

AVALON

CATERING

LONG HONEYMOON

A Fall and Winter Dinner Buffet

local lettuces, crisp pears, spiced walnuts
+ dijon vinaigrette
GF + VEG

peppercorn crusted painted hills sirloin
+ sparta imperial mushroom and merlot sauce
GF + NF

pan seared springer mountain chef's cut chicken breasts
smothered in caramelized onion sauce w. thyme
GF + NF

roasted broccoli salad, golden raisins, toasted almonds,
organic baby arugula, apple cider vinaigrette
GF + VEG + DF

pomegranate molasses roasted baby carrots,
tahini yogurt sauce, pomegranate arils, fresh mint
GF + VEG + NF

lemony mashed yukon gold potatoes
GF + VEG + NF

herb and olive marinated feta
+ crisp crackers, sliced baguette
VEG + NF

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