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**AMBIENT LUNCH BUFFETS AND BOXES**

**ENHANCED SALADS - \$12.90**

Salads may be prepared and presented on Avalon platters, on compostable platters or in individual portions.

**Avalon Fall Salad with Grilled Chicken**

Thyme Dijon grilled chicken, Woodland Gardens lettuce salad with grilled Ellijay apples, candied walnuts, Capra Gia goat cheese & cider vinaigrette

**Mediterranean Chopped Chicken Salad**

Herb grilled chicken, local lettuces and kale, marinated artichoke hearts, Kalamata olives, Marcona almonds, roasted beets, shaved local veggies & oregano ranch

**Greek Salad with Pan Seared Chicken Breast**

Salt and pepper seared chicken breast, chopped romaine, crumbled feta, diced cucumber, Greek olives, artichoke hearts & zesty oregano vinaigrette

**Chicken and Kale Salad**

Lemon spiked Springer Mountain Chicken breast, creamy kale salad with watermelon radish, Organic carrot, pumpernickel crumble & garlic parmesan dressing

**Southern Belle Salad with Chicken**

Balsamic-marinated Springer Mountain chicken, artisan lettuce and herb salad with balsamic roasted grapes, toasted almonds, shaved parmesan & Southern Swiss Dairy buttermilk vinaigrette

**Grilled Sirloin and Arugula Salad**

Garlic salt grilled Painted Hills sirloin steak, spicy organic arugula, dried currants, roasted Sparta oyster mushrooms, Capra Gia goat cheese, Benton's bacon & balsamic vinaigrette

**Grilled Fajita Steak Salad**

Painted Hills sirloin steak, local lettuces, roasted bell peppers, caramelized onions, rustic gringo guacamole, tajin roasted pepitas & fire roasted jalapeno green goddess dressing

**Pomegranate Beef Salad**

Painted Hills sirloin glazed with pomegranate molasses, cool weather lettuce and shaved fennel and celery salad with pomegranate arils, parsley and cracked black pepper & citrus honey mint vinaigrette

**Vegetarian Salad** vegetarian

Butternut squash, organic baby kale, crumbled feta, rosemary spiced walnuts, apple cider marinated red onions, dried cranberries, cracked black pepper & maple Dijon vinaigrette

**Quinoa and Sweet Potato Salad** vegan

Mirepoix braised quinoa, local lettuces, roasted sweet potatoes, grape halves & GA pecan and kale pesto vinaigrette

We request that you order a minimum of 5 of each type of salad.

**Assorted H&F rolls + butter - \$15.00 per dozen**



**AMBIENT LUNCH BUFFETS AND BOXES PG 2**

**SPECIALTY SANDWICH BOXED LUNCH**

SELECT

1 specialty sandwich + 1 side

CHEF'S CHOICE

cookie + dessert bar

INCLUDES

compostable cutlery, napkin, compostable box

\$12.90 per box

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

**CLASSIC SANDWICH BOXED LUNCH**

SELECT

1 classic sandwich + side of whole fruit or chips

CHEF'S CHOICE

cookie + dessert bar

INCLUDES

compostable cutlery, napkin, compostable box

\$10.90 per box

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



## **AMBIENT LUNCH BUFFETS AND BOXES PG 3**

### **HEARTY BOXED ENTRÉE**

SELECT

1 entrée:

Herb grilled Verlasso salmon filet

Dijon roasted springer mountain chicken breast

Char-grilled sirloin steak

Red wine braised quinoa stuffed portabella mushrooms <sup>vegan</sup>

+ 1 side

CHEF'S CHOICE

cookie + dessert bar

INCLUDES

Local lettuces, dressing in a compostable soufflé cup, H&F roll,  
compostable cutlery, napkin, compostable box

\$16.90 per box

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

### **SPECIALTY SANDWICHES**

#### **The Smoked Turkey Sandwich**

**AVALON signature**

Smoked turkey, sautéed Vidalia onions,  
aged provolone, local lettuces,  
house made aioli,  
muscadine rosemary preserves & H&F  
semolina wide Pullman bread

#### **Beef and Blue Sandwich**

Sliced roast beef, Sweet Grass Dairy Asher  
Blue cheese, marinated red onions,  
local lettuces,  
tomato jam, fresh horseradish cream &  
H&F sourdough bread

#### **Sweet and Sour Salmon Burger**

Thai sweet chili roasted Verlasso salmon  
patty, cabbage and sweet pepper slaw with  
lime vinaigrette,  
local lettuces, arugula aioli & H&F griddled  
organic wheat bun

#### **Harvest Grilled Chicken Sandwich**

Herb roasted breast of chicken, cloth-bound  
cheddar, local lettuces,  
thinly shaved red onion,  
cranberry pecan spread &  
H&F pan de mie bread  
\*onion may be omitted upon request\*

#### **'Fancy Pants' Chicken Salad Sandwich**

Waldorf chicken salad with ellijay apples,  
walnuts, celery and  
Atlanta Fresh Greek Yogurt,  
local lettuces & H&F southern sandwich  
bread

#### **The Pork and the Pickles**

Thinly sliced pepper grilled Riverview  
Farms pork, julienne of house pickled  
veggies, radishes,  
jalapenos, cilantro, vietnamese maggi sauce  
& H&F pan de aqua banh mi roll



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**AMBIENT LUNCH BUFFETS AND BOXES PG 5**

**THAT Italian Hero** AVALON signature

Thinly sliced, ham, prosciutto, salami and sopressata, aged provolone, olive spread, local lettuces w. oregano vinaigrette, house made aioli & H&F hoagie roll

**Veggie Veggie Sandwich** vegetarian

Chef's selection of the season's finest local veggies, grilled and layered with chef's choice hummus, creamy capra gia goat cheese, local lettuces, tomato jam & H&F ciabatta bun

**Local Field Pea Hummus Wrap** vegan

Green curry local field pea hummus, grilled local veggies tossed with roasted shallot vinaigrette, roasted GA peanuts, organic herbs & lavash wrap

*Specialty Sandwiches priced at \$8.90 each  
We request that you order a minimum of 5 of each selection within each order.*

**TORTAS CON TODO**

Well-prepared ingredients sandwiched between H&F torta bread, pressed and butter griddled until crispy... move over paninis! Tortas are here now.

**Juana's Ham and Provolone**

ham and provolone, avocado, shaved red onion, spicy peppers, lettuce, tomato and house made aioli & H&F torta bread

**Jose's Carne Asada Flank Steak and Queso Fresco**

Carne asada flank steak and queso fresco, avocado, shaved red onion, spicy peppers, lettuce, tomato and house made aioli & H&F torta bread

*Tortas Con Todo priced at \$8.90 each*

*We request that you order a minimum of 5 of each selection within each order.*

**CLASSIC SANDWICHES**

Ham and swiss with Dijon mayo, local lettuces, sliced tomato & H&F sliced bread  
Smoked turkey and provolone with Dijon mayo, local lettuces, sliced tomato & H&F sliced bread  
Roast beef and cheddar with Dijon mayo, local lettuces, sliced tomato & H&F sliced bread  
Chicken salad with local lettuces, sliced tomato & H&F sliced bread  
Pimento cheese with local lettuces, sliced tomato & H&F sliced bread

*Classic Sandwiches priced at \$7.90 each*

*We request that you order a minimum of 5 of each selection within each order.*



## AMBIENT LUNCH BUFFETS AND BOXES PG 5

### SIDES

**Creamy Kale Salad** vegetarian

Chopped kale, watermelon radishes, organic carrot, pumpernickel crumble, garlic parmesan dressing

**Broccoli and Local Pea Pasta Salad**  
vegetarian

Broccoli, local peas, pasta al dente, shaved parmesan, organic basil, creamy buttermilk dressing

**Roasted Broccoli Salad** vegetarian + gluten free

Roasted broccoli florettes, roasted red peppers, shaved parmesan, ginger vinaigrette

**Baked Potato Salad** gluten free

Baked yukon gold potatoes, Benton's bacon, sour cream and chives

\*bacon may be omitted upon request\*

**New Potato Salad** vegan + gluten free

Boiled new potatoes with fresh herbs, scallion, balsamic vinegar and olive oil

**Anson Mills Farro Salad** vegetarian

Nutty farro, shaved radishes and organic carrots, aged provolone, kale, charred onion vinaigrette

**Farmhouse Farro Salad** vegan

Farro, east Georgia produce squash ribbons, apple cider vinaigrette

**Four Bean Salad** vegetarian + gluten free

Green beans, black beans, garbanzo beans, field peas, feta, lemon zest vinaigrette

**Roasted Green Bean Salad** vegan + gluten free

Roasted green beans, Moore Farms radicchio, toasted walnuts, red wine vinaigrette

**Tuscan Bean Salad** vegan + gluten free

cannellini beans, fresh peppers, shaved shallots, white balsamic vinaigrette

\$2.90 per serving

We request that you order a minimum of 5 of each type of side.



**AMBIENT LUNCH BUFFETS AND BOXES PG 6**

**DESSERTS**

**Cookies and Bars**

Salted Caramel Blondies  
Bourbon Banana Bars  
Double Chocolate Pecan Blondies  
Chocolate Cupcakes with Nutella Buttercream  
Assorted Cookies and Brownies

*Priced at 2.95 per serving  
Cookies & bars must be ordered in multiples of 10*

**Cakes and Pies**

Cran-Apple Crisp with Spiced Cream  
Baked Apples with Cranberry Caramel Sauce and Whipped Cream  
Chocolate Orange Hazelnut Pound Cake  
Pumpkin Cheesecake  
Bourbon Pecan Tart  
Turtle Roulade

*Priced at \$39.50 per cake  
Serves 14 – 16*



## **AMBIENT LUNCH BUFFETS AND BOXES PG 7**

### **Beverages**

Sweetened and Unsweetened Tea - \$12.00 per gallon

Herbal Tea - \$20.00 per gallon

Lemonade, Caramelized Lemonade, or Basil Lemonade - \$12.00 per gallon

Bottled Water - \$1.25

Pellegrino and Panna Water - \$4.00 per 1 litre

Cucumber Mint Infused Water - \$10.00 per gallon

Lemon Thyme Infused Water - \$10.00 per gallon

Fresh Apple Infused Water - \$10.00 per gallon

Assorted Soft Drinks - \$1.40

Ice - \$3.50 per bucket

### **Things to know when ordering:**

Orders must be placed 48 hours in advance. Rush orders are subject to a 20% surcharge and may be limited to menu orders already in place. All cancellations require 48 hour notice during regular business hours. Any late cancellations are subject to a 50% surcharge of the total invoice.

*We require a minimum order of 5 for each menu item.*

*All lunches are available in compostable boxes, compostable, disposable platters or Avalon decorative serving platters.*

*Please note that there is a \$30.00 delivery charge for all orders inside the perimeter.  
There is an additional charge of \$15.00 for equipment pick up*

*We require a minimum of 20 guests for lunches.*

