

SEASON'S GREETINGS

2023

Avalon
CATERERS INTERNATIONAL

Holiday Brunch for the Bunch

AVALON'S BAGEL & SALMON DISPLAY

Assorted freshly baked bagels to include plain, sesame & poppy seed
Served with cream cheese, Smoked salmon, sliced tomato, red onion, capers and lettuce

SPINACH, TOMATO & MUSHROOM FRITTATA

Garnished with fresh tomatoes and chives

OLD-BAY SEASONED POTATO HASH BROWN

Offered with salsa on the side

ASSORTED BREAKFAST SANDWICHES

~TURKEY SAUSAGE & EGGS

~ HAM & CHEESE

~BACON, CHEDDAR AND EGGS

~PORTOBELLO MUSHROOMS & PEPPER JACK CHEESE

BROWN SUGAR BUTTERMILK WAFFLES

Offered with sweet butter, maple syrup, strawberries and whipped cream

TROPICAL FRUIT SALAD

With fresh pineapple, orange segments, mango, coconut and cashews

BEVERAGE STATION

To include SPICED APPLE CIDER, REGULAR COFFEE, AND HOT CHOCOLATE

Offered with flavored creamers, mini marshmallows and peppermint sticks

~BOTTLED WATER, ASSORTED JUICES AND FRAPPUCCINO



Holiday Lunch for a Crowd

CARVERY

presented on slabs of granite and carved to order

ROASTED TURKEY BREAST WRAPPED WITH BACON RIBBONS

Butterflied turkey breast layered with bacon, sage, rosemary and garlic, roasted until golden brown, sliced and served with cranberry-orange relish

CLOVE-STUDED CRANBERRY GLAZED HAM

stuffed with fresh greens and mint, served with apricot horseradish

MARINATED, GRILLED FLANK STEAK

offered with flaky biscuits, rye-fennel and rosemary rolls and tiny croissants

ALL THINGS CARBO-LICIOUS

(don't worry, you've been good all year!)

PUMPKIN RAVIOLI

in the Italian tradition at Christmas Eve, this creamy cheese ravioli is drizzled with pumpkin cream, toasted pine nuts and snips of scallion

ORANGE CURRANT NOODLE KUGEL

Sweet and savory baked noodle pudding sweetened with currants and orange zest

CORNBREAD, PECAN AND WILD MUSHROOM STUFFING

cornbread, wild mushrooms, shallots and fresh herbs with crunchy toasted pecans

SILVER QUEEN CORN CUSTARD

made with fresh cream, white corn, brown eggs and butter

SAUTEED GREEN BEANS

with a julienne of apple and fennel

GRILLED UMBRIAN VEGETABLES

thickly sliced zucchini, yellow squash, sweet bell peppers, sweet potato, fennel, eggplant and Vidalia onion, brushed with olive oil and herbs

ELVES' WORKSHOP POTATO BAR

guests are invited to enhance hollowed baked red bliss potato halves with dollops of garlic or parmesan whipped mashed potato, shredded cheese, Buffalo chicken, tomato chimichurri, or cubed ham. Sweet potatoes are offered too, with pecan streusel topping, orange-cranberry relish or crumbled bits of maple bacon

ASSORTED HOLIDAY COOKIES AND BITE-SIZED PIES

stars, snowflakes, cardinals, ornaments, snowmen and more, plus tiny pumpkin and fruit pies

Casual Holiday Fun

SPINACH AND CRAB DIP

Grilled French bread slices and crackers for dipping

MERRY MEATBALLS

The classic dish, with a bit of savory cranberry jam in the sauce

GRILLED CHEESE FINGERS

With tomato soup sips

COCA-COLA BAKED HAM

Carved on site

With biscuits and honey mustard

CHRISTMAS RAVIOLI

Tossed with grilled mushrooms, peppers, sweet onion, zucchini and a creamy cheese sauce

BRIE AND BUN WREATH

Warm and creamy Brie cheese is the centerpiece of a pull-apart brioche wreath
To be offered with vertical displays of carrots, green beans, red peppers & Grapes

**SNOWFLAKES and SNOWMEN COOKIES, PEPPERMINT STICK BROWNIES
AND CHOCOLATE DIPPED MARSHMALLOWS**



Cozy Fireside Reception

Passed Hors d'Oeuvres

ROCK SHRIMP SCAMPI PIZZA

Garlic-marinated rock shrimp with scampi butter, fresh basil and four cheeses

Grilled Tenderloin of Beef Bruschetta

Garlic-rubbed grilled sourdough with ribbons of beef, roasted cherry tomato, sun-dried tomato mayo and shaved Parmesan

TINY MAC AND CHEESE BITES

Topped with crumbled bacon and a dash of diced jalapeno

GRILLED CHICKEN SLIDERS

Gouda cheese and sautéed mushrooms

VEGETABLE POT STICKERS

Oriental dumplings pan-fried in the classic tradition, served with our signature soy dipping sauce

VISIONS OF SUGARPLUMS

A beautiful array of the season's best cookies, in holiday shapes and décor
Along with caramel apple cheesecake bites and butterscotch blondies

Jack Frost Nipping

Passed Hors d'Oeuvres

PEPPERED BEEF TENDERLOIN AND PORTOBELLO MUSHROOMS

Roasted and offered with a green peppercorn béarnaise sauce

BEGGARS' PURSES

Roasted breast of duckling napped with plum and Hoisin sauce, tucked into a delicate crepe and gathered in a knot with a fresh chives

BARBECUED SALMON RIBBONS

marinated in sesame oil, dry sherry, chopped cilantro and fresh ginger, offered with a champagne mustard sauce

ZUCCHINI AND POTATO FRITTERS WITH SOUR CREAM AND APPLE SAUCE

WARM PUMPKIN SOUP SIPS

Dolloped with crème fraiche and chives served in a demitasse cups

ROASTED POTATO CUP

Topped with sour cream, broccoli, cheddar cheese and chives

ROASTED VEGETABLE PIZZA

Carrot and red bell pepper puree, asparagus, arugula and roasted seasonal vegetable relish with Quattro formaggi

SNOWBALL CHOCOLATE TRUFFLES

Dusted with powdered sugar

COLORFUL HOLIDAY COOKIES, PEPPERMINT STICK BROWNIE AND CARAMEL CHEESECAKE BITES

Let it Snow!

PASSED HORS D'OEUVRES

BROCHETTES OF CRANBERRY CHICKEN

Offered with an orange cream sauce

FENNEL AND PEPPER PORK SKEWERS

With a sour-cherry sauce for dipping

CARAMELIZED ONION AND BLUE CHEESE SKEWERS

CARAMELIZED CIDER SHRIMP

Shrimp is sautéed with butter, apple cider and brown sugar and offered with a Calvados applejack sauce

BACON-WRAPPED BREADSTICKS

Dusted with Parmesan cheese

SPICE CRUSTED GOAT CHEESE BALLS

Creamy goat cheese rolled in an assortment of colorful spices and dried fruit to include Fennel and Poppy, Rosemary and Lemon Zest and Fig and Crushed Pink Peppercorn

TARTLETTES OF WILD MUSHROOM AND LEEK

In a Chardonnay cream

COLORFUL HOLIDAY COOKIES, PEPPERMINT STICK BROWNIES AND CARAMEL CHEESECAKE BITES



Holiday around the World

AT THE BUFFET

TANDOORI CHICKEN POPS

Served with raita and tamarind sauce

VEGETABLE SAMOSAS

English pea, potato and masala spices

BITE-SIZED BEEF AND CHEESE EMPANADAS

Avalon's signature salsa

ASIAN FISH TACOS

Flaky white fish, shredded spiced cabbage, radish and wasabi cream in a crunchy taco shell

CRISPY POTATO LATKES

Served with sour cream and apple sauce

TRIPLE REUBEN SKEWERED BITE

With corned beef, sauerkraut, Thousand Island dressing and Swiss cheese on grilled rye bread

FALAFEL, HUMMOUS AND TABBOULEH PITA POCKETS

GRILLED LAMB SKEWERS

With a piquant yogurt herb sauce

INTERNATIONAL SELECTION OF BITE-SIZED HOLIDAY SWEETS

Streusel-topped baby apple pies, creamy alfajores, French berry tartlets, Swiss chocolate and espresso bites, Italian tira misu squares

Holiday Sweets

AT THE BUFFET

AN ASSORTMENT OF BUTTERY HOLIDAY COOKIES

RASPBERRY-FILLED JELLY DONUTS

GOLD FOIL-WRAPPED CHOCOLATE COINS

BITE-SIZED APPLE TARTLETS

CRANBERRY NUT BREAD WITH WALNUT CREAM CHEESE FROSTING

WHITE CHOCOLATE PEPPERMINT STICK BARK

GINGERBREAD CAKE WITH SPICED PEAR

PUMPKIN PIE WITH GINGER STREUSEL

WARM BRIE WITH ALMONDS, CRANBERRIES, MANDARINS AND RUM

BROWNIE SANTA HATS WITH WHIPPED CREAM AND STRAWBERRIES



Beverage Station

SPICED APPLE CIDER, COFFEE AND TEA SERVICE
Offered with flavored creamers



HOT CHOCOLATE BAR

With butterscotch, white and dark chocolate chips, marshmallows, cinnamon sticks
candy cane, toasted coconut flakes and peppermint crunch
To enhance with dark rum, Cointreau or Bailey's Irish Cream

Boozy Treats

PEAR CHAMPAGNE

The classic bubbly,
elevated with pear slices and whole clove

HOT BUTTERED RUM

Smokin!

CRANBERRY MARTINI

MULLED WINE

Served warm, with fruit and spice

SPARKLING ROSEMARY RUM PUNCH

With a drop of honey

THE ORNAMENTINI (ICE BAR NOT INCLUDED)

We can provide service staff, bartenders, tables, linens, chairs, décor
and anything else you'd like to make your party complete....
a few examples follow but the possibilities are endless!



