

EASTER PICKUP MENUS
Spring 2019

Responsibly sourced and thoughtfully prepared menus
designed to make entertaining easy

Happy Easter!

We offer chef-prepared goodies that you can finish at home and serve on your own platters.
Select a package, order a la carte or mix-and-match, as you please!
Dietary notations are included for your convenience!

Please place your order by 4pm on Friday 12 April.
Orders may be picked up on Friday 19 April or Saturday 20 April.

Ham & 5 Sides

spiced brown sugar berkwood farms heirloom spiral-sliced ham ^{GF + NF}
w. celery mustard cream on the side for dipping
presented in a foil pan w. lid for easy reheating

\$374.90 per ham + 5 sides from the list below
ham is 6 to 7 lb average before cooking
includes a pint of celery mustard cream
each package serves up to 10 guests

Chicken & 5 Sides

herb crusted springer mountain chef's cut chicken breasts ^{GF + NF}
served w. caramelized onion jus and fresh parsley leaves on the side for garnishing
presented in a foil pan w. lid for easy reheating

\$334.90 per 10 chicken breasts + 5 sides from the list below
includes a pint of caramelized onion jus and a half pint of parsley leaves
each package serves up to 10 guests

Lamb & 5 Sides

rosemary and lavender roasted leg of lamb ^{GF + DF + NF}
w. shallot date vinaigrette on the side
presented in a foil pan w. lid for easy reheating;
may be served ambient temperature, as well

\$400.90 per leg of lamb + 5 sides from the list below
leg of lamb is 6 to 8 lb average before cooking
includes a pint of shallot date vinaigrette
each package serves up to 10 guests



A La Carte Selections

Starters

lemon parsley farmer deviled eggs ^{GF + VEG + DF + NF}

georgia grown deviled eggs
w. fried capers & parsley leaves on the side
presented on a compostable platter

\$18.00 per dozen halves
serves up to 10 guests

pimento cheese + rosemary croccantini ^{VEG + NF}

12 months aged sharp cheddar mixed w. roasted red bell peppers, paprika,
lemon juice, mayo and a pinch of cayenne pepper
presented in a pint container
+ rosemary croccantini

\$20.00 per pint
includes one package of rosemary croccantini
serves up to 10 guests

spinach and vidalia onion dip + crisp veggies ^{GF + VEG + NF}

spinach and vidalia onion dip
presented in a pint container
+ a small platter of crisp, locally-grown veggies

\$15.00 per pint
includes 2 lb crisp veggies
serves up to 10 guests

spring onion and feta mini quiche ^{VEG + NF}

fresh georgia-grown eggs whipped and baked in a buttery pie crust
w. spring onions, feta and fresh herbs
served warm from a chafer
presented on a disposable platter

\$36.00 per dozen
serves up to 10 guests



Entrees

spiced brown sugar berkwood farms heirloom spiral-sliced ham ^{GF + NF}
w. celery mustard cream on the side for dipping
presented in a foil pan w. lid for easy reheating

\$125.00 per ham, 6 to 7 lb average before cooking
includes a pint of celery mustard cream
serves up to 10 guests

herb crusted springer mountain chef's cut chicken breasts ^{GF + NF}
w. caramelized onion jus and fresh parsley leaves on the side for garnishing
presented in a foil pan w. lid for easy reheating

\$80.00 per 10 breasts
includes a pint of caramelized onion jus and a half pint of parsley leaves
serves up to 10 guests

rosemary and lavender roasted leg of lamb ^{GF + DF + NF}
w. shallot date vinaigrette on the side
presented in a foil pan w. lid for easy reheating;
may be served ambient temperature, as well

\$150.00 per leg of lamb, 6 to 8 lb average before cooking
includes a pint of shallot date vinaigrette
serves up to 10 guests

Side Dishes

classic sweet potato souffle ^{GF + VEG}
w. brown sugar walnut crumble
presented in a foil pan w. lid for easy reheating

\$54.90 per 3 quarts
serves up to 10 guests

AVALON signature mac 'n' cheese ^{VEG + NF}
made w. vesuvio pasta, fontina, gouda and cheddar,
topped w. buttered panko
presented in a foil pan w. lid for easy reheating

\$54.90 per 3 quarts
serves up to 10 guests



southern style potato salad GF + VEG + DF + NF

you know the one!
steamed potatoes, mayo, a little relish,
hard-boiled georgia-grown eggs and crisp celery
presented in a two quart container

\$30.00 per 2 quarts
serves up to 10 guests

olive oil mashed potatoes GF + VEGAN + DF + NF

delicate yukon gold potatoes
mashed w. georgia olive farms olive oil and organic vegetable stock
presented in a foil pan w. lid for easy reheating

\$54.90 per 3 quarts
serves up to 10 guests

green beans amandine GF + VEGAN + DF

crisp haricot verts, lightly sautéed
and garnished w. toasted and sliced almonds and caramelized onions
presented in a foil pan w. lid for easy reheating

\$54.90 per 3 quarts
serves up to 10 guests

grilled vegetables GF + VEG + DF + NF

chef's assortment of fresh spring vegetables
grilled w. sherry paprika vinaigrette
presented on a compostable platter

\$44.90 per platter
serves up to 10 guests

spring strawberry and almond salad GF + VEG + DF + NF

local butter and gem lettuces
garnished w. organic strawberries, toasted sliced almonds,
capra gia fresh goat cheese
+ citrus vinaigrette
presented in a disposable bowl and a half pint container

\$54.90 per 4 quarts
includes a half pint of vinaigrette
serves up to 10 guests



lemon grilled asparagus spears ^{GF + VEGAN + DF + NF}
w. lemon zest and olive oil drizzle
presented in a foil pan w. lid for easy reheating;
may be served ambient temperature, as well

\$40.00 per platter
approximately 50 spears per platter
serves up to 10 guests

Bread

scratch buttermilk biscuits ^{VEG + NF}
prepared w. southern swiss dairy buttermilk
+ zeigler's honey whipped butter
presented on a compostable platter

\$30.00 per dozen
includes a half pint of whipped honey butter
serves up to 10 guests

anson mills cornbread squares ^{GF + VEG + NF}
+ whipped butter
presented on a compostable platter

\$20.00 per dozen
includes a half pint of whipped butter
serves up to 10 guests

h&f yeast rolls ^{VEG + NF}
+ maldon sea salt whipped butter
presented on a compostable platter

\$18.00 per twenty
includes a half pint of whipped sea salt butter
serves up to 10 guests

Desserts

organic carrot cake ^{VEG}
spiced cake chock-full of shredded organic carrots
smothered and filled w. rich, cream cheese frosting
presented on a compostable platter

\$42.90 per 9" cake
serves up to 10 guests



decadent flourless chocolate cake ^{GF + VEG + DF + NF}

NO FLOUR! NO DAIRY!

rich chocolate cake

enrobed in chocolate and coconut oil ganache
and served alongside fresh berries
presented on a compostable platter

\$56.90 per 10" cake
serves up to 10 guests

spring berry cheesecake ^{VEG + NF}

decadent cheesecake w. a classic graham crust
swirled w. fresh berry coulis
presented on a compostable platter

\$42.90 per 10" cheesecake
serves up to 10 guests

sliced fruits and berries ^{GF + VEGAN + DF + NF}

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

\$34.90 per 3 lb
serves up to 10 guests

classic macaroon dipped in dark chocolate + maldon salt ^{GF + VEG + NF}

presented on a compostable platter

\$22.90 per 10
serves up to 10 guests

key lime pie ^{VEG}

tart and sweet; creamy and crunchy
w. a sliced almond graham crust
presented on a disposable platter

\$42.90 per pie
serves up to 10 guests

assorted cookies and 2X2 brownies ^{VEG + NF}

our pastry chef's favorites of the season
presented on a disposable platter

\$21.90 per dozen
serves up to 10 guests



Ordering Guidelines

All orders must be confirmed by 12pm on Friday 12 April.
Payment in full by credit card or check is due by Friday 12 April.

All items will be packaged in ready-to-heat foil pans or on disposable platters and bowls.
Serving pieces are not included.
Heating and assembly instructions will be included with each order.

Please arrange a pickup time with your Event Specialist.
Pickups are available on Friday 19 April from 9am until 4pm
and on Saturday 20 April from 9am until 3pm.

It is important to pick up your order by the times listed above.

Pickup Location Information

The AVALON Catering Office is located in the Briar Vista Shopping Center
at the corner of Briarcliff Road and Lavista Road.

2183 Briarcliff Rd NE | Atlanta, GA | 30329

Please come into our office,
have a seat and make yourself comfortable
while your order is pulled from the kitchen.
If you have a large order, you may be asked to
pull your car near our door to help us load your order for you.

Thank you so much for choosing AVALON Catering!

Happy Easter!

Tag us on Social Media!

We would love to see how you presented your Easter Dinner for your friends and family.

#theavalondifference

