

AVALON

CATERING

THREE SQUARES

Fall and Winter Creative Stations

Whole Hog

beeler's pork shoulder, slow-cooked and pulled
w. smoky peppers and onions
+ citrus mojo sauce, grilled corn tortillas
GF + DF + NF

slow-rendered beeler's pork belly, sliced and served alongside
housemade steam buns, cucumber quick pickle, spiced hoisin, scallions
DF + NF

tangy cabbage and carrot slaw w. cilantro and roasted chiles
+ lime vinaigrette
GF + VEG + DF + NF

New South American

tamarind rubbed painted hills beef sirloin w. peppers and onions
+ roasted garlic cream and fresh avocado slices
GF + NF

guajillo roasted squash w. toasted walnuts and roasted red peppers
GF + VEG

grilled sweet potato and crunchy poblano, local lettuces
w. pepitas, dried cranberries, queso fresco + cilantro vinaigrette
GF + VEG + NF

petite cumin green chile cornbread muffins + whipped butter
VEG + NF

Clean Eats

fresh orange and grapefruit platter w. shaved fennel
+ roasted crushed pistachios, mint agave drizzle
GF + VEGAN + DF

georgia apple slices tossed in apple cider vinaigrette
tossed w. kale julienne, roasted cashews and black sesame seeds
GF + VEG + DF

crisp seasonal veggies
+ roasted garlic white bean spread & edamame hummus
GF + VEGAN + DF + NF