

AVALON

CATERING

MARRY UP

A Fall and Winter Heavy Hors d'Oeuvres Buffet

garlic sage grilled creekstone hanger steak of beef
+ locally baked french rolls,
farmer veggie top pistou, horseradish cream
NF

parmesan baked springer mountain chicken tenders
+ lemon aioli, lemon wedges
GF + NF

spreads and breads...
local kale and turmeric dip, chef's favorite hummus of the day
+ crisp veggies, crisp crackers
VEG + NF

applewood smoked bacon and local organic leek tartlet
topped w. lemony arugula salad
NF

roasted sweet potato salad w. crisp farmer peppers,
caramelized shallots, tons of herbs and honey mustard vinaigrette
GF + VEG + DF + NF

organic herb arancini + rosemary aioli, crumbled feta
VEG + NF

cavatappi pasta tossed w. cranberry-sage-pecan brown butter
+ grated parmesan and crushed red pepper on the side
VEG