

CHEF'S TABLE *Catering*

STAFF HOLIDAY CELEBRATION MENU

DECEMBER 4 AVILA BEACH GOLF RESORT 350 GUESTS
6:00 GUEST ARRIVAL

STATION APPETIZERS

ASSORTED MEATS, CHEESES, FRUITS, BREADS AND LOCAL OLIVE OILS

SEAFOOD STATION TO INCLUDE JUMBO SHRIMP COCKTAIL AND FRESH OYSTERS ON THE HALF SHELL

DUMPLING STATION – ASSORTED DUMPLINGS FROM AROUND THE WORLD

TRAY PASSED APPETIZERS

BITE SIZED CRAB CAKES; PAN SEARED SCALLOP ON FRESH CORN SALAD; CHICKEN PARMESAN BITE; BEEF TENDERLOIN SKEWERS WITH ARUGULA CHIMICHURRI; THAI CHICKEN LETTUCE WRAPS; ASSORTED FLATBREADS; BACON WRAPPED DATES; PAN SEARED DUCK BREAST CROSTINI WITH TART CHERRY COMPOTE; GOAT CHEESE AND ASPARAGUS CROQUETTE; POLENTA CUP WITH MUSHROOM RAGOUT

PLATED STYLE DINNER SERVICE

BABY GREENS SALAD WITH PEARS, GORGONZOLA CHEESE AND GINGERED WALNUTS IN VINAIGRETTE

SURF AND TURF PLATE:

SLICED NEW YORK STEAK WITH CARAMELIZED ONION PUREE AND BUTTER POACHED PRAWNS

ROASTED FARRO

GRILLED VEGETABLES

ARTISAN ROLLS AND BUTTER

VEGETARIAN, VEGAN AND GLUTEN FREE MEALS AVAILABLE UPON REQUEST