

HOT LUNCH MENUS
Spring and Summer

Responsibly sourced and thoughtfully prepared menus
designed to make entertaining easy

Chef Curated Packages

Key Avalon

Our Caribbean chef is excited to share with you a little taste from her home!

YOU CHOOSE ONE PROTEIN:

cumin cilantro pork loin ^{GF + DF + NF}
w. pineapple rum glaze and sliced scallions
served warm from a chafer

honey jerk chicken breasts + mango salsa ^{GF + DF + NF}
served warm from a chafer

'the soy shop' curried tofu and cauliflower ^{GF + VEG + NF}
stir-fried w. fresh veggies and simmered in a coconut lemongrass sauce;
served warm from a chafer
w. scallions and toasted anson mills sea island benne seeds

WE INCLUDE:

coconut curry jasmine rice ^{GF + VEG + NF}
w. fresh scallions, thyme and rosemary

sweet potato salad ^{GF + VEG + DF + NF}
w. crisp veggies and plump raisins

kale and red cabbage salad ^{GF + VEGAN + DF}
w. escaveitch cucumbers,
dried cranberries, toasted walnuts
+ honey lime vinaigrette ^{GF + VEG + DF + NF}

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

High iQue

Saddle up and build a barbeque sandwich, y'all!

YOU CHOOSE ONE PROTEIN:

springer mountain smoky pulled chicken thighs ^{GF + DF + NF}
tossed in papaw's bbq sauce
served warm from a chafer



beeler's pulled pork shoulder ^{GF + DF + NF}
tossed in smoky tomato and peach bbq sauce
served warm from a chafer

painted hills ground beef meatballs ^{NF}
in blackjack bbq sauce
– served warm from a chafer

WE INCLUDE:

chef's house pickles

pimento cheese ^{GF + VEG + NF}
+ crisp celery sticks, grape tomato garnish ^{GF + VEGAN + DF + NF}

h&f sliced georgia organic wheat buns

classic potato salad ^{GF + VEG + NF}
w. creamy dressing and boiled eggs

cabbage slaw in tangy vinaigrette ^{GF + VEG + DF + NF}

vegan bbq baked beans w. ancho chiles ^{GF + VEGAN + DF + NF}

sea salt chips ^{GF + VEGAN + DF + NF}

\$14.90 per guest: 20 guests minimum, additional increments of 5 guests.

Balanced Bounty

This Mediterranean menu will keep you feeling fit and having fun!

YOU CHOOSE ONE PROTEIN:

herb seared verlasso salmon cake ^{NF}
w. roasted red peppers and fennel;
served warm from a chafer

springer mountain chicken breast ^{GF + DF + NF}
coriander spiced, pomegranate molasses glazed,
served warm from a chafer
w. fresh basil garnish

WE INCLUDE:

cauliflower tabouleh ^{GF + VEG + NF}
w. parsley, cucumber, dill, feta, lemon juice and olive oil

wheatberry salad ^{VEG + NF}
w. raspberry balsamic vin, arugula, goat cheese, pickled red onions, fresh mint



roasted root vegetables ^{GF + VEG + NF}
plattered over sumac honey labneh

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

Oodles of Noodles

Guests can create their own custom noodle bowl from the ingredients listed below!

lemongrass and ginger grilled springer mountain chicken ^{GF + DF + NF}

tamari lime sautéed 'the soy shop' tofu ^{GF VEGAN + DF + NF}

seasoned soba buckwheat noodles ^{VEGAN + DF + NF}
finished w. white sesame seeds and scallions

seasoned bean thread rice noodles ^{GF + VEGAN + DF + NF}
finished w. black sesame seeds and scallions

sesame sriracha grilled seasonal vegetables ^{GF + VEG + DF + NF}

organic georgia peanuts, sliced organic scallions,
bean sprouts, fresh cilantro leaves,
organic matchstick carrots, lime squeezes

toasted sesame oil and rice vinegar dressing ^{GF + VEG + DF + NF}

vegan ginger carrot vinaigrette ^{GF + VEGAN + DF + NF}

\$14.90 per guest: 20 guests minimum, additional increments of 5 guests.

Eastern Mediterranean

Our chef's take on classic Persian dishes... nush-e jan!

saffron orange yogurt roasted springer mountain chicken breasts ^{GF + NF}
garnished w. sabzi herbs and lime wedges

chef's choice hummus ^{GF + VEGAN + DF + NF}
served w. butter grilled flatbreads ^{VEG + NF}

shirin polo rice salad ^{GF + VEG + DF}
~ sweetened basmati rice w. saffron, orange zest, almonds and pistachios ~

cucumber tomato salad ^{GF + VEG + NF}
local lettuces, sliced cucumber, tomato wedges,
diced radishes, crumbled feta
+ red wine vinaigrette ^{GF + VEG + DF + NF}

\$14.90 per guest: 20 guests minimum, additional increments of 5 guests.



Tacos!

Your guests can mix and match to build their favorite tacos!

YOU CHOOSE **TWO** TACO FILLINGS

cumin roasted springer mountain chicken ^{GF + DF + NF}
served warm from a chafer

mojo pulled beeler's pork shoulder ^{GF + DF + NF}
served warm from a chafer

barbacoa painted hills beef sirloin ^{GF + DF + NF}
served warm from a chafer

WE INCLUDE:

grilled corn tortillas ^{GF + VEGAN + DF + NF}

grilled flour tortillas ^{VEGAN + DF + NF}

lime vinaigrette grilled vegetable julienne ^{GF + VEG + DF + NF}

jose's black beans ^{GF + VEGAN + DF + NF}

spanish red rice with organic cilantro ^{GF + VEGAN + DF + NF}

shredded lettuce, diced tomatoes, shredded cheddar, scallion sour cream
^{GF + VEG + NF}

\$14.90 per guest: 20 guests minimum, additional increments of 5 guests.

Please note...

All Hot 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 Hot Lunch Selections

Beef Entrees

Tomato Ginger Marinated Sirloin ^{GF + DF + NF}

tomato ginger marinated painted hills sirloin,
grilled to medium rare and sliced; served warm from a chafer

\$12.90 per guest: 20 guests minimum, additional increments of 5 guests.

Spice Rubbed Hanger Steak ^{GF + DF + NF}

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

\$11.90 per guest: 20 guests minimum, additional increments of 5 guests.

Smoked Brisket ^{GF + DF + NF}

painted hills beef brisket
~ rubbed, smoked, slow roasted and sliced ~
served warm from a chafer

\$12.90 per guest: 20 guests minimum, additional increments of 5 guests.

'Sunday' Meatballs ^{NF}

painted hills ground beef meatballs
simmered in 'sunday' tomato sauce and topped w. fresh herbs;
served warm from a chafer

\$10.90 per guest: 20 guests minimum, additional increments of 5 guests.

Chicken Entrees

Honey Garlic Baked Chef's Cut Chicken ^{GF + DF + NF}

springer mountain french cut chicken breasts,
glazed and baked w. honey, garlic and brown sugar and tamari,
sliced; served warm from a chafer
w. sliced scallion garnish

\$12.90 per guest: 20 guests minimum, additional increments of 5 guests.



Hunter's Chicken ^{NF}

springer mountain boneless skinless chicken thighs,
simmered w. sparta imperial mushrooms
in a tomato and white wine sauce
served warm from a chafer

\$11.90 per guest: 20 guests minimum, additional increments of 5 guests.

Hummus Baked Chicken Breast ^{GF + DF + NF}

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

\$10.90 per guest: 20 guests minimum, additional increments of 5 guests.

Sticky Curry Fried Chicken Tenders ^{NF}

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

\$10.90 per guest: 20 guests minimum, additional increments of 5 guests.

Seafood Entrees

Peri-Peri Salmon ^{GF + NF}

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

\$14.90 per guest: 20 guests minimum, additional increments of 5 guests.

Tarragon Caper Salmon ^{GF + NF}

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

\$14.90 per guest: 20 guests minimum, additional increments of 5 guests.

Pumpkin Seed Crusted Trout w. Roasted Tomatoes ^{GF + NF}

north carolina trout filets in a pumpkin seed crust
served warm from a chafer
on a bed of sautéed kale w. roasted grape tomatoes

\$12.90 per guest: 20 guests minimum, additional increments of 5 guests.



Pan Seared Trout w. Pecan Brown Butter ^{GF}

pan seared, salt and pepper north carolina trout filets;
served warm from a chafer
w. georgia pecan brown butter, grilled lemon wedges and organic parsley

\$12.90 per guest: 20 guests minimum, additional increments of 5 guests.

Thai Coconut Shrimp ^{GF + DF + NF}

21/25 gulf shrimp simmered in coconut milk w.
basil, lime juice and red chiles;
served warm from a chafer

\$12.90 per guest: 20 guests minimum, additional increments of 5 guests.

Pork Entrees

Chopped Pork Chili w. White Beans ^{NF}

beeler's boneless pork butt chili
simmered w. cumin, coriander in heineken beer
served warm from a chafer
+ a drizzle of roasted tomatillo and cilantro sauce
& a platter of lightly sweetened creamed corn cornbread

\$10.90 per guest: 20 guests minimum, additional increments of 5 guests.

Bacon Wrapped Pork Loin ^{GF + DF + NF}

beeler's boneless pork loin
wrapped in beeler's applewood smoked bacon,
roasted and sliced; served warm from a chafer
w. georgia peach salsa

\$12.90 per guest: 20 guests minimum, additional increments of 5 guests.

Pulled Pork Butt w. Date Bbq Sauce ^{NF}

boneless berkshire pork shoulder,
pulled and tossed w. date bbq sauce
served warm from a chafer
& a platter of h&f buttermilk yeast rolls

\$11.90 per guest: 20 guests minimum, additional increments of 5 guests.



Vegetarian Entrees

Brown Rice Stuffed Poblano Pepper GF + VEGAN + DF

fresh roasted poblano pepper
stuffed w. brown rice and chef's selection of seasonal vegetables,
topped w. scallion cashew cream sauce
served warm from a chafer

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

Sweet Potato Mash Cake VEG + DF + NF

panko-seared local sweet potato mash cake
spiked w. ancho chile powder,
topped w. a warm brussels sprouts slaw
served warm from a chafer

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

Black Bean Cakes VEG + NF

black bean cakes seasoned w. mild chili seasoning and fresh veggies;
served warm from a chafer
and topped w. tomato and corn salsa

\$10.90 per guest: 20 guests minimum, additional increments of 5 guests.

Vegan Quinoa Mushroom GF + VEGAN + DF + NF

portabella mushrooms stuffed
w. tri-color quinoa and warm weather farmer veggies;
served warm from a chafer
and finished w. tons of organic herbs and a little lemon zest

\$10.90 per guest: 20 guests minimum, additional increments of 5 guests.

Chickpea Chili GF + VEG + NF

chickpeas and spices simmered together in a rich tomato base
w. a little heat and a touch of rosemary;
served warm from a chafer
w. a side of greek yogurt, sliced organic scallions
and shredded aged cheddar

\$10.90 per guest: 20 guests minimum, additional increments of 5 guests.



Seasonal Veggie Pot Pie ^{VEG + NF}

the day's best vegetables, seasoned and
cooked in a southern swiss dairy cream and organic herb sauce
topped w. scratch made buttermilk drop biscuits;
served warm from a chafer

\$10.90 per guest: 20 guests minimum, additional increments of 5 guests.

Curried Tofu and Cauliflower Stir-Fry ^{GF + VEGAN + DF + NF}

curried 'the soy shop' tofu and cauliflower,
stir-fried w. fresh veggies
and simmered in a coconut lemongrass sauce;
served warm from a chafer
finished w. anson mills sea island benne seeds

\$12.90 per guest: 20 guests minimum, additional increments of 5 guests.

Delicate Spinach Crepes ^{VEG + NF}

filled w. sparta imperial mushrooms and seasoned ricotta
topped w. a rich lemon cream sauce
served warm from a chafer

\$12.90 per guest: 20 guests minimum, additional increments of 5 guests.

Dual Entrees

\$16.90 per guest: 20 guests minimum, additional increments of 5 guests.

Responsibly Sourced Sides

Hot Veggies

Roasted Cauliflower ^{GF + VEG + DF + NF}

tossed w. lemon caper vinaigrette
served warm from a chafer

Snap Peas ^{GF + VEGAN + DF}

crisp snap peas and georgia peanuts
lightly sautéed in olive oil w. fresh chiles and lime juice
served warm from a chafer

Zucchini and Squash ^{GF + VEG + NF}

oven roasted in brown butter herb glaze,
served warm from a chafer

Peas and Carrots ^{GF + VEG + NF}

georgia english peas and organic carrots
tossed in a shallot butter glaze,
served warm from a chafer



Green Beans and Sundried Tomatoes GF + VEGAN + DF + NF
blistered green beans and olive oil marinated sundried tomatoes
tossed w. toasted almonds,
served warm from a chafer

\$65.00 per 4 quarts; serves 20 – 30 guests
\$80.00 per 5 quarts; serves 30 – 40 guests

Ambient Veggies

Grilled Asparagus GF + VEG + NF
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 GF + VEGAN + DF + NF
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 GF + VEGAN + DF + NF
seasonal vegetables grilled w. roasted shallot vinaigrette,
served ambient from a platter

\$75.00 per platter; serves up to 20 guests

Fresh Broccoli Salad GF + VEG + DF
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 GF + VEG + NF
honey chipotle roasted baby carrots
w. crumbled feta and fresh mint,
served ambient from a platter

\$35.00 per platter; serves 10 – 12 guests



Hot Starches

Smashed Potatoes w. Leeks ^{GF + VEG + NF}
smashed yukon gold potatoes with lemony leeks,
served warm from a chafer

Mac 'N' Cheese ^{VEG + NF}
cavatappi mac 'n' cheese
– fontina and gouda and cheddar, oh my! –
served warm from a chafer

Buttery Lemon Garlic Basmati Rice ^{GF + NF}
served warm from a chafer

Turmeric Rice ^{GF + VEGAN + DF + NF}
fragrant jasmine rice toasted in coconut oil
w. local turmeric, onions and garlic
and steeped w. a bay leaf
served warm from a chafer

Roasted Farmer Potatoes ^{GF + VEGAN + DF + NF}
organic farmer potatoes roasted w. fresh herbs,
served warm from a chafer

\$65.00 per 4 quarts; serves 20 – 30 guests
\$80.00 per 5 quarts; serves 30 – 40 guests

Toasted Quinoa Pilaf ^{GF + VEG + NF}
toasted heirloom quinoa cooked w. organic carrots
and finished w. local tomatoes and baby spinach
served warm from a chafer

Sea Island Red Peas ^{GF + VEG + NF}
slow-cooked anson mills heirloom sea island red peas,
simmered w. turkish bay leaf and a hint of curry powder,
served warm from a chafer

\$75.00 per 4 quarts; serves 20 – 30 guests
\$90.00 per 5 quarts; serves 30 – 40 guests

Ambient Starches

White Bean Salad ^{GF + VEGAN + NF + DF}
cannellini bean salad
w. sliced local radishes, crushed olives, herbs and olive oil
served ambient from a bowl



Minted Pea Cous Cous VEG + DF + NF

israeli cous cous w. english peas and fresh mint
in champagne vinaigrette
served ambient from a bowl

Four Bean Salad GF + VEG + NF

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 DF + NF

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 VEG + NF

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 GF + VEG + NF

roasted new potatoes
w. chipotle seasoning, greek yogurt and celery
served ambient from a bowl

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

Enhanced Salads

The AVALON Kale Salad VEG + NF

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

Berry Almond Salad GF + VEG

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

Locavore Salad GF + VEG

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 ^{GF + VEG + NF}

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 ^{GF + VEG}

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

Power House Salad ^{GF + VEG + DF}

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 ^{VEG + NF}

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 ^{GF}

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 ^{NF}

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**

Warm Weather Soups

Creamy Corn Soup ^{GF + VEG + NF}

georgia grown corn-off-the cob
simmered in corn stock and southern swiss dairy cream
served warm from a chafer
+ tomato gastrique



Roasted Carrot and Ginger Soup ^{GF + VEG + NF}

organic carrots and local ginger, simmered and blended until smooth
served warm from a chafer
+ farmer veggie top pistou

Potato and Crème Fraiche Soup ^{GF + VEG + NF}

farmer potato soup finished w. luxurious crème fraiche
served warm from a chafer
+ fresh dill garnish

Hearty Spring Vegetable Soup ^{VEG + NF}

the moment's finest local vegetables, prepared by our chef,
served warm from a chafer
+ assorted crackers

\$30.00 per gallon;
1 gallon serves up to 15 guests

Locally Baked Bread

Chef's Choice Locally Baked Rolls ^{VEG}

+ whipped butter

\$15.00 per dozen

Scratch Buttermilk Biscuits ^{VEG + NF}

prepared w. southern swiss dairy buttermilk
+ whipped butter

\$30.00 per dozen

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Additional considerations apply.

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