

# 2024 InterFaith Leadership Award Dinner



## MENU

### Reception - Hors D'oeuvres:

- Pomegranate, cranberry and brie bruschetta
- Sweet potato skins with guacamole (gluten free, dairy free)
- Goat cheese and fig puff pastry bites

### Salad:

- Mixed Greens with butternut squash, apples, raisins, sunflower seeds, and maple vinaigrette
- Rolls and butter

### Dinner Choices:

**Autumn Cider Herbed Salmon** with herbed rice and rainbow carrots with orange, brown sugar glaze

- Gluten Free

**Maple Glazed Chicken** with gem roasted potatoes and green beans

- Available as Kosher
- Gluten Free

**Stuffed Butternut Squash** with quinoa, cranberries and kale

- Gluten free and vegan

### Dessert

- Selection of cakes from Biscotti Cafe & Pastry Shop
- Selection of gluten free cupcakes from Sweet Praxis

Coffee & tea