

Catered By
avalon

Leave the food to us...



**Helping to make
your events
easier. Avalon
catering specializes
in corporate
events, weddings,
graduations
and family
celebrations. Our
talented staff will
help guide you
through your
entire event.**

610.436.4100 ~ 116 East Gay Street ~ West Chester, PA 19380

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Avalon Catering Buffet Package

minimum 25 guests

Choose one salad, one pasta, two main courses & two sides
\$26.95 per person

Included are disposable chaffing dishes, plastic ware, plastic plates, paper napkins

Antipasti & Cheese Trays

Small Serves 15 | Large Serves 30 optional

Cheese Display

Parmesan, sharp provolone, fresh goat cheese, Gorgonzola Dolce, Aged cheddar & accompaniments small \$65 | large \$120

Avalon Antipasti

Assorted olives, marinated artichokes, grilled mushrooms, roasted vegetables stuffed pepper poppers, roasted red peppers, Parmesan, prosciutto, salami & accompaniments small \$65 | large \$120



Hors d'Oeuvres

By the dozen | 24 piece minimum optional

- Bacon Wrapped Dates \$30**
- Cheese Steak Egg Rolls \$30**
- Arancini \$30**
- Caprese Skewer \$30**
- Beef & Pepper Skewer \$35**
- Coconut Shrimp \$40**
- Bacon Wrapped Scallops \$40**
- Mini Crab Cakes \$45**
- Pigs In A Blanket \$30**

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SALAD

MIXED GREENS

goat cheese, red grapes, almonds,
honey balsamic vinaigrette

BABY SPINACH

cranberries, Gorgonzola,
walnuts, honey balsamic vinaigrette

CAPRESE

fresh mozzarella, basil, roasted
tomato, lemon olive oil,
balsamic reduction

ROASTED BABY BEETS

sheep's milk ricotta, baby kale,
hazelnuts, olive oil

ROMAINE HEARTS

traditional Caesar
roasted red peppers, croûtons

WEDGE

creamy Gorgonzola dressing,
tomatoes, crispy bacon

PASTA

PENNE WITH PANCETTA & PEAS

sauce ala vodka, marinara,
or alfredo
with chicken + \$5
with shrimp + \$5

FARFALLE AND SHORT RIB

portabella mushroom, caramelized onion
red wine demi sauce

BAKED MANICOTTI

mozzarella, Parmesan,
ricotta, sauce marinara
or
spinach and ricotta,
sauce marinara

SWEET & SOUR EGGPLANT

rigatoni, sauce marinara

LOBSTER RAVIOLI

brandy cream sauce + \$10

RAVIOLI ~ choose from

SPINACH
THREE CHEESE
CRAB + \$5
LOBSTER +7
sauce ala vodka, marinara,
or alfredo

BAKED PENNE BOLOGNESE

lamb meat sauce with
ricotta cheese

MAINS

CHICKEN OR VEAL

choose from mushroom marsala,
piccata, mozzarella pomodoro, scallopini,
Parmigiana, Francaise
veal + \$6

ROAST PORK TENDERLOIN

cippolini onions, balsamic demi

GRILLED SWORDFISH

choose from marinara, piccata, marsala

FILET MIGNON TAILS 6OZ + \$10

veal demi sauce

Filet Tips and Shrimp

red wine demi sauce +5

BONELESS BEEF + \$5 SHORT RIBS 5oz

SLOW ROASTED PORK SHOULDER

rosemary jus

BONE-IN CHICKEN BREAST

rosemary-lemon jus

SAUTÉED FLOUNDER

lemon white wine sauce
with crab + \$5

MEATBALLS

veal, beef & pork, sauce marinara

SAUSAGE & PEPPERS

sweet sausage, bell peppers, onions

GRILLED SALMON

Choose from
tomato and black olive tapenade
Dijon cream sauce
eggplant caponata
putanesca

EGGPLANT PARMIGIANA

mozzarella, tomato sauce

SIDES

BABY GREEN BEANS

SAUTÉED EGGPLANT

RED BLISS POTATOES

GRILLED ZUCCHINI

PASTA SALAD

BROCCOLI RABE

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Desserts

Assorted Cookie Tray

serves 12 \$40 | serves 24 \$75

Tiramisu Shooters

serves 12 \$40 | serves 24 \$75

Bread Pudding Heat and Serve

half tray \$35 | full tray \$65

Budino Shooters

serves 12 \$40 | serves 24 \$75

Mini Cupcakes

chocolate / vanilla / red velvet
12pcs \$35 | 24 \$60

Assorted Cookies and Brownies

serves 12 \$40 | serves 24 \$75



Little Tikes

Chicken Fingers

serves 12 \$40 | serves 24 \$75

Penne Pasta red or white

half pan \$40 | full pan \$75

Services & Ordering

Servers

\$200 each / minimum 2 / four hours

Bar Tenders

\$200 each / four hours

Event Planning

Includes site survey, menu planning, floral design, all rentals and any additional planning needed for your themed event. Call for pricing

Phone

610.436.4100 opt 3

Delivery Area & Service

Local Delivery \$100

Deposit

50% deposit required when ordering. Balance due one week prior to event.

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Individual Trays

ANTIPASTO

AntiPasti Tray

hard cheese, fresh mozzarella, stuffed peppers, salumi, roasted vegetables, chili cured olives, artichokes
small (10-15 ppl) \$69 / large (20-25ppl) \$110

Cheese Tray

Parmesan, gorgonzola dolce, manchego, cranberry rolled goat cheese log, assorted accompaniments
small (10-15 ppl) \$90 / large (20-25ppl) \$145

Fried Arancini

fried risotto
small (10-15 ppl) \$50 / large (20-25ppl) \$90

Caprese

fresh mozzarella, basil, roasted tomatoes, lemon olive oil, balsamic reduction
small (10-15 ppl) \$55 / large (20-25ppl) \$105

Stuffed Roasted Long Hots

sharp provolone, salami
small (10-15 ppl) \$55 / large (20-25ppl) \$100

Bruschetta

crostini
small (10-15 ppl) \$45 / large (20-25ppl) \$85

SALAD BOWLS serves 10 -15 \$40 | serves 20 - 25 \$75

Mixed Greens

goat cheese, red grapes, almonds, honey balsamic vinaigrette

Baby Spinach

cranberries, gorgonzola cheese, walnuts, raspberry balsamic vinaigrette

Italiano

roasted red peppers, red onion, tomato, salumi, extra virgin olive oil, balsamic reduction

Wedge

creamy gorgonzola, tomatoes, crispy bacon

Garden Salad

mixed greens, red onion, tomato, cucumber honey balsamic vinaigrette

Roasted Beets

oranges, ricotta, almonds

PASTA

Penne Vodka

half pan (10-15 ppl) \$50 / full pan (20-25 ppl) \$85
with chicken \$65 / \$125
with shrimp \$70 / \$135

Three Cheese Ravioli

sauce ala vodka, tomato basil, or alfredo
half pan (10-15 ppl) \$45 / full pan (20-25 ppl) \$80

Lobster Ravioli

sauce ala vodka, tomato basil, or alfredo
half pan (10-15 ppl) \$65 / full pan (20-25 ppl) \$125

Baked Rigatoni Bolognese

lamb meat sauce with ricotta cheese
half pan (10-15 ppl) \$45 / full pan (20-25 ppl) \$85

Baked Manicotti

mozzarella, Parmesan, ricotta, sauce marinara
half pan (10-15 ppl) \$40 / full pan (20-25 ppl) \$75
or
spinich and ricotta
half pan (10-15 ppl) \$40 / full pan (20-25 ppl) \$75

Baked Rigatoni

marinara sauce with mozzarella & ricotta cheese
half pan (10-15 ppl) \$40 / full pan (20-25 ppl) \$75

Sweet & Sour Eggplant

rigatoni, sauce marinara
half pan (10-15 ppl) \$40 / full pan (20-25 ppl) \$75

Judy Foodie Pasta Special

farfalle pasta, mushroom, caramelized onion, veal demi sauce
half pan (10-15 ppl) \$55 / full pan (20-25 ppl) \$105

Penne & Meatballs

marinara sauce
half pan (10-15 ppl) \$55 / full pan (20-25 ppl) \$105

MAIN COURSES

Grilled Swordfish

choose from marinara, picatta, marsala
small (10-15 ppl) \$MP / large (20-25 ppl) \$MP

Grilled Salmon

choice your sauce from catering package
small (10-15 ppl) \$70 / large (20-25 ppl) \$125

Sautéed Flounder Stuffed with Crab

lemon white wine sauce
small (10-15 ppl) \$95 / large (20-25 ppl) \$185

CRABCAKES

small (10-15 ppl) \$95 / large (20-25 ppl) \$185

Chicken or Veal

choose from mushroom marsala, piccata, mozzarella pomodoro, scallopini, parmigiana, francaise
chicken half pan (10-15 ppl) \$60 / full pan (20-25 ppl) \$115
veal half pan (10-15 ppl) \$90 / full pan (20-25 ppl) \$185

Boneless beef Short Ribs 6oz

small (15 pcs) \$80 / large (25pcs) \$155

Slow Roasted Pork Shoulder

rosemary au jus
small (10-15 ppl) \$60 / large (20-25 ppl) \$115

Oven Roasted Bone In Chicken Breast

rosemary - lemon jus
small (15 pcs) \$60 / large (25 pcs) \$110

Sausage & Peppers

sweet sausage, bell peppers, onions
small (10-15 ppl) \$60 / large (20-25 ppl) \$110

Eggplant Parmesan

small (10-15 ppl) \$50 / large (20-25 ppl) \$95

Meatballs and Sausage Marinara

small (10-15 ppl) \$50 / large (20-25 ppl) \$95

BALANCE TO BE PAID WHEN ORDERING

6% SALES TAX WILL BE ADDED

IF YOU DON'T SEE WHAT YOU WANT, LET US KNOW AND WE WILL CUSTOMIZE IT

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Weddings & Formal Receptions



Plated Reception

Chef John Brandt-Lee will create a formal plated coursed menu based on your needs. Your guests will enjoy a cocktail hour or family style appetizers, a salad course and three entrées to choose from.

CALL FOR PRICING 610.436.4100

Buffet Reception

A fun and tasty way to enjoy more time with your guests. Chef John Brandt-Lee will work with you to create a menu based on your needs. Your guest will enjoy a cocktail hour, a salad course and a buffet with three entrées, two starches, two vegetables and rolls. CALL FOR PRICING 610.436.4100

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