

AVALON

CATERING

SOPHISTICATED SOIREE

Fall and Winter Plated Dinner

STARTERS

- roasted red pepper caprese
w. fresh mozzarella, farmer veggie top pistou, balsamic reduction
GF + VEG + NF
- organic baby arugula, roasted pistachios, dried cherries, crumbled feta
+ sumac vinaigrette
GF + VEG
- georgia grown butternut squash soup + ras el hanout croutons
VEG + NF

ENTREES

- cast iron seared springer mountain chef's cut chicken breast + white wine chicken jus
GF + NF
- char-grilled tenderloin of beef filet + pinot noir and sage demi-glace
GF + NF
- creamy tarragon and caper verlasso salmon filet, micros
GF + NF
- parmesan eggplant cannelloni w. lemon ricotta and rustic marinara
GF + VEG + NF

ACCOMPANIMENTS

- celeriac puree, blistered haricot verts w. caramelized onions
GF + VEG + NF
- new south heirloom risotto, roasted seasonal vegetables
GF + VEG + NF
- quinoa pilaf w. sparta imperial mushrooms, pan roasted brussels sprouts
GF + VEGAN + DF + NF

DESSERTS

- flourless chocolate torte
+ candied orange slice, orange marmalade sauce, fresh berries
GF + VEG + NF
- vanilla buttermilk cake w. chai spiced buttercream + diced apricot compote
VEG + NF