



## **CARIBBEAN GALA**

*500 Guests*

For this, most festive event, let Avalon Catering transport you to a unique place, as a diverse group of parents, teachers and friends gathers in community. As your guests arrive, we invite them to experience a refined taste of the Islands. In the entry way we present a buffet filled with bright, Caribbean tastes and colors. Lavish floral arrangements filled with tropical flowers, a buffet accented with fruits, wicker, wrought iron and polished silver. Seating tables “pop” from the floor, covered in sophisticated shades of green and blue with accents of saffron and ruby, creating an atmosphere of celebration and sophistication.

Blood orange, rum and champagne cocktail

### **White Sands**

Light, easy refreshments as the guests begin their evening.  
Tables are decorated under the tiki bar with fresh, tropical fruits, white sand in glass vases, shells

Handcrafted Jamaican vegetable pies with an herb scented raspberry sauce  
Sweet coconut shrimp with a tropical fruit salsa

Calaloo

Island spinach dip flavored with long-simmered onions and fresh herbs – served tableside with  
griddled island flatbreads

### **Blue Waters**

*The first course*

Chilled dungeness crab salad with papaya, and avocado

Bright, silky spring pea soup  
Wisp of crème fraiche



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### The Main Event

Choose from an array of colorfully presented entrée items,  
each served from chef attended tables, decorated with soothing colors.  
All the while your guests will hear the sound of soft steel drums floating over the night...

Honey laquered chicken breast splashed with a balsamic reduction  
Black eyed pea fritters

Authentic Jerk chicken threaded on sugar cane skewers  
Stewed tomato and onion confit  
Pilou – authentic Trinidadian rice and pigeon peas

Cinnamon cured pork loin with a blue cheese melon sauce  
Pickled vegetables  
Slow-simmered chayote squash compote

Pan seared salmon filet floating in a lemon emulsion  
Sweet corn souffle  
Small roasted vegetables  
On small plates

Chicken curry and chili pepper skewers  
Coconut rice served from coconut shell halves

Skewered beef sirloin with Hunan barbeque sauce  
Tropical fruit slaw with jicama and papaya  
Lemongrass and coral lentil salad

Tamarind-saffron glazed duck with sauteed red cabbage  
Crisped walnuts  
Sweet potato fries  
Shallot infused coconut sauce  
Presented in Matini glasses



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### The Deep Setting Sun

*A final tribute to a warm, tropical paradise*

Pineapple tart tatin with banana caramel ice cream

White chocolate mousse with passion fruit center  
Spun sugar crown

Coconut cake – plain and simple

Key lime mousse  
Macadamia daquiose