

AVALON

CATERING

POP. POUR. CHEERS.

A Fall and Winter Celebration Cocktail Buffet
chef-curated to pair perfectly with your favorite sparkling wines!

peppery arugula, dried cherries, marcona almonds
+ white wine vinaigrette
GF + VEG + DF + NF

chile-spice braised creekstone short rib bites
w. braise jus reduction, fried garlic, scallions
GF + DF + NF

herb roasted gulf shrimp skewer
presented over buttered spaghetti squash
GF + NF

grilled springer mountain boneless chicken breast
w. grapefruit glaze
sliced and plattered w. citrus salad garnish
GF + DF + NF

parsnip parmesan truffle 'fries'
w. chopped fine herbes
GF + VEG + NF

blistered shishito peppers
w. toasted anson mills benne seeds
GF + VEGAN + DF + NF

sherry simmered beet and creamy burrata
+ aluma farm micros
on olive oil charred baguette croutes
VEG + NF

chef's selection of locally baked artisan breads
+ whipped butter
NF