

The Avondale Buffet

Salad Station

(Choice of Two)

House Salad

Artisan lettuce tossed in balsamic vinaigrette and topped with julienne carrots, red cabbage, tomatoes, and cucumbers

Caesar Salad

Crisp romaine lettuce tossed with our house made Caesar dressing and topped with fresh croutons and parmesan cheese.

Marinated tomato cucumber tray

Topped with basil infused olive oil and fresh herbs.

Entrée Selection

Choice of Two \$42.95 Choice of three \$46.95

Pecan Crusted Chicken – Seared chicken breast topped with a pecan relish and a Dijon horseradish cream sauce

Thai Grouper – Fresh Atlantic grouper sautéed and topped with a Thai curry sauce.

Keylime Shrimp and Scallop Linguine – Fresh local shrimp and scallops sautéed and tossed in a key lime butter sauce. Served over linguine pasta.

Roasted Beef Tenderloin – Whole roasted beef tenderloin sliced and topped with a red wine mushroom demi.

St. Augustine Mahi – Fresh local Mahi grilled and topped with a roasted shallot crab sauce.

Chicken Marsala – Pan seared chicken breast topped with shitake mushroom marsala sauce.

Seared Pork Tenderloin – Tender pork tenderloin seared, roasted, sliced and topped with a tomato butter sauce.

Side Selections

(Choice of Two)

Fresh buttery mashed potatoes

Rice Pilaf

Fresh vegetable du jour

Honey and chive glazed carrots

Scored red skin potatoes

Green beans with toasted almonds

Package includes

Assorted dinner rolls with butter, coffee, tea, and soda

25 person minimum on all buffets