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## CHRIST CHURCH CATHEDRAL 2012 CHOIR DINNER MENU

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### **Appetizers:**

- ☺ **Veggie Tray** – veggies served with hummus, pita chips and tortilla chips.
- ☺ **Caprese Salad** – mozzarella, basil, tomatoes, balsamic vinaigrette.
- ☺ **Gourmet Cheeses and Italian Salami** – served with gourmet crackers, some of which will be gluten free.
- ☺ **Special Surprise** – to be revealed the night of the dinner.

### **Main Course:**

- ☺ **Baked (bone-in) Chicken Thighs and Legs** – olive oil, salt, pepper, dill. Served with a chardonnay cream sauce – omitted for lactose-free diners.
- ☺ **Brown and Wild Rice Pilaf with Lentils** – cooked in chicken broth, olive oil, celery, carrots, onion, garlic, dill, salt, pepper and other spices.
- ☺ **Mediterranean Vegetables** – broccoli, carrots, haricot verts, zucchini, tomatoes, onion, garlic, olive oil, salt and pepper.
- ☺ **Bread and Butter.**

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### Food Inspirations – Catering by Alice & Todd

[www.alicedames.com/recipes.html](http://www.alicedames.com/recipes.html)

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### **Notes:**

- *Appetizer selection accommodates all types of diners: meat eaters, vegetarians, vegans, lactose-free, and gluten-free.*
- *The main course (except bread/butter) is gluten-free and also can be lactose-free if served without sauce. The rice/lentil pilaf can be made for vegan or vegetarian diners with **advanced notice**.*