

**AMBIENT LUNCH MENUS**  
**Spring and Summer**

Responsibly sourced and thoughtfully prepared menus  
designed to make entertaining easy

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**Chef Curated Packages**

**Deli Day**

Cold cuts for a hot day.

Enjoy building a sandwich w. your favorite toppings!

sliced deli turkey, applewood smoked ham, classic chicken salad <sup>GF + DF + NF</sup>  
chef's choice hummus <sup>GF + VEGAN + DF + NF</sup>

platter of vegetables <sup>GF + VEGAN + DF + NF</sup>  
sliced garden tomatoes, locally grown lettuces,  
pickles and peppers

platter of sliced cheeses <sup>GF + VEG + NF</sup>  
aged cheddar + provolone

assorted condiments <sup>GF + VEG + DF + NF</sup>  
small bowls of mustard and mayo,  
cruets of olive oil and red wine vinegar,  
salt and pepper shakers

assorted sliced breads from h&f bread  
assorted individual bags of chips

the AVALON kale salad <sup>VEG + NF</sup>  
creamy kale salad w. watermelon radishes,  
organic carrot, pumpernickel crumble  
+ garlic parmesan dressing  
served ambient from a bowl

**\$14.90 per guest; 20 guests minimum, additional increments of 5 guests**



**Executive Salad Bar**  
Build-Your-Own Salad!

local lettuces & baby kale  
GF + VEGAN + DF + NF

herbed heirloom quinoa & harissa spiced cauliflower rice  
GF + VEGAN + DF + NF

organic carrots, local watermelon radishes,  
cucumber, tomatoes, scallions,  
garbanzo beans, edamame  
GF + VEGAN + DF + NF

shredded cheddar cheese, crumbled goat cheese  
GF + VEG + NF

sunflower seeds & dried fruit  
GF + VEGAN + DF + NF

southern swiss dairy creamy herb dressing (you know, ranch!) GF + VEG + NF  
+  
zeigler's honey balsamic vinaigrette GF + VEG + DF + NF

**\$9.90 per guests; 20 guests minimum, additional increments of 5 guests**

**Please note...**

All Ambient Lunch Packages require a 20-guest minimum and will be offered in additional increments of 5 guests.

Kindly, we cannot accept substitutions within these packages. We are also happy to accommodate your requests from our a la carte menu!

Minimums apply to all orders.  
Additional considerations apply.

Please see Ordering Guidelines for more information.

**A La Carte Ambient Lunch Selections**

**Proteins**

**Tomato Ginger Marinated Sirloin** GF + DF + NF  
tomato ginger marinated painted hills sirloin,  
grilled to medium rare and sliced; served ambient from a platter  
+ marinated red onion garnish

**\$12.90 per guest; 20 guest minimum, additional increments of 5 guests**



**Spice Rubbed Hanger Steak** <sup>GF + DF + NF</sup>

creekstone hanger steak rubbed in keri-anne's special spice mix,  
grilled to medium rare and sliced; served ambient from a platter  
w. charred scallion batons

**\$11.90 per guest; 20 guest minimum, additional increments of 5 guests**

**Sticky Curry Fried Chicken Tenders** <sup>NF</sup>

springer mountain chicken tenders,  
curry fried and tossed w. chili garlic sauce, honey and rice wine vinegar  
served ambient from a platter  
w. cilantro leaves

**\$10.90 per guest; 20 guest minimum, additional increments of 5 guests**

**Hummus Baked Chicken Breast** <sup>GF + DF + NF</sup>

springer mountain boneless, skinless chicken breasts, coated in hummus,  
baked and sliced; served ambient from a platter  
w. za'atar fried chickpeas and chiffonade of mint

**\$10.90 per guest; 20 guest minimum, additional increments of 5 guests**

**Peri-Peri Salmon** <sup>GF + NF</sup>

verlasso salmon filets glazed w. peri-peri sauce;  
served ambient from a platter  
w. flame-grilled corn relish

**\$14.90 per guest; 20 guest minimum, additional increments of 5 guests**

**Tarragon Caper Salmon** <sup>GF + NF</sup>

verlasso salmon filets covered and baked with tarragon, capers and herbs;  
served ambient from a platter  
w. fresh fennel fronds and lemon wedges

**\$14.90 per guest; 20 guest minimum, additional increments of 5 guests**

**Black Bean Cakes** <sup>VEG + DF + NF</sup>

seasoned w. mild chili seasonings and fresh veggies;  
served ambient from a platter  
and topped w. tomato and corn salsa

**\$10.90 per guest; 20 guest minimum, additional increments of 5 guests**



**Enhanced Salads**

**The AVALON Kale Salad** <sup>VEG + NF</sup>

creamy kale salad w. watermelon radishes,  
organic carrot, pumpernickel crumble  
+ garlic parmesan dressing  
served ambient from a bowl

**Berry Almond Salad** <sup>GF + VEG</sup>

local lettuces, sliced strawberries, blueberries  
crumbled goat cheese, sliced almonds  
+ balsamic vinaigrette  
served ambient from a bowl

**Locavore Salad** <sup>GF + VEG</sup>

the best local lettuces of the day, the best local veggies of the day,  
the best local cheese of the day, toasted georgia pecans  
+ green goddess dressing made w. southern swiss dairy buttermilk and organic herbs  
served ambient from a bowl

**Classic Greek Salad** <sup>GF + VEG + NF</sup>

chopped romaine layered w. loads of crumbled feta, diced cucumber,  
greek olives and artichoke hearts  
+ zesty oregano vinaigrette,  
served ambient from a bowl

**Mediterranean Chopped Salad** <sup>GF + VEG</sup>

local lettuces and kale, marinated artichoke hearts, kalamata olives,  
marcona almonds, roasted beets, shaved local veggies  
+ basil ranch dressing,  
served ambient from a bowl

**Powerhouse Salad** <sup>GF + VEG + DF</sup>

local kale, ginger carrot quinoa, dried fruits,  
chili marinated kidney beans, toasted georgia peanuts  
+ zeigler's honey and lime vinaigrette,  
served ambient from a bowl

**Warm Weather Panzanella** <sup>VEG + NF</sup>

locally baked bread croutons tossed w. local lettuces,  
fresh tomatoes, sliced cucumber,  
blistered garbanzo beans, lots of herbs  
+ sherry vinaigrette  
served ambient from a bowl

**'Loaded' Salad** <sup>GF</sup>

local lettuces piled up  
w. beeler's bacon lardons, boiled farm eggs, aged cheddar,  
organic scallions, farmer radishes, toasted whole almonds,  
+ southern swiss dairy creamy herb dressing (you know, ranch!),  
served ambient from a bowl



**Classic Caesar Salad** <sup>NF</sup>

crisp romaine, shaved parmigiano-reggiano,  
olive oil fried croutons, cracked black pepper  
+ caesar vinaigrette,  
served ambient from a bowl

**\$40.00 per 5 quarts; 5 quarts serves up to 25 guests, additional increments of 2 quarts at \$16.00 per 2 quarts**

**Locally Baked Bread**

**Chef's Choice Locally Baked Rolls** <sup>VEG</sup>  
+ whipped butter

**\$15.00 per dozen**

**Scratch Buttermilk Biscuits** <sup>VEG + NF</sup>  
prepared w. southern swiss dairy buttermilk  
+ whipped butter

**\$30.00 per dozen**

**Ambient Sides**

**White Bean Salad** <sup>GF + VEGAN + NF</sup>  
cannellini bean salad  
w. sliced local radishes, crushed olives, herbs and olive oil  
served ambient from a bowl

**Minted Pea Cous Cous** <sup>VEG + DF + NF</sup>  
israeli cous cous w. english peas and fresh mint  
in champagne vinaigrette  
served ambient from a bowl

**Four Bean Salad** <sup>GF + VEG + NF</sup>  
green beans, black beans, garbanzo beans and local field peas  
w. crumbled feta and lemon zest vinaigrette,  
served ambient from a bowl

**Chorizo and Tomato Farro Salad** <sup>DF + NF</sup>  
anson mills farro piccolo salad with housemade chorizo sausage,  
fresh tomatoes, red onion and fresh herbs  
in red wine vinaigrette  
served ambient from a bowl



**Pasta Salad w. Buttermilk Vinaigrette** <sup>VEG + NF</sup>  
broccoli and local pea pasta salad  
w. shaved parmigiano-reggiano, organic basil  
and creamy southern swiss dairy buttermilk vinaigrette,  
served ambient from a bowl

**Chipotle Potato Salad** <sup>GF + VEG + NF</sup>  
roasted new potatoes  
w. chipotle seasoning, greek yogurt and celery  
served ambient from a bowl

**Fresh Fruit Salad** <sup>GF + VEG + DF + NF</sup>  
fruit salad macerated w. fresh lime juice, organic agave nectar and mint,  
served ambient from a bowl

**\$30.00 per 2 quarts; 2 quarts serves 10 – 12 guests**

**Grilled Asparagus** <sup>GF + VEG + NF</sup>  
artfully plattered  
and garnished w. crumbled goat cheese and crispy shallots  
served ambient from a platter

**\$85.00 per platter; serves up to 20 guests**

**Tarragon Roasted Carrots** <sup>GF + VEGAN + DF + NF</sup>  
organic carrots, bias sliced and olive oil roasted w. tarragon  
tossed w. crisp green beans garnish  
served ambient from a platter

**\$35.00 per platter; serves 10 – 12 guests**

**Grilled Veggies** <sup>GF + VEGAN + DF + NF</sup>  
seasonal vegetables grilled w. roasted shallot vinaigrette,  
served ambient from a platter

**\$75.00 per platter; serves up to 20 guests**

**Fresh Broccoli Salad** <sup>GF + VEG + DF</sup>  
fresh broccoli florettes and shaved stems,  
dates, toasted almonds, organic baby arugula  
+ roasted garlic vinaigrette  
served ambient from a platter

**\$85.00 per platter; serves up to 20 guests**



**Roasted Baby Carrots** <sup>GF + VEG + NF</sup>

honey chipotle roasted baby carrots  
w. crumbled feta and fresh mint,  
served ambient from a platter

**\$35.00 per platter; serves 10 – 12 guests**

**Boxed Sandwiches + Boxed Entrees**

**Specialty Sandwich Boxes**

\$14.90 each; minimum of 20 boxes, additional increments of 5 boxes,  
thank you for selecting a minimum of 5 of each type

each box contains 1 specialty sandwich, 2 sides, 1 dessert, compostable cutlery,  
napkin, compostable box w. label

**Specialty Sandwich Trays**

\$10.90 each; minimum of 20 sandwiches, additional increments of 5,  
thank you for selecting a minimum of 5 of each type

**The Smoked Turkey Sandwich** <sup>NF</sup>

thinly sliced smoked turkey, aged provolone,  
housemade preserves, aioli,  
sautéed vidalia onions, local lettuces,  
locally baked semolina batard

**American Classic Roast Beef Sandwich** <sup>NF</sup>

thinly sliced medium rare roast beef, red onion jam,  
classic horseradish sauce, peppery arugula,  
locally baked thick cut sourdough bread

**Mediterranean Salmon Burger** <sup>NF</sup>

verlasso salmon burger, cucumber tzatziki,  
sliced tomato, crumbled feta, local lettuces,  
locally baked griddled bun

**California Grilled Chicken Sandwich** <sup>NF</sup>

grilled chicken breast, lime and avocado salsa,  
crisp sprouts, sliced tomato,  
locally baked crispy ciabatta roll

**'Don't Worry' Curry Chicken Salad Pita Pocket**

herb baked chicken salad  
- curried yogurt, toasted almonds, raisins and organic scallions -  
local lettuces, ben's classic pita pocket pita

**Pulled Pork Sandwich** <sup>NF</sup>

savory berkshire pork shoulder roasted w. brown sugar, paprika and thyme,  
crisp julienne of cabbages and carrots, whole grain mustard crema,  
locally baked toasted brioche bun



**THAT Italian Hero Sandwich**

thinly sliced ham, prosciutto + salami and sopressata by the spotted trotter  
w. aged provolone, kalamata olive spread,  
local lettuces, oregano vinaigrette, aioli,  
locally baked hoagie roll

**Lemon Labneh And Grilled Eggplant Sandwich** <sup>VEG</sup>

lemon labneh spread, za'atar grilled eggplant, artichoke hearts,  
mint, basil, parsley, cilantro, scallion,  
salted water soaked walnuts and sliced radishes,  
locally baked focaccia bread

**Cumin Coriander Grilled Tofu Wrap** <sup>VEGAN + DF + NF</sup>

cumin and coriander grilled the soy shop tofu,  
roasted zucchini tahini spread spiked w. basil,  
sliced avocado, sliced tomato, pea tendrils,  
vegan lavash wrap

**Collard Hummus Wrap** <sup>GF + VEGAN + DF + NF</sup>

lightly blanched collard leaf wrap  
filled w. roasted red pepper hummus, tri-color quinoa salad,  
crisp julienne of seasonal veggies, and local micros

**Mushroom Tofu Lettuce Wrap** <sup>GF + VEGAN + DF</sup>

leaves of local lettuces  
filled w. ginger lemongrass sautéed sparta imperial mushrooms,  
atlanta's 'the soy shop' tofu, toasted georgia peanuts,  
crisp veggies and fresh herbs

**Gluten Free Turkey Sandwich** <sup>GF + NF</sup>

thinly sliced smoked turkey, sliced cheddar,  
sliced tomatoes, local lettuces, whole grain mustard aioli,  
udi's gluten free sandwich bread

**Classic Sandwich Boxes**

\$12.90 each; minimum of 20 boxes, additional increments of 5 boxes,  
thank you for selecting a minimum of 5 of each type

each box contains 1 classic sandwich, 1 side + whole fruit or chips, 1 dessert,  
compostable cutlery, napkin, compostable box w. label

**Classic Sandwich Trays**

\$8.90 each; minimum of 20 sandwiches, additional increments of 5, thank you for  
selecting a minimum of 5 of each type

**Ham & Swiss Sandwich** <sup>NF</sup>

w. dijon mayo, lettuce, tomato, locally baked bread

**Turkey & Provolone Sandwich** <sup>NF</sup>

w. dijon mayo, lettuce, tomato, locally baked bread



**Roast Beef and Cheddar Sandwich** <sup>NF</sup>  
w. dijon mayo, lettuce, tomato, locally baked bread

**Classic Chicken Salad Sandwich** <sup>NF</sup>  
w. lettuce, tomato, locally baked bread

**Classic Pimento Cheese Sandwich** <sup>VEG + NF</sup>  
w. lettuce, tomato, locally baked bread

**Hummus & Roasted Seasonal Veggie Wrap** <sup>VEGAN + DF + NF</sup>  
chef's hummus and roasted seasonal veggies + pea shoots  
rolled inside of a lavash wrap

### **Boxed Entrées**

\$18.90 each; minimum of 20 entree boxes, additional increments of 5,  
thank you for selecting a minimum of 5 of each type

each box contains...

local lettuces, chef's choice dressing in a compostable soufflé cup, H&F roll,  
chef's choice cookie and 2x2 bar,  
compostable cutlery, napkin, compostable box

**Tarragon Caper Salmon** <sup>GF + NF</sup>  
verlasso salmon filets covered and baked with tarragon, capers and herbs;  
w. fresh fennel fronds and lemon wedges

**Hummus Baked Chicken Breast** <sup>GF + DF + NF</sup>  
springer mountain boneless, skinless chicken breasts, coated in hummus,  
baked and sliced; w. za'atar fried chickpeas and chiffonade of mint

**Tomato Ginger Marinated Sirloin** <sup>GF + DF + NF</sup>  
tomato ginger marinated painted hills sirloin,  
grilled to medium rare and sliced;  
+ marinated red onion garnish

**Black Bean Cakes** <sup>VEG + DF + NF</sup>  
seasoned w. mild chili seasonings and fresh veggies;  
topped w. tomato and corn salsa

We kindly request that you order a minimum of 5 of each type of boxed meal.

### **Sides in Compostable Cups**

**chopped grilled asparagus** <sup>GF + VEG + NF</sup>  
w. crumbled goat cheese and crispy shallots  
in a 6 oz compostable cup w. lid



**Fresh Broccoli Salad** GF + VEG + DF

fresh broccoli florettes and shaved stems,  
dates, toasted almonds, organic baby arugula  
+ roasted garlic vinaigrette  
in a 6 oz compostable cup w. lid

**\$3.90 each; 5 minimum per selection**

**White Bean Salad** GF + VEGAN + NF

cannellini bean salad  
w. sliced local radishes, crushed olives, herbs and olive oil  
in a 6 oz compostable cup w. lid

**Minted Pea Cous Cous** VEG + DF + NF

israeli cous cous w. english peas and fresh mint  
in champagne vinaigrette  
in a 6 oz compostable cup w. lid

**Four Bean Salad** GF + VEG + NF

green beans, black beans, garbanzo beans and local field peas  
w. crumbled feta and lemon zest vinaigrette,  
in a 6 oz compostable cup w. lid

**Chorizo and Tomato Farro Salad** DF + NF

anson mills farro piccolo salad with housemade chorizo sausage,  
fresh tomatoes, red onion and fresh herbs  
in red wine vinaigrette  
in a 6 oz compostable cup w. lid

**Pasta Salad w. Buttermilk Vinaigrette** VEG + NF

broccoli and local pea pasta salad  
w. shaved parmigiano-reggiano, organic basil  
and creamy southern swiss dairy buttermilk vinaigrette,  
in a 6 oz compostable cup w. lid

**Chipotle Potato Salad** GF + VEG + NF

roasted new potatoes  
w. chipotle seasoning, greek yogurt and celery  
in a 6 oz compostable cup w. lid

**Fresh Fruit Salad** GF + VEG + DF + NF

fruit salad macerated w. fresh lime juice, organic agave nectar and mint,  
in a 6 oz compostable cup w. lid

**Tarragon Roasted Carrots** GF + VEGAN + DF + NF

diced organic carrots, olive oil roasted w. tarragon  
tossed w. crisp green beans garnish  
in a 6 oz compostable cup w. lid



**Roasted Organic Carrot Salad** GF + VEG + NF

honey chipotle roasted organic carrots  
w. crumbled feta and fresh mint,  
in a 6 oz compostable cup w. lid

**AVALON kale salad** VEG + NF

creamy kale salad w. watermelon radishes,  
organic carrot, pumpernickel crumble  
+ garlic parmesan dressing  
in a 6 oz compostable w. lid

**fresh fruit salad** GF + VEGAN + DF + NF

fruit salad macerated w. fresh lime juice,  
organic agave nectar and mint  
in a 6 oz compostable cup w. lid

**\$2.90 each; 5 minimum per selection**

Please note...

Minimums apply to all orders.  
Additional considerations apply.

Please see Ordering Guidelines for more information.

