



avalon hotel

BEVERLY HILLS

HOLIDAY MENU 2024

FOR INQUIRIES, EMAIL ABH.SALES@AVALONBEVERLYHILLS.COM

HOLIDAY PACKAGE #1

RECEPTION \$115++

ARTISAN CHEESE DISPLAY

- DOMESTIC & IMPORTED BOUTIQUE CHEESES
- ARTISAN JAMS & SPREADS
- CALIFORNIA WILDFLOWER HONEY
- ROASTED NUTS AND DRIED FRUITS
- ASSORTED CRACKERS
- LOCALLY BAKED BREADS

ROASTED CHICKEN STATION

- DINNER ASSORTMENT OF BREAD ROLLS
- CHARRED SCALLION CHIMMICHURRI (GF,V)
- BRUSSELS WITH CURRANT RELISH (GF,VG)
- ROSEMARY JUS (GF)

CHEF'S PASTA STATION

- TRADITIONALLY PREPARED USING DOMENICO'S FRESH PASTA
- LEMON PENNE PRIMAVERA, ROASTED SQUASH, SUNDRIED TOMATO
- SPANISH BOMBA RICE WITH STEWED SOFRITO, ENGLISH PEAS, SAFFRON
- BASIL PESTO RIGATONI, SHAVED PECORINO, TOASTED PINENUTS

FARMER'S MARKET VEGGIE STATION (V,GF)

- SALADE DU MARCHE WITH RED WINE VINAIGRETTE (V, GF)
- GRAND CRUDITES (V, GF)
- RED BEET HUMMUS (V, GF)
- GREEN GODDESS (V, GF)

DESSERT

- FALL PIE, CHANTILLY CREAM (VG)
- CHOCOLATE TART WITH SALTED CARAMEL (VG)



HOLIDAY PACKAGE #2

HAPPY HOUR RECEPTION \$65++

PASSED HORS D'OEUVRES

- OLIVE TAPENADE CROSTINI, GRILLED SOURDOUGH BAGUETTE (V)
- TRUFFLE MAC & CHEESE BITES (VG)
- LAMB MEATBALLS, HARISSA POMODORO, RED CURRANT
- BUTTERNUT SQUASH AGNOLOTTI (V)
- MACHEGO STUFFED MEDJOOOL DATES WITH CRISPY CHORIZO (GF)

DESSERT STATION

- SEASONAL PROFITEROLE
- BANANA PUDDING, VANILLA SHORTBREAD BOURBON BUTTERSCOTCH

HOLIDAY PACKAGE #3

PLATED LUNCH \$65++

STARTER

- HAMACHI CRUDO: JAMACIA CURED YELLOWTAIL, HASS AVOCADO, PICKLED FRESNO, POMERGRANATE CUCUMBER SALSA (DF/GF)
- WINTER KALE SALAD, CHARRED HEARTS OF PALM EMERALD KALE, SHAVED FENNEL, BANYULS VINIAGRETTE, CRISPY BRUSSEL LEAVES, TOASTED MARCONA ALMONDS (V,GF)

DESSERT

- CHEF ASSORTED SWEET BITES

ENTRÉE (PRE-SELECTED CHOICE OF)

- PAN-SEARED SALMON, PARSNIP PURÉE, ROASTED HEIRLOOM CARROT, GOLDEN RAISIN GREMOLATA (GF)
- ROASTED AIRLINE CHICKEN, POLENTA, BLOOMSDALE SPINACH, PAN REDUCTION JUS (GF)
- BUTTERNUT SQUASH AGNOLOTTI, SAUTEED WILD MUSHROOM. SAGE PECORNIIO BRODO, BRUSSELS (VG)



HOLIDAY PACKAGE #4

PLATED DINNER \$95++

- SERVED WITH CHEF'S SELECTION OF BREADS
- BREWED CANYON COFFEE
- SPECIALTY TEAS

STARTER

- WINTER KALE SALAD, CHARRED HEARTS OF PALM EMERALD KALE, SHAVED FENNEL, POMANGRANATE VINIAGRETTE, CRISPY BRUSSEL LEAVES, TOASTED MARCONA ALMONDS (V,GF)

ENTRÉES (PRE-SELECTED CHOICE OF)

- PAN-SEARED SALMON, PARSNIP PURÉE, ROASTED HEIRLOOM CARROT, GOLDEN RAISIN GREMOLATA (GF)
- HERB-CRUSTED FILET MIGNON, MARBLE POTATO MEDELY, RED MERLOT JUS (GF)
- FOREST MUSHROOM RISOTTO, WILD MUSHROOMS ENGLISH PEAS, FINE HERBS, PARMESAN (VG, GF)

DESSERT

- SPICED WALNUT CAKE, CINNAMON WHIPPED CREAM, CARAMELIZED APPLES (GF)