***Gluten-Free Menu***

**Date of Dinner Trip \_\_\_\_\_\_\_\_ Email address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Appetizer (choose one):**

\_\_\_ Sundried Tomato Hummus with gluten-free Pita Chips

\_\_\_ Stuffed Mushrooms with Bacon

\_\_\_ Shrimp cocktail, boiled, served with cocktail sauce

\_\_\_ Deep-fried crabmeat with homemade mayo-based sauce

**Guest 1 Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Guest 2 Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Gluten-Free Entrees (place a 1 and 2 next to the desired entrees of each guest):**

\_\_\_ Chicken Delight – Baked chicken topped with red and green peppers, mushrooms, onions, artichokes, mozzarella

\_\_\_ Chicken Marsala – Sauteed with onions and mushrooms cooked in sweet marsala wine, with gluten-free pasta

\_\_\_ Pan-seared Salmon - Served with side of gluten-free pasta and marinara.

\_\_\_ Shrimp Scampi - Sautéed with garlic, lemon, olive oil, white wine and capers served over gluten-free pasta.

\_\_\_ Boiled Gulf Shrimp – Served with homemade cocktail sauce and sauteed potatoes and onions.

\_\_\_ Island Dinner Salad – Grilled chicken breast, sauteed mushrooms, tomatoes, feta cheese in balsamic vinaigrette served on a bed of mixed greens.

**Drinks (place a 1 and 2 next to the desired drinks of each guest): No alcoholic beverages are allowed.**

\_\_\_ Sweet Tea \_\_\_ Unsweet Tea \_\_\_ Lemon \_\_\_ Artificial Sweetener

\_\_\_ Pepsi \_\_\_ Diet Pepsi \_\_\_ Mountain Dew

\_\_\_ Coke \_\_\_ Diet Coke \_\_\_ Sprite \_\_\_ Dr Pepper

\_\_\_ Purified Water \_\_\_ Lemon

**Desserts (place a 1 and 2 next to the desired desserts of each guest):**

\_\_\_ Ghirardelli chocolates with Strawberries

\_\_\_ Ghirardelli chocolates with Raspberries

\_\_\_ Lemon Cheesecake with Raspberry Sauce

Celebrating a special occasion? Let us know what it is! \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_