

## **BREAKFAST MENUS** **Fall and Winter**

Responsibly sourced and thoughtfully prepared menus  
designed to make entertaining easy

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### **BREAKFAST PACKAGES**

#### **Included with each package...**

Disposable platters, disposable service pieces, compostable plates,  
compostable guestware and paper napkins are included in each package.

### **CONTINENTAL PACKAGES**

#### **AVALON Continental**

1 AVALON breakfast bread + whipped butter,  
savannah bee co. honey and vanilla yogurt and housemade gluten-free granola <sup>AV signature</sup>,  
assorted sliced fruits and berries

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

#### **Bagel and Schmear Continental VEG**

assorted sliced bagels  
+ housemade seasonal veggie schmear and cream cheese triangles,  
savannah bee co. honey and vanilla yogurt  
and housemade gluten-free granola <sup>AV signature</sup>,  
assorted sliced fruits and berries

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

### **CHEF CURATED PACKAGES**

#### **Steak and Eggs**

char-grilled painted hills sirloin + juana's salsa roja,  
scallion scrambled farm eggs,  
farmer potato, bell pepper, and sparta imperial mushroom hash,  
butter toasted english muffins

**\$17.90 per guest;**  
**20 guest minimum, additional increments of 5 guests**



**Chicken and Waffles**

southern swiss dairy buttermilk and hot sauce fried springer mountain chicken tenders,  
fluffy belgian waffles + maple syrup and hot sauce on the side,  
a bowl of fresh berries

**\$17.90 per guest;**  
**20 guest minimum, additional increments of 5 guests**

**Biscuits and Gravy+**

scratch southern swiss dairy buttermilk biscuits  
+ fatback pig project sage sausage cream gravy,  
smoky tomato and jalapeño anson mills breakfast grits,  
grilled grapefruit halves garnished w. fresh berries

**\$16.90 per guest;**  
**20 guest minimum, additional increments of 5 guests**

**ALL-AMERICAN PACKAGES**

**Meat and Three+**

YOU CHOOSE ONE:

beeler's applewood smoked bacon  
aidell's chicken and apple sausage links  
fatback pig project sage pork sausage patties

WE INCLUDE:

hash browned farmer potatoes w. sliced organic scallions  
+ sriracha ketchup,  
scrambled farm eggs finished w. whole butter and shaved chives,  
assorted sliced fruits and berries  
scratch buttermilk biscuits + honey butter

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

**Health Nut**

aidell's chicken and apple sausage links,  
mini farm egg white frittatas,  
savannah bee co. honey and vanilla yogurt  
w. housemade gluten-free granola <sup>AV signature</sup>,  
fruit salad macerated w. fresh lime juice, agave and mint

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



**Oat' Meals'**

organic steel cut oats,  
slowly simmered in water w. a little salt and pepper

YOU CHOOSE ONE:

*Old School*

brown sugar, butter and salt

*Sugar and Spice*

turbinado sugar, cinnamon, golden raisins

*The Elvis*

sliced bananas, peanut butter and crumbled bacon – un uh huh, oh yeah!

WE INCLUDE:

beeler's applewood smoked bacon

assorted sliced fruits and berries

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

**Pick Up 'n' Go**

YOU CHOOSE ONE:

mini farm egg frittatas

mini farm egg white frittatas

mini green eggs and ham quiche

mini roasted broccoli and parmesan quiche

WE INCLUDE:

savannah bee co. honey and vanilla yogurt parfait

w. fresh berries and housemade gluten-free granola <sup>AV signature</sup>,

chef's assortment of whole fruits in a basket or bowl

**\$15.90 per guest; 20 guest minimum, additional increments of 5 guests**

**Please note...**

All Breakfast 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 BREAKFAST SELECTIONS**

**BREAKFAST PROTEINS**

**Beeler's Applewood Smoked Bacon <sup>GF</sup>**

**\$4.00 per guest; 20 guest minimum, additional increments of 5 guests**

**Aidell's Chicken and Apple Sausage Links <sup>GF</sup>**

**\$4.50 per guest; 20 guest minimum, additional increments of 5 guests**

**Fatback Pig Project Pork and Sage Sausage Patties <sup>GF</sup>**

**\$3.50 per guest; 20 guest minimum, additional increments of 5 guests**

**FARM FRESH EGGS**

**Mini Farm Egg Frittatas <sup>GF + VEG</sup>**

georgia grown, non-soy, non-gmo pastured, free-range eggs,  
whipped and baked w. sautéed peppers, vidalia onions, and crumbled feta  
served warm from a chafer or ambient from a platter w. grapes and berries  
+ tomatillo salsa on the side

**\$36.00 per dozen; increments of 12**

**Mini Farm Egg White Frittatas <sup>GF + VEG</sup>**

georgia grown, non-soy, non-gmo pastured, free-range eggs, separated,  
whipped and baked w. sautéed peppers, vidalia onions, and crumbled feta  
served warm from a chafer or ambient from a platter w. grapes and berries  
+ tomatillo salsa on the side

**\$48.00 per dozen; increments of 12**

**Green Eggs and Ham Mini Quiche**

georgia grown, non-soy, non-GMO, pastured, free-range eggs,  
whipped and baked in a buttery pie crust  
w. fresh herbs, beeler's country ham and sharp cheddar  
served warm from a chafer or ambient from a platter w. grapes and berries

**\$36.00 per dozen; increments of 12**



**Broccoli and Parmesan Mini Quiche** <sup>VEG</sup>

georgia grown, non-soy, non-GMO, pastured, free-range eggs,  
whipped and baked in a buttery pie crust  
w. roasted broccoli and parmigiano reggiano  
served warm from a chafer or ambient from a platter w. grapes and berries

**\$36.00 per dozen; increments of 12**

**Scrambled Farm Eggs** <sup>GF + VEG</sup>

georgia grown, non-soy, non-gmo, pastured, free-range eggs,  
whipped and scrambled w. whole butter and shaved chives  
served warm from a chafer

**\$90.00 per 4 qt; each serves 20 - 30 guests**

**\$110.00 per 5 qt; each serves up to 40 guests**

**Hard-Boiled Farm Eggs w. Hot Sauce** <sup>AV signature + GF + VEG</sup>

georgia grown, non-soy, non-GMO, pastured, free-range eggs,  
hard-boiled; served ambient from a platter  
+ hot sauce and salt & pepper shakers on the side

**\$15.00 per dozen; increments of 12**

**FRESH FRUIT**

**Sliced Fruit Platter** <sup>GF + VEGAN</sup>

chef's seasonal selection of sliced fruits and berries  
served on a platter

**\$45.00 per 4 lb; increments of 4 lb; serves up to 20 guests**

**Fresh Fruit Salad** <sup>GF + VEGAN</sup>

diced fresh fruit macerated w. fresh lime juice,  
organic agave nectar and mint  
served on a platter

**\$30.00 per 2 quarts, 2 quarts serves up to 10 guests**

**Whole Fruits** <sup>GF + VEGAN</sup>

chef's selection of at least three varieties of whole fruits  
... perfect for grab 'n' go noshing  
served from a basket

**\$24.00 per dozen**



**Fresh Ambrosia Salad** <sup>GF + VEG</sup>

sliced grapefruit and oranges, pineapple, a little coconut  
and a drizzle of savannah bee co. honey  
served from a bowl

**\$36.00 per 2 quarts, 2 quarts serves up to 10 guests**

**RESPONSIBLY SOURCED SIDES**

**Hash Browned Farmer Potatoes** <sup>GF + VEG</sup>

fresh farmer potatoes, pan roasted in butter  
and finished w. sliced organic scallions  
served warm from a chafer  
+ sriracha ketchup on the side

**\$65.00 per 4 qt; serves 20 – 30 guests**

**\$80.00 per 5 qt; serves 30 – 40 guests**

**Steel Cut Organic Oats** <sup>GF + VEG</sup>

simmered until al dente served warm from a chafer  
+ sliced almonds, brown sugar, butter and dried fruit  
on the side

**\$75.00 per 4 qt; serves 20 – 30 guests**

**\$90.00 per 5 qt; serves 30 – 40 guests**

**Anson Mills Grits** <sup>GF + VEG</sup>

simmered in southern swiss dairy cream  
served warm from a chafer

**\$75.00 per 4 qt; serves 20 – 30 guests**

**\$90.00 per 5 qt; serves 30 – 40 guests**

**French Toast Casserole** <sup>VEG</sup>

h&f brioche french toast layered w. citrus ricotta  
served warm from a casserole  
+ grade a vermont maple syrup on the side

**\$75.00 per 4 qt; serves 20 – 30 guests**

**\$90.00 per 5 qt; serves 30 – 40 guests**

**Honey and Vanilla Yogurt** <sup>AV signature + GF + VEG</sup>

savannah bee co. honey and  
vanilla sweetened atlanta fresh creamery greek yogurt  
served from a bowl

**\$30.00 per quart; serves up to 10 guests**

**Gluten Free Granola** AV signature + GF + VEG  
served from a bowl

**\$30.00 per quart; serves up to 20 guests**

**BREAKFAST BREADS**

**Scratch Buttermilk Biscuits** VEG  
prepared w. southern swiss dairy buttermilk  
+ savannah bee co. honey whipped butter

**\$30.00 per dozen**

**Sweet Scones** VEG  
cranberry orange scones  
+ chef's preserves

callebaut white chocolate lemon scones  
+ chef's preserves

cinnamon walnut scones  
+ chef's preserves

**\$34.00 per dozen**

**Savory Scones**  
beeler's applewood smoked bacon and gruyere scones  
+ whipped butter

black pepper parmigiano-reggiano scones  
+ whipped butter

jalapeño & southern aged cloth bound cheddar scones  
+ whipped butter

**\$34.00 per dozen**

**Muffins** VEG  
dried apricot streusel muffins

organic carrot apple muffins

crème fraiche muffins

**\$34.00 per dozen**



**Breakfast Loaves** <sup>VEG</sup>

raisin bran breakfast bread loaf

organic banana & georgia walnut bread loaf

sour cream streusel coffee cake loaf

**\$34.00 per dozen slices**

**Bagels + Cream Cheese** <sup>VEG</sup>

assorted sliced bagels,

served from a platter

+ cream cheese and chef's choice preserves

on the side

**\$38.00 per dozen**

**BREAKFAST ENHANCEMENTS**

**Yogurt and Fresh Berry Parfaits w. Gluten Free Granola** <sup>AV signature + GF + VEG</sup>

savannah bee co. honey and vanilla yogurt parfait

w. fresh berries and housemade gluten-free granola <sup>AV signature</sup>

served in a compostable cup w. lid

**\$51.00 per dozen**

**Egg and Cheese Biscuits** <sup>VEG</sup>

georgia grown, non-soy, non-gmo, pastured, free-range eggs, whipped and baked

layered w. southern aged georgia gold clothbound cheddar

on a scratch-made southern swiss dairy buttermilk biscuit

individually wrapped for convenient grab-n-go!

**\$48.00 per dozen**

**ADD** beeler's applewood smoked bacon,

fatback pig project sage sausage

or benton's country ham

**for \$18.00 per dozen**

**Egg and Cheese English Muffins** <sup>VEG</sup>

georgia grown, non-soy, non-gmo, pastured, free-range eggs, whipped and baked  
layered w. southern aged georgia gold clothbound cheddar  
on a griddled english muffin  
individually wrapped for convenient grab-n-go!

**\$48.00 per dozen**

**ADD** beeler's applewood smoked bacon,  
fatback pig project sage sausage  
or benton's country ham  
**for \$18.00 per dozen**

**Woodsmoke Provisions Smoked Salmon Platter**

responsibly sourced salmon, hand-cured in small batches  
using artisanal techniques – right here in Atlanta!  
served w. capers, minced red onion, grated boiled farm egg,  
lemon wedges and sliced, locally baked pumpernickel

**\$135.90 per side; 2 lb average per side, serves up to 25 guests**

**Please note...**

Minimums apply to all orders.  
Additional considerations apply.

Please see Ordering Guidelines (page 10) for more information.

## **ORDERING GUIDELINES** **Fall and Winter**

Responsibly sourced and thoughtfully prepared menus  
designed to make holiday entertaining easy

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### **THINGS TO KNOW WHEN ORDERING**

#### **INCLUDED**

Prices displayed accommodate weekday breakfast and/or lunch quantities;  
Please contact AVALON for dinner pricing and any additional requests.

All menus include chafers with sterno, platters, bowls & serving utensils, where applicable.

All menus include compostable plates, guestware, utensils, napkins & cups.

China, flatware, glassware & linen napkins are available upon request;  
an additional fee will apply.

Non-disposable equipment, including chafers, coffee equipment,  
platters and serving pieces will require an additional pickup charge.

Professional service staff, floral arrangements, and tables & chairs are available upon request;  
an additional fee will apply.

### **ORDERING MINIMUMS + AVAILABILITY**

Standard delivery days are Monday through Friday, standard event times are as early as 6:30am  
arrival time and as late as 3:30pm arrival time.

For standard event times, a minimum order of \$300 for food is required  
exclusive of production charges, delivery charges, additional equipment, service and tax.

For non-standard event times, a minimum order of \$500 for food is required  
exclusive of production charges, delivery charges, additional equipment, service and tax.

An additional delivery charge will be applied for  
delivery times that occur prior to 6:30am and after 3:30pm.

Deliveries are not available on Saturdays and Sundays.

Delivery services are subject to availability.

### **ORDERING DEADLINES**

To secure your delivery, please confirm your order at least three business days prior to your event start time. This is also the deadline for revisions.

Holidays require an additional business day's notice.

Approved rush orders are subject to a 20% rush charge and menu selections may be limited.

Once your final guest count has been confirmed, only guest count increases may be accommodated. Please see your Event Specialist for availability.

Cancellations that occur after final event confirmation are subject to a 100% cancellation fee.

### **ADDITIONAL INFORMATION**

An additional charge may be applied for deliveries outside of the perimeter.

Prices do not include production charges, delivery charges, additional equipment, service, tax or gratuity.

Delivery services are subject to availability.