

HOT LUNCH BUFFETS

Prices displayed below are for weekday lunch quantities;
Please contact Avalon for dinner pricing and any additional requests.

**Each buffet includes one entrée, two sides and one salad.
Please inquire for double entrée pricing.**

Chicken Entrée + 2 sides, 1 salad \$14.90

Chef's cut skillet roasted Springer Mountain Chicken with pan jus and winter squash moustarda
French cut herb grilled Chicken & tarragon sherry cream sauce
Chicken Picatta & lemon caper sauce, grilled lemon wedges, fresh parsley
Saffron orange yogurt roasted boneless chicken thighs over grilled flatbread
& sabzi and lime wedges
Rosemary brined Springer Mountain Chicken
& rustic Ellijay apple and red onion sauté with micro greens

Beef Entrée + 2 sides, 1 salad \$17.90

Painted Hills Beef Brisket braised with port wine and star anise, sliced
& braise redux and fresh herbs
House-made sage salt grilled flank steak, sliced & creamy horseradish sauce
Carne Asada Sirloin, sliced & cool weather chimichurri
Pulled Beef Brisket Chili & scallions, sour cream and cloth-wrapped shredded cheddar
Texas-style BBQ Brisket, chopped & house made smoked local tomato and peach bbq sauce and
H&F sliced southern sandwich bread

Pork Entrée + 2 sides, 1 salad \$16.90

Pork Loin Braised with bell peppers, cayennes and tomatoes
Riverview Farms BBQ Pulled Pork with blackjack bbq sauce and southern swiss dairy buttermilk
yeast rolls

Seafood Entrée + 2 sides, 1 salad \$18.90

Grilled Verlasso Salmon & winter citrus salsa
Pan Seared Carolina Trout with pecan brown butter, grilled lemon wheels
Gulf Shrimp in Thai coconut sauce & cilantro



HOT LUNCH BUFFETS PG 2

Vegetarian Entree + 2 sides, 1 salad \$12.90

Sparta Mushroom Strudel with seasonal veggies and local cheese
Veggie Chickpea Chili & scallions, Atlanta Fresh Greek Yogurt
and cloth-bound shredded cheddar
Veggie Lover's Pot Pie with cheddar-chive biscuit crust
Seasonal Veggie Lasagna & grated parmesan
The Soy Shop Tofu, balsamic marinated and roasted with tahini & rustic caponata

SIDES

Veggie – SELECT 1

Crystal Organic Farm kale and chard casserole with cornbread crumble, served warm
Smoky tomato and cider braised greens, served warm
Honey glazed organic carrots, served warm
Grilled local vegetables tossed in roasted shallot vinaigrette
Roasted green bean salad with Moore Farms radicchio and toasted walnuts
& red wine vinaigrette
Sautéed cool weather greens amandine, served warm
Sweet potato gratin with Capra Gia Cheese Company goat cheese
and spiced pecans – served warm
Maple spice roasted sweet potatoes with toasted pepitas – served warm

Starch – SELECT 1

Farmhouse farro salad with East Georgia produce squash ribbons and apple cider vinaigrette
Smashed yukon gold potatoes with lemony leeks, served warm
Avalon's Signature Mac 'n' cheese – fontina and gouda and cheddar, oh my! – served warm
Herb roasted farmer potatoes – served warm
Cannellini bean salad with fresh peppers and red onions & white balsamic vinaigrette
Roasted winter squash and curry quinoa salad, served warm



HOT LUNCH BUFFETS PG 3

Salads – SELECT 1

- Creamy Kale Salad with watermelon radish, organic carrot, pumpernickel crumble & garlic parmesan dressing
- Woodland Gardens Lettuce Salad with grilled Ellijay apples, candied walnuts, goat cheese & cider vinaigrette
- Cool Weather Lettuce, Shaved fennel, & Celery Salad with pomegranate arils, parsley and cracked black pepper & citrus honey vinaigrette
- Artisan Lettuce and herb Salad with balsamic roasted grapes, toasted almonds, shaved parmesan & champagne vinaigrette
- 'Loaded' Salad: cool weather lettuces, boiled Darby Farms eggs, cloth-bound sharp cheddar, grilled scallions, Benton's bacon & creamy herb dressing
- Classic Greek Salad with romaine, crumbled feta, cucumber, Kalamata olives, artichoke hearts & zesty oregano vinaigrette
- Classic Caesar Salad with romaine, olive oil fried croutons, shaved parmesan & Caesar dressing

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

PROTEIN ENHANCED SALADS - Please see the Avalon Ambient Lunch Buffet Menus.

CHEF CURATED SELECTIONS

Eastern Mediterranean - \$14.90

- Saffron orange yogurt roasted chicken breasts and thighs on grilled flatbread & sabzi and lime wedges
- Butter grilled naan, roasted garlic hummus, cucumber mint yogurt
- Shirin polo – sweetened basmati rice w. saffron, orange zest, slivered almonds and pistachios
- Cool eather lettuces with mint, parsley, scallions and crumbled feta & creamy lime dressing

Taco Bar - \$14.90

- SELECT two proteins: cumin roasted chicken, braised pork, barbacoa beef
- Grilled corn and flour tortillas
- Lime and cilantro slaw
- Tomato chile sauce, local chile salsa verde, pickled corn relish, cumin crema
- Spanish red rice with organic cilantro



HOT LUNCH BUFFETS PG 4

Noodle Bar - \$14.90

Grilled sesame sriracha chicken and soy lime sautéed tofu
Soba buckwheat noodles & bean thread rice noodles
Stir-fry of baby bok choy, green beans and carrots
Roasted GA Organic peanuts, sliced scallions, bean sprouts,
cilantro, organic matchstick carrots, lime squeezes
Ginger tahini vinaigrette and sesame soy vinaigrette

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



HOT LUNCH BUFFETS PG 5

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

Additionally

All menus include chafers with sterno, platters, bowls & serving utensils. Also included are compostable plates, utensils, napkin & cups.

There will be a \$45.00 set-up & pick-up fee added to each order
Prices may vary outside of the perimeter

China, flatware, glassware & linen napkins (upon request)
Professional service staff
Floral arrangements
Tables & chairs

