



THE MELODY EVENT CENTER

DINNER MENU

PRIME: BUFFET 30. - PLATED 34. - FAMILY STYLE 38.
PREMIUM: BUFFET 42. - PLATED 44. - FAMILY SYTLE 48.

PRIME ENTREES

CHICKEN

Greek Lemon Herb Chicken

Lemon, garlic, Mediterranean seasoning, white wine cream sauce

Tuscany Chicken

Feta cheese, kalamata olives, sundried tomato, bread crumbs, pesto

Chicken Cordon Bleu

Swiss cheese, ham, dijon cream sauce

Apricot-Dijon Chicken GF

Apricot, honey, dijon, gluten free bread crumbs

Poblano Chicken GF

Roasted poblano peppers, garlic, cream

BEEF

Braised Short Ribs

Red wine, NW Cherries, balsamic, rosemary

Roast Beef

Garlic and herb seasoned, thinly sliced with au jus

FISH

Red Snapper Vera Cruz

Tomatoes, olives, capers, chilis

Baked Cod

Lemon, parsely, butter, bread crumbs

PORK

Carnitas GF

Slow-cooked pork shoulder, Mexican seasoning, corn tortillas, cilantro, onions, lime

Roast Pork Loin GF

Dijon, thyme, apples, cider gravy

Peppercorn Pork Tenderloin GF

Black peppercorns, garlic, red wine, mushrooms

Stuffed Pork Loin

Prosciutto, mozzarella, cranberry stuffing

VEGETARIAN

Vegetable En Croute V

Zucchini, yellow squash, red peppers, onion, carrots, mushrooms, povolone cheese, puff pastry

Quinoa Albondigas V, GF

Quinoa cake with parsley, lemon, cheese, romesco sauce

Vegetarian Lasagna V

Sheet pasta, ricotta, mushrooms, zucchini, spinach, mozzarella

Vegetarian Lasagna V+, GF

Gluten-free pasta, tofu "ricotta," mushrooms, zucchini, spinach, cashew cheese

Shepherd's Pie V+, GF

French lentils, fennel, carrots, celery, yukon gold potatoes, vegan butter

PREMIUM ENTREES

Slow Roasted Citrus Salmon

Lemon, blood orange, tangerine, fennel, thyme parsley

Cedar Planked Salmon

Maple dijon glaze

Stuffed Halibut

Bay shrimp, dungeness crab, lemon cream sauce

Ginger-Hazelnut Crusted Salmon

Hazelnuts, bread crumbs, ginger, mango chutney

Steak Diane

Tenderloin filets, cremini mushrooms, garlic, brandy, red wine

Boursin Strip

Grilled NY strip with Boursin cheese, cilantro, lime, garlic

V Vegetarian | V+ Vegan | GF Gluten Free



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DINNER MENU CHOOSE ONE SALAD, VEGETABLE AND SIDE

SALAD

Green Salad V, GF

Romaine and green leaf lettuce, cucumbers, cherry tomatoes, shredded carrots, assorted dressings

NW Salad V

Mixed greens, seasonal fruit, hazelnuts, bleu cheese, balsamic vinaigrette.

The Melody Salad V

Mixed greens, roasted shiitake mushrooms, caramelized onions, shaved Parmesan, with sherry vinaigrette

Caesar Salad

Romaine, croutons, Parmesan, Caesar dressing

VEGETABLES

Roasted Asparagus + Peas V GF

Steamed Green Beans V+ GF

Sesame Bok Choy V+

Spring + Summer Medley V+ GF

Zucchini, asparagus, onion, peas, green beans

Balsamic Roasted Vegetables V+ GF

Zucchini, peppers, cherry tomatoes, artichoke hearts, onion, balsamic

Roasted Squash V GF

maple, brown sugar, butter

Fall + Winter Medley V+ GF

Carrot, squash, fennel, onion, cauliflower

Ginger Glazed Carrots V GF

Ginger, brown sugar, butter

SIDES

Garlic Mashed Potatoes V GF

Garlic, cream, butter

Roasted Potato Medley V+ GF

Rosemary, garlic, olive oil

Wild Rice Pilaf with Quinoa V+ GF

Almonds, dried cranberries

French Rice Pilaf V GF

Peas, red pepper, white wine, butter

Herbed Basmati Rice V+ GF

Parsley, dill, cilantro

Macaroni & Cheese V

Penne Pasta Alfredo V

Cream, parmesan

Twice Baked Potato V

Bacon, sour cream, cheddar cheese, chives

Scalloped Potatoes V

Cream, cheddar

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