

AVALON HOLIDAY MENUS

PASSED HORS D'OEUVRES

BEEF

Shoyu braised beef short rib, maple glazed roasted butternut squash cube
Grilled sirloin, muscadine jam, arugula pistou, mini biscuit
Beef wellington puff pastry tart with Sparta mushroom duxelle, petit tenderloin, mustard cream

CHICKEN

Chicken apple cheddar empanada and savory Dijon mustard sauce
Nashville hot chicken bite, white bread strata, julienne pickle
Tequila braised chicken thigh, cheddar poblano grits cake, pickled corn, cilantro cream

SEAFOOD

Petit crab cake and roasted red pepper aioli
Smoked salmon, dill lemon cream, red onion brunoise, shaved caper berry,
everything 'bagel' cracker
Seared scallop, bacon jam, parsley pistou, ceramic spoon
Sesame tuna tartare, wonton crisp, micros

PORK

Orange braised pork shoulder, sweet potato gaufrette, pomegranate arils, mint chiffonade
Applewood smoked bacon-wrapped artichoke hearts
Petit croquet monsieur – ham, gruyere, grainy mustard, caramelized pears, thick sliced brioche

VEGGIE

Warm winter squash soup, five-spice spiked cream, olive oil fried crouton, shot glass
Potato pancake, apple honey walnut compote, sour cream, rosemary
Creamed spinach stuffed cremini mushrooms

Select three hors d'oeuvres for \$7.90 per guest;
some seafood items priced higher.



AVALON HOLIDAY MENUS

HOME FOR THE HOLIDAYS CLASSIC COMFORT DINNER BUFFET

Chef's cut skillet roasted Springer Mountain chicken breast
and pan jus and winter squash moustarda

Grilled Verlasso salmon side and winter citrus salsa

Avalon's signature mac 'n' cheese – fontina and Gouda and cheddar, oh my! – served warm

Roasted green bean salad with Moore Farms radicchio and toasted walnuts
and red wine vinaigrette

Crystal Organics farm kale and chard casserole with cornbread crumble, served warm

Artisan lettuce and herb salad with balsamic roasted grapes, toasted almonds, shaved parmesan
and champagne vinaigrette

Baked brie in puff pastry filled with candied pecans, brown sugar and apple jelly
and crackers and baguette

Assorted H&F rolls and butter

Black forest cake

Lemon curd tart with a pecan-citrus sauce

\$36.90 per guest



AVALON HOLIDAY MENUS

COCKTAIL BUFFET PICKUP/FORK ONLY

'Fancy Pants' chicken salad lettuce wrap

Petit tenderloin of beef, sliced and served ambient temperature,
finished with red pepper pico, micro greens and fresh horseradish cream

Grilled local vegetables tossed in roasted shallot vinaigrette

Smashed fingerling potato, parmesan black pepper aioli

Cool weather lettuce, shaved fennel and celery salad with pomegranate arils, parsley and
cracked black pepper and citrus honey vinaigrette

Cannellini bean salad with fresh peppers, red onions and white balsamic vinaigrette
and pita chips and rosemary croccantini

Local cheese platter with chef curated selection of spreads and breads and fruit garnish

Choose one pick up sweet and one cookie/bar



AVALON HOLIDAY MENUS

HEAVY HORS D'OEUVRES

ALL PICKUP

Grilled honey jalapeno chicken tenders with honey Dijon sauce

Petite tenderloin filet, asiago silver dollar roll, arugula, marinated onion, horseradish sauce

Marinated gulf shrimp with artichoke hearts, olives and loads of lemon

Brie, cranberry chutney, crostini, white balsamic redux, fried basil

Seasonal grilled farmer veggies tossed in roasted shallot vinaigrette

Roasted potato rounds topped with sour cream, bacon and chive

Fried scallion dip and kettle chips

Local cheese platter with chef curated selection of spreads and breads and fruit garnish

Assorted holiday cookies

Desserts

Black forest cake

Cranberry pear tarts with almond cream

Ginger puddings with bittersweet chocolate sauce and candied ginger

Lemon curd tart with a pecan-citrus sauce

\$39.00 per cake/tart



AVALON HOLIDAY MENUS

Pick up Sweets

Cranberry Panna cotta with sweet cranberries

Cream puffs with chocolate sauce

Pumpkin cheesecake shooters with candied graham cracker

Sticky toffee pudding with caramel sauce

Mini cheesecakes with wine gelee

Cookies and Bars

Toffee squares, chocolate sambuca cookies, holiday sugar cookies,
lemon bars, Almond bar cookies

Pistachio shortbread, Kolacky - raspberry filled shortbread cookies,
Mexican wedding cookies, molasses crinkles

Festive Holiday Punch

Pomegranate Ginger
Pomegranate, lime, vodka and ginger beer

Late Fall Sangria
Pinot noir, apples, pears and lemon

Fire Flower on the Mountain
Tequila, mint, citrus, grapefruit and cucumber

\$3.90 per guest

