

AVALON

CATERING

BIG PICTURE

A Fall and Winter Dinner Buffet

organic baby arugula, candied sparta imperial mushrooms,
shaved radicchio, organic radishes
+ garlic parmesan dressing
GF + VEG + NF

grainy mustard roasted verlasso salmon side
topped w. olive and red pepper salad
and served over basil cream sauce
GF + NF

pink peppercorn seared chef's cut chicken breast
finished w. pan jus and blanched brussels leaves
GF + NF

char-grilled kohlrabi and hakurei turnips
tossed in farmer veggie top pistou
GF + VEG + DF + NF

fennel roasted baby carrots
on a bed of seasoned and smashed chickpeas
w. fresh mint and georgia turmeric oil
GF + VEG + DF + NF

creamy anson mills heirloom grits
w. lemony leek butter and garlic confit
GF + VEG + NF

creamy lump crab and artichoke dip
+ olive oil toasted baguette slices and crisp crackers
NF

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