

# BUFFET MENU ~ SPRING

## *Passed Hors d'Oeuvres*

### **BRIE AND RASPBERRY BEIGNETS**

### **COCKTAIL-SIZED LAMB CHOPS**

Offered with a Malbec wine jus

### **CRISPY LEMON ARTICHOKE FRITTERS**

## *At the Buffet*

### **MUSTARD BASIL CHICKEN**

Butterflied and pan-seared

### **ROASTED ROCKFISH**

Marinated in orange flesh, thyme and garlic, then roasted till crisp  
Served on a bed of sautéed spinach with fennel and red peppers

### **SCANDINAVIAN ROOT VEGETABLES**

Parsnips, rutabaga, carrots, red potatoes and sweet onion  
Drizzled with fresh dill butter

### **FLAKY MUSHROOM TART**

A layer of savory custard is topped with roasted mushrooms, shallots and cippolini  
onion

### **STEAMED ASPARAGUS**

With lemon zest, cracked pepper and sweet butter

### **ARUGULA AND AVOCADO SALAD**

With grape tomatoes, slivered celery, toasted walnuts and crumbled Morbier  
cheese

### **SESAME BREADSTICKS, BAGUETTE RUSKS AND ARTISAN BREADS**

With sweet butter

## *Dessert*

### **BITE-SIZED SWEETS DISPLAY**

Tiny pies and fruit tarts, profiteroles, chocolate cannolis, passionfruit squares,  
caramel and walnut bites, butterscotch blondies and cheesecake pops

# BUFFET MENU ~FALL

## ***Passed Hors d'Oeuvres***

### **TOASTED APPENZELER CHEESE SANDWICH BITES**

crusty bread lightly spread with butter and Dijon mustard, then topped with heady Swiss cheese, poached pear and pancetta  
the sandwich is then broiled till the cheese melts and the pancetta crisps

### **SKEWERS OF LAMB AND PORTOBELLO MUSHROOMS** with a rosemary bearnaise

### **CURRIED SQUASH AND POTATO SOUP SIPS**

in a chicken stock base, roasted red bliss potatoes and yellow squash are combined with sweet yellow onion, curry powder, cumin, coriander and oregano

## ***At the Buffet***

### **SLOW-ROASTED PORK LOIN** with a lingonberry-sage glaze

### **CHICKEN POSITANO**

medallions of chicken breast, pounded thin, dusted with cornmeal and cayenne and pan-roasted  
served on a bed of wilted spinach, arugula, tomato and yellow onion

### **BARLEY RISOTTO WITH AUTUMN VEGETABLES**

cooked on site with crushed garlic, white wine, Vidalia onion and a brunoise of roasted root vegetables, blended with grated fontina cheese

### **CARDAMOM, CARROT AND PEAR PUREE** with a pinch of sugar, salt and pepper

### **BROCCOLI AND CAULIFLOWER FLORETS** tossed in dilled lemon butter

### **SNOWFLAKE, PUMPERNICKEL AND FENNEL-RYE ROLLS** with sweet butter

## ***Dessert***

### **SWEET CROSTINI**

grilled baguette slices topped with melted white chocolate, chopped pistachios and sun-dried cherries

# PLATED MENU

## *Passed Hors d'Oeuvres*

**ORANGE AND BASIL SCALLOPS** marinated in orange zest, coriander and olive oil served with a basil-orange cream sauce

**PESTO-GRILLED SALMON SKEWERS** with tomato chimichurri

**MUSHROOM RISOTTO ARANCINI** with a tomato pumpkin curry dipping sauce

## *First course*

**ANGEL HAIR PASTA WITH BABY ASPARAGUS**  
Tossed with artichoke hearts and trumpet mushrooms, shaved gruyere and a fresh lemon vinaigrette

## *Main course*

**GRILLED CHICKEN BREASTS WITH FRIED PLANTAINS AND HONEY-SHERRY GLAZE** prepared with garlic, cinnamon, cumin, cilantro, salt and cracked black pepper accented with poblano and ancho peppers, olive oil, peanut oil, honey and sherry

**COGNAC PORK ROULADES**  
filled with bacon, avocado, shallots and walnuts cut into thick coin slices offered with an orange gremolata

**BLANCHED SUGARSNAPS WITH PECORINO AND ARUGULA**  
sweet sugarsnap peas tossed with salted pine nuts and shallots served on a bed of lightly dressed arugula, with Pecorino shavings and cracked Tellicherry pepper

**GRILLED FOCACCIA STICKS**  
brushed with olive oil and herbs

## *Dessert*

**COINTREAU-GRILLED PEARS**  
with zabaglione over  
**LEMON ZEST ANGEL FOOD  
CAKE**

# PLATED MENU

## ***Passed Hors d'Oeuvres***

### **SHRIMP BISQUE MARSALA**

Served in a demitasse cup and topped with a dollop of crab meat

### **GRILLED BACON-WRAPPED SCALLOPS**

With apple pesto for dipping

### **MUSHROOM RISOTTO BALL**

Served with a curried tomato-pumpkin sauce

## ***First Course***

### **CALIFORNIA CITRUS SALAD**

young salad greens with sections of orange, grapefruit and tangerine topped with toasted walnuts and dried cranberries splashed with a walnut vinaigrette

## ***Main Course***

### **GRILLED ATLANTIC SALMON FILETS**

With Meyer lemon gremolata

### **WILD MUSHROOM RISOTTO WITH CREAMED SPINACH**

### **ROASTED SWEET POTATOES**

tossed with almonds, orange segments, honey and thyme

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

## ***Dessert***

### **LORD BALTIMORE DOME**

Dome of kirsch mousse with brandied cherries and toasted pecans  
Topped with a flamed Italian meringue

*Just a few sample menus... we're looking forward to making a menu  
and a memory just for you!*

*You may delete the desserts you see here and add a wedding cake to any  
of these menus or provide your own professionally baked cake if you  
wish.*

## 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

DINNER SERVED TO HONOR PRESIDENT ABRAHAM LINCOLN  
ON THE OCCASION OF HIS 200<sup>TH</sup> BIRTHDAY

**First course**

**CHILLED SPRING PEA SOUP**

With lemon verbena crème fraiche

And

**MACHE AND GREEN APPLE SALAD**

With crisp pancetta, candied walnuts and shaved Gruyere

**Second Course**

**SPICED AND GLAZED SEA BASS**

With honey grapefruit sauce

**Third Course**

**VEAL DELMONICO**

With morels marsala

**SPRING ASPARAGUS AND SUGAR SNAP PEAS**

**CASSEROLE OF POTATOES WITH TOMATO**

**Dessert**

**COCONUT CAKE**

With lemon curd and strawberries