

AVALON

CATERING

HAVE A SEAT

Fall and Winter Plated Dinner

STARTERS

organic kale julienne, candied pecans and local goat cheese on a fried green tomato
+ champagne vinaigrette

GF + VEG

local lettuces w. radicchio, ellijay apple and toasted georgia walnuts
+ creamy chive vinaigrette

GF + VEG

autumn pumpkin soup + fried sage leaf, nutmeg crema

GF + VEG + NF

ENTREES

herb roasted springer mountain chef's cut chicken breast + dijon pan sauce

GF + NF

butcher cracked peppercorn crusted sirloin filet of beef + gorgonzola herb butter

GF + NF

pan seared black sea bass filet + pomegranate gastrique

GF + DF + NF

cauliflower 'steak' + sultana eggplant relish, fine herbes

GF + VEGAN + DF + NF

ACCOMPANIMENTS

butternut squash moustarda w. currants, olive oil sauté of swiss chard

GF + VEG + DF + NF

herb roasted yukon gold potatoes, buttered broccolini

GF + VEG + NF

roasted sunchoke puree, zeigler's honey glazed baby carrots

GF + VEG + NF

DESSERTS

salted caramel swirl cheesecake w. pretzel graham + pretzel garnish

VEG + NF

roasted apple pie + pomegranate syrup, crème anglaise

VEG + NF