

AVALON

CATERING

GLEEFUL GOODIES

A Fork-Friendly Cocktail Buffet

bar snacks

presented in small bowls at each bar
butter toffee peanuts + cacio e pepe popcorn
GF + VEG

on the buffet

verlasso salmon filets
covered and baked with tarragon, capers and herbs;
served ambient from a platter
finished w. shaved fennel slaw and lemon wedges
GF + NF

espelette pepper and apricot glazed boneless chicken breast,
sliced and finished w. alumia farm micro greens
GF + DF + NF

georgia kale and manchego puff pastry tartlet tatin
+ fresh herb garnish
VEG + NF

cannellini bean hummus bruschetta
topped w. sparta imperial mushroom duxelle
on pretzel ficelle crouton
w. peppery arugula chiffonade
VEG + NF

flash-roasted broccoli w. crispy heirloom quinoa
and dried fruits
GF + VEGAN + DF + NF

spiced leek fritters
+ pickled ranch dipping sauce
VEG + NF

capra gia goat cheese truffles
rolled in toasted pumpkin seeds, dried cranberries and fresh parsley
w. chef-curated accoutrements
+ rosemary croccantini, crisp crackers
VEG