

THE 2026 FEO



AWARDS GALA DINNER MENU

STARTER

GARDEN SALAD

Arugula, Spinach and Lettuce, Topped with a Tangy Balsamic Vinaigrette.
Artisan rolls and butter on the table.

ENTRÉES

BEEF SIRLOIN

Topped with a Zesty Chimichurri Sauce,
Roasted Peppers, Potato and Carrot
Terrine, Red Wine and Shallot Jus

VEGETARIAN OPTION

VEGAN PUMPKIN RISOTTO

served with Coconut Milk along with
Diced Pumpkin and Pepitas (GF) (V)

DESSERT

FLOURLESS CHOCOLATE CAKE

served with fresh brewed coffee or
specialty teas

