



AVALON

CATERING

Corporate Lunch

Minimum of 20 guests

Chicken with a Whole Grain Mustard Rub

Served with red wine mustard dressing
Flat Creek cheddar mac-n-cheese
Brussel sprouts with country ham
Winter chopped salad tossed with fromage blanc & a creamy herb dressing
Apple crisp & autumn-spiced whipped cream

Priced at \$15.90

Riverview Farm's Pork & Hatch Green Chili Stew (may substitute chicken)

Moist Anson Mills Cornbread
Jenn's tomato & cider-braised collards
Red leaf & butter lettuce salad, topped with fried onions & buttermilk vinaigrette
Orange cinnamon shortbread cookies

Priced at \$16.95

Grilled Carolina Trout with Preserved lemon butter

Herb roasted fingerling potatoes & sunchokes
Warm fennel, orange, & almond slaw
French lentils with buttered escarole
Cardamom spice cake & blackberry-ginger preserves

Priced at \$17.20

Vegetarian, Stuffed Jumbo shells

Stuffed with black olives, slow-roasted onions & vegetables, local grana, & mozzarella, then simmered in a local tomato sauce
Garlic cheese bread on H&F ciabatta
Red leaf salad with zesty oregano vinaigrette
Almond pound cake & brandied vanilla peach jam

Priced at \$13.90

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Corporate Lunch

Grilled Flank Steak seasoned with Avalon Steak Salt

Topped with a sauce of local mushrooms, onions & fresh thyme

Griddled cauliflower with a caper & olive relish

Farro & winter squash pilaf

Gem lettuces, radish & herb-white balsamic vinaigrette

Upside down gingerbread pear pudding & spiced yogurt

Priced at \$16.90

Whole, Herb & Spice-Roasted, Local Chicken

Glazed winter vegetables with caramelized apples

Swiss chard & kale casserole

Local greens salad with radish, beets, farm eggs, toasted bread

crumbs, & garlic-parmesan dressing

German apple cake

Priced at \$16.90

Thai-marinated & Grilled Tofu with Citrus-Miso Soy Sauce

Roasted broccoli & turnip slaw tossed in a local peanut dressing

Soba noodle salad with cucumber & benne seed with coconut-yogurt dressing

Poppyseed & lime angel food cake with blueberry syrup

Priced at \$14.40

Substitute chicken - \$1.85

Skillet Roasted Chicken & Louisiana Shrimp

Served with house-made hot sauce gravy

Anson Mills wild rice pilaf

Buttered celery hearts & roots

Grilled romaine salad, shaved fall veggies & Creole mustard dressing

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Creamy Bread pudding with bourbon caramel

Priced at \$17.20

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BBQ Spiced Pork Tenderloin

Avalon smoked peach & tomato BBQ sauce

H&F Southern rolls

Grilled cabbage slaw with a creamy cider dressing

Winter greens, potatoes, cornbread croutons & bacon-sherry vinaigrette

Chocolate Hazelnut Torte with orange marmalade

Priced at \$16.90

Chicken Pot Pie, Cheddar-chive Biscuit Crust

Filled with local mushrooms, parsnip, potatoes, & carrots

Mixed lettuce & chicories, chevre, & a citrus-honey vinaigrette

Baked apples, cranberry caramel sauce, & spiced yogurt

Priced at \$14.90

Chicken Picatta

Thin chicken cutlets, seasoned, floured & sautéed to golden brown,
topped with a lemon caper sauce

Lemon-honey glazed carrots & beets

Mashed potato soufflé

Butterhead lettuce salad with fresh herbs & ranch dressing

Marbled chocolate & orange cheesecake

Priced at \$15.60

Southwestern Chicken Pasta –

Penne pasta served with a cream sauce made from roasted sweet peppers,
fresh corn, tomato & cilantro

Mixed field green salad with a balsamic vinaigrette

Grilled seasonal vegetables

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Baked French rolls
Assorted cookies & brownies

Priced at \$14.90

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All menus include chafers with sterno, platters, bowls & serving utensils. Also included are chinet plates, black disposable utensils, napkin & cups.

There will be a \$45.00 set-up & pick-up fee added to each order
Prices may vary outside of the perimeter

Please note that we offer a full line of recycled, biodegradable plates, utensils, cups & napkins. Please request when ordering. Add \$.50 per guest

Also available –

Bottled Water – \$1.25
Pellegrino & Panna Water – \$4.00 for 1 litre
Sweetened & Unsweetened Tea – \$10.00 per gallon
Assorted Organic Spritzers - \$1.75
Assorted Izze Sparkling Juices - \$1.80
Lemonade, Raspberry Lemonade, Caramelized Lemonade – \$12.00 per gallon
Assorted Soft Drinks – \$1.40
Ice – \$3.50 per bucket

Regular & De-caf Coffee Service – \$2.30
Assorted Tazo Tea – \$2.30

China, flatware, glassware & linen napkins (upon request)

Professional service staff

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Floral arrangements

Tables & chairs

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