

PLATED MENU

Passed Hors D'oeuvres

COCONUT SHRIMP

passed with an apricot-onion marmalade

BALSAMIC STRAWBERRY BRUSCHETTA

Plump spring strawberries, drizzled in a marsala-balsamic reduction
Topping a grilled French bread rusk spread with Brie and parmesan

CRISPY LEMON ARTICHOKE FRITTERS passed
with dilled aioli

First Course

PETITE GOAT CHEESE SOUFFLE

On a bed of lightly dressed arugula

Main Course

ROASTED RIBEYE OF BEEF

Avalon's signature chimichurri

&

ROULADE OF CHICKEN

Filled with spring vegetables
Drizzled with a lemon tarragon sauce

FINGERLING POTATOES

With rosemary and basil butter

TENDER-CRISP GREEN BEANS

Tossed with roasted cherry tomatoes and buttery Panko bread crumbs

BRIOCHE KNOT ROLLS, PECAN RAISIN BREAD AND ROSEMARY ROLLS With
sweet butter

Dessert

CHOCOLATE AND STRAWBERRY SHORTCAKES

With Grand Marnier whipped cream