# ROBERT DALE'S SUGGESTIONS <br> TABLE SERVICE FOR GLUTEN FREE OPTIONS 

Appetizers:

- Mixed green salad with balsamic vinaigrette
- Caprese salad with fresh mozzarella, tomato, and basil
- Roasted red pepper hummus with cucumber slices and gluten-free crackers


## Entrees:

- Grilled salmon with lemon butter sauce and steamed vegetables
- Grilled chicken with mushroom sauce and roasted sweet potatoes
- Quinoa and black bean bowl with avocado, salsa, and lime wedge

Sides:

- Roasted Brussels sprouts with garlic and lemon
- Grilled asparagus with olive oil and sea salt
- Roasted root vegetables with rosemary and thyme

Desserts:

- Flourless chocolate cake with whipped cream
- Fresh fruit platter
- Coconut milk ice cream with fresh berries

Please note that ingredients and preparation methods may vary depending on the restaurant or kitchen, and it's always best to communicate any dietary restrictions or allergies with the server or chef to ensure your meal is safe for you to consume.

It is the policy of Robert Dales Catering that we are notified 2 weeks in advance should you require special dietary needs for your guests

Costs for gluten free or other special dietary needs are available on request and may vary from the cost of other menu[s] that are required for your event.

Thank you for choosing Robert Dales Catering

