

# AVALON

## CATERING

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### PICK ME

Fall and Winter Creative Stations

#### Tapas

gulf shrimp pan roasted w. sherry and chiles

GF + DF + NF

patatas bravas + garlic aioli

*crispy fried potatoes*

GF + VEG + NF

roasted piquillo peppers stuffed w. georgia goat cheese, zeigler's honey

GF + VEG + NF

baby spinach sautéed w. currants, pine nuts and georgia apples

GF + VEG

#### Eastern Mediterranean

jujeh kebab

*orange, cumin and saffron springer mountain boneless skinless chicken thighs*

served over grilled naan w. whole roasted roma tomato garnish

NF

shirin polo

*celebration basmati rice w. sweet orange, carrots and almonds*

GF + VEG

mast-o khiar + kashk-e bademjan

*minted cucumber yogurt +*

*roasted eggplant spread w. dried yogurt finished w. dried shallot and mint oil*

GF + VEG + NF

grilled barbari bread

VEG

salad shirazi

*cucumber, tomato, feta salad*

GF + VEG + NF

#### Spreadables

roasted cauliflower and sesame spread w. ginger and coriander

GF + VEGAN + DF + NF

fried scallion dip w. toasted cumin and coriander

GF + VEG + NF

roasted red pepper hummus

GF + VEGAN + DF + NF

local veggie crudité, crispy pita chips,  
butter grilled naan, kettle-cooked potato chips

VEG + DF + NF