



AVALON

CATERING



Dear Friends,

As the golden days of summer gently wane, we find ourselves reflecting on the moments we've shared together this season. It has been an extraordinary summer, filled with delightful events and heartwarming connections.

But, just because the school year has started, doesn't mean we're done with summer flavors just yet! While we plan to enjoy the fresh produce of summer as long as we can, we can't help but also feel an excitement for what lies ahead. Looking to the second half of the year, we are inspired by the limitless possibilities that await us in the kitchen, and at your events.

Together, as a community of passionate industry professionals and clients who feel like family, we can't wait to embark on a journey to create even more unforgettable experiences, cherishing every moment alongside you.

The best is yet to come,

Cathy Conway
Founder & President

Take Your Next Career Step With Us

Avalon Catering is growing - again!

We're looking for an experienced Account Executive to join our sales team.

For this position, we are seeking an enthusiastic and results-driven person to play a pivotal role in booking events, building strong client relationships, and contributing to the overall success of Avalon Catering.

If this sounds like you, learn more below. Or, help us share this news with your network!

[Learn more](#)

How to Keep Calm on Event Day



Photo taken by [Michaella Jelin](#)

With 30+ years of service in the catering industry, we know planning an event can be challenging.

In our latest blog, learn seven invaluable tips that will ensure your event is both successful and a smooth-sailing experience from start to finish.

Whether you're an industry professional looking to calm the event day jitters, organizing an event for your company, or planning the wedding of your dreams, these tips will help you navigate every step of the planning process leading up through event day.

Discover how to keep calm on event day so you can enjoy every moment!

[Read how now!](#)

Industry Trends

Chefs collaborating on cocktail menus is an industry trend on the rise in 2023!

Whether creating perfectly-paired tastes or sourcing local, fresh ingredients for flavor infusions, the possibilities are endless.

The drink culture connoisseurs at *Imbibe Magazine* explore just a corner of this trend with their summer article, *Think Beyond Bloody Marys for Your Tomato Drinks*.

Check out how to use peak summer flavors, like tomatoes, in your drinks!

[Let's get creative](#)



Connect with Avalon

For more information about catering your corporate event, wedding, social event, or other occasion, [connect with us!](#) It would be a pleasure to help bring your event vision to life with delicious farm-to-table foods, beautiful décor, and more!

avaloncatering.com | 404-728-0770

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