

AVALON

CATERING

AMERICAN TRADITIONS

A Classic Autumn Harvest Dinner Buffet

julienne kale, north georgia apples, candied georgia pecans,
+ apple cider vinaigrette

GF + VEG + DF

butter basted bell & evans organic turkey breast
sliced and plattered w. fresh rosemary and dried cranberries
+ porcini mushroom gravy

GF + NF

bourbon-cranberry compote

GF + VEGAN + DF + NF

berkwood farms heirloom spiral-sliced ham,
honey ginger glazed and plattered w. festive holiday garnish

GF + NF

southern swiss dairy creamed yukon gold potatoes

GF + VEG + NF

blistered green beans
w. sautéed shallots, fried garlic chips, fresh citrus zest

GF + VEGAN + DF + NF

savory sourdough and sage dressing
made w. springer mountain farms chicken stock, mirepoix, fresh herbs

NF

balsamic glazed autumn squash
w. crisp pancetta and shallots

GF + DF + NF

buttermilk rolls + mustard-chive butter

VEG + NF

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CATERING

TIS THE SEASON

A Classic Winter Holiday Dinner Buffet

tender local lettuces, sliced pears, shaved celery, crumbled blue cheese
+ champagne vinaigrette

GF + VEG + NF

grainy mustard and rosemary rubbed
creekstone tenderloin of beef,
roasted, sliced, presented on a platter w. rosemary garnish
w. red wine shallot sauce + horseradish cream

GF + NF

h&f yeast rolls + whipped butter

VEG + NF

orange and balsamic glazed bone-in springer mountain chicken thighs
w. fresh orange wedges and chopped parsley

GF + NF

chef's collection of olive oil roasted winter squash
finished w. shallot-thyme oat crumble
and fresh pomegranate arils

GF + VEG + NF

grilled haricot verts w. caramelized fennel and toasted cumin walnuts

GF + DF + VEGAN

crispy fingerling potatoes, black pepper sour cream drizzle, fresh thyme

GF + VEG + NF

organic carrot and parsnip slaw
w. sundried cranberries, toasted pumpkin seeds,
scallions and dried coconut
tossed w. georgia ginger vinaigrette

GF + VEG + DF + NF