

# AVALON

## CATERING

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### SOUTHERN CHARM

Fall and Winter Family-Style Served Dinner

#### STARTERS

local lettuces, shaved farmer veggies, parmesan crisps  
+ southern swiss dairy buttermilk vinaigrette

GF + VEG + NF

farro salad tossed w. crushed olives, citrus vinaigrette, fresh herbs  
presented in a bibb lettuce cup

VEGAN + DF + NF

baked potato and southern swiss dairy cream soup  
+ beeler's bacon, crumbled clothbound cheddar, scallions

GF + NF

#### ENTREES

cast iron seared springer mountain chef's cut chicken breast  
+ winter fruit salsa

GF + NF

sage grilled painted hills sliced sirloin + garlic aioli, garlic chips, micros

GF + NF

slow roasted brown butter harissa verlasso salmon filet  
served over herbed yogurt dressing

GF + NF

roasted portabella and cremini mushroom ravioli, parmesan cream sauce,  
organic arugula chiffonade, grated parmesan

VEG + NF

#### ACCOMPANIMENTS

parmesan mashed yukon gold potatoes

GF + VEG + NF

olive oil sautéed green beans w. toasted almonds

GF + VEG + DF

orange glazed and roasted baby carrots w. nigella seeds

GF + VEG + DF + NF

#### DESSERTS

triple chocolate cake w. dark chocolate ganache,  
dried cherry compote, sweet mint pistou, chantilly cream

VEG + NF

petite sweet pear rustic crostata + cardamom anglaise, red wine cranberries

VEG + NF