed with herbed cashew "ricotta," finished with toasted pine nuts.

#### **Sweet Potato Crostini**

Roasted sweet potato rounds topped with cranberry chutney, fresh thyme, and a hint of sweetness.

#### **Spiced Butternut Squash Soup Shooters**

A velvety squash soup, infused with coconut milk and a touch of nutmeg, served in a shot glass for easy sipping.

#### **Crispy Polenta Cakes**

with olive tapenade and balsamic glaze

#### **Smoked Salmon Cucumber Bites with dairy free lemon yogurt**

Capers, cucumber, smoked salmon, dill

#### **Dairy Free Truffle Spinach Mushrooms**

Dairy free cream cheese, truffle spread, spinach, mushrooms

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### **Salads**

#### **Winter Citrus Salad**

A bright and refreshing mix of greens, orange and grapefruit segments, pomegranate arils, and toasted almonds, dressed in a champagne vinaigrette.

### **Roasted Beet and Arugula Salad**

Tender roasted beets with fresh arugula, candied walnuts, creamy avocado, and a balsamic reduction.

### **Warm Winter Kale & Delicata Squash Salad**

Hearty kale and roasted delicata squash, tossed with a maple vinaigrette to bring out the warmth of the season.

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## **Main Courses**

### **Citrus Herb-Crusted Salmon**

Fresh salmon fillets with a citrus herb crust, finished with a fragrant dill and parsley gremolata, served with a lemon-dill sauce.

### **Roasted Chicken with Garlic and Rosemary**

A succulent roast chicken infused with garlic and rosemary, served alongside caramelized onions and rich gluten-free gravy.

### **Garlic and Herb-Crusted Prime Rib Roast**

A show-stopping prime rib, crusted with garlic and fresh herbs, paired with a luxurious red wine jus.

### **Spiral Cut Honey-Glazed Ham with Mustard and Herbs**

Tender ham glazed with honey and mustard, served with a refreshing cranberry-orange relish.

### **Slow-Cooked Lamb Shoulder with Garlic and Rosemary**

Fall-off-the-bone lamb, braised in red wine, garlic, and rosemary, served with a savory braising jus.

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## **Side Dishes**

### **Maple Roasted Root Vegetables**

A medley of carrots, parsnips, and turnips, roasted and glazed with maple syrup and fresh thyme.

### **Garlic Mashed Cauliflower**

Smooth and creamy mashed cauliflower, made with olive oil and roasted garlic for a rich, savory flavor.

### **Gluten-Free Bread Stuffing**

Gluten-free bread mixed with cranberries, pecans, and sautéed mushrooms, offering the perfect holiday stuffing.

**Brussels Sprouts with Pomegranate Glaze**

Pan-seared Brussels sprouts drizzled with a tangy reduction of pomegranate juice and balsamic vinegar.

**Crispy Rosemary Potatoes**

Golden baby potatoes tossed with olive oil, fresh rosemary, and garlic, then roasted to crispy perfection.

**Charred Green Beans with Lemon Zest**

Sautéed green beans with a zesty squeeze of lemon and toasted almonds for added crunch.

**Honey Glazed Carrots**

Rainbow carrots roasted to caramelized perfection with a light honey glaze and a sprinkle of sea salt.

**Stuffed Acorn Squash**

Roasted acorn squash filled with quinoa pilaf, dried cranberries, pistachios, and a hint of orange zest.

**Cauliflower Gratin (Dairy-Free)**

Roasted cauliflower topped with a creamy cashew "cheese" sauce, finished with gluten-free breadcrumbs for added crunch.

**Hot Honey Roasted Sweet Potato Wedges**

Sweet potato wedges roasted with a drizzle of honey and a touch of spice.

**Dairy-Free Mashed Yukon Gold Potatoes**

Smooth and creamy mashed Yukon gold potatoes made without dairy, perfect for a holiday feast.

**Smashed Crispy Red Potatoes**

Red potatoes smashed and pan-seared to crispy, golden perfection.

**Pan-Seared Rosemary Polenta Rounds**

Polenta slices seared until golden and crispy, infused with fresh rosemary for a savory bite.

**Roasted Asparagus with Cherry Tomatoes & Caramelized Onions**

Tender asparagus spears paired with juicy cherry tomatoes, caramelized onions, and a balsamic glaze for a flavorful side.

**Zesty Citrus Broccolini**

Lightly steamed broccolini drizzled with citrus vinaigrette and garnished with pomegranate seeds for a refreshing contrast.