

HOT LUNCH MENUS **Fall and Winter**

Responsibly sourced and thoughtfully prepared menus
designed to make entertaining easy

HOT LUNCH PACKAGES

Included with each package...

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

CHEF CURATED PACKAGES

NOODLE BAR

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

Grilled Sesame Sriracha Springer Mountain Chicken, served warm

Soy Lime Sautéed The Soy Shop Tofu, served warm

Soba Buckwheat Noodles & Bean Thread Rice Noodles

Stir-Fry of Baby Bok Choy, Green Beans and Carrots

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

georgia ginger tahini vinaigrette and sesame tamari vinaigrette

\$14.90 per guests; 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 served on Grilled Flatbread
w. sabzi (mint, basil, parsley, cilantro) and lime wedges

Roasted Garlic Hummus and Cucumber Mint Yogurt served w. Butter Grilled Naan



Shirin Polo – a classic celebration rice dish...
sweetened basmati rice layered w. saffron, orange zest, almonds and pistachios

Local Lettuce Salad spiked w. mint, parsley, scallions and crumbled feta
& creamy lime dressing

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

TACO BAR

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

YOU CHOOSE TWO PROTEINS:

Cumin Roasted Springer Mountain Chicken,
Braised Berkshire Pork,
Barbacoa Painted Hills Beef Sirloin
– each served warm

WE INCLUDE:

Grilled Corn Tortillas and Flour Tortillas

Jose's Black Beans, served warm

Spanish Red Rice with Organic Cilantro, served warm

Lime and Cilantro Slaw

Local Chile Salsa Verde, Pickled Corn Relish, Cumin Crema

\$14.90 per guests; 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 (page 13) for more information.

A LA CARTE HOT LUNCH SELECTIONS

BEEF ENTREES

Pepper Crusted Sirloin ^{GF}

cracked black pepper crusted painted hills sirloin,
grilled to medium rare and sliced; served warm from a chafer
w. charred onion vinaigrette and organic parsley

**\$12.90 per guest; 20 guest minimum,
additional increments of 5 guests**

Mojo Marinated Flank Steak ^{GF}

painted hills flank steak marinated w. tons of citrus, garlic and organic herbs,
grilled to medium rare and sliced; served warm from a chafer
w. mango red pepper citrus salsa

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

Bourbon Braised Brisket ^{GF}

painted hills beef brisket braised low 'n' slow w. Kentucky bourbon and sweet apricots,
sliced; served warm from a chafer
w. apricot braise reduction and fresh organic scallions

**\$12.90 per guest; 20 guest minimum,
additional increments of 5 guests**

Smoked Brisket ^{GF}

painted hills beef brisket that's been rubbed, smoked, slow roasted and sliced;
served warm from a chafer
finished w. pan jus, elephant garlic chips and fried sage leaves

**\$12.90 per guest; 20 guest minimum,
additional increments of 5 guests**

Classic Beef Meatloaf

painted hills ground beef, mixed the old-fashioned way and sliced;
served warm from a chafer
w. creamy onion gravy and fresh organic herbs

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

CHICKEN ENTREES

Pan-Seared French Cut Chicken Breast w. Mushrooms and Lemon ^{GF}

springer mountain french cut chicken breasts, pan seared with herbs and sliced; served warm from a chafer
w. roasted sparta imperial shiitake mushroom, lemon and light parsley sauce

**\$12.90 per guest; 20 guest minimum,
additional increments of 5 guests**

Brick Grilled French Cut Chicken Breast w. Chimichurri ^{GF}

springer mountain french cut chicken breasts, seasoned and grilled under a brick, sliced; served warm from a chafer
w. farmer veggie top chimichurri

**\$12.90 per guest; 20 guest minimum,
additional increments of 5 guests**

Hummus Baked Chicken Breast ^{GF}

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 guest minimum,
additional increments of 5 guests**

Good Ol' Fried Chicken Breast

springer mountain boneless, skinless chicken breasts, pounded, breaded and fried southern-style, sliced; served warm from a chafer
w. black pepper hoover gravy and a little organic baby arugula

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

SEAFOOD ENTREES

Tarragon Caper Salmon Filets ^{GF}

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

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

Pan Seared Trout Filets 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 guest minimum,
additional increments of 5 guests**

Lemongrass Shrimp in Coconut Milk ^{GF}

21/25 gulf shrimp simmered in coconut milk w. lemongrass,
garam masala, ginger pickle, scallions and cilantro;
served warm from a chafer

**\$12.90 per guest; 20 guest minimum,
additional increments of 5 guests**

PORK ENTREES

Rosemary Mustard Paprika Roasted Boneless Pork Loin

beeler's boneless pork loin rubbed in grain mustard and smoked paprika with panko, roasted on
a bed of woodland gardens organic rosemary and sliced; served warm from a chafer w.
sweetened red onions

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

Beer Braised Pork Shoulder

boneless berkshire pork shoulder rubbed in house jerk seasoning
and braised in atlanta's own red brick brewing company seasonal beer w. aromatics,
pulled and sauced w. beer braise reduction;
served warm from a chafer w. organic parsley

**\$12.90 per guest; 20 guest minimum,
additional increments of 5 guests**

VEGETARIAN ENTREES

Vegan Quinoa Mushroom ^{GF + VEGAN}

portabella mushrooms stuffed w. tri-color quinoa and cool 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 guest minimum,
additional increments of 5 guests**

Veggie Chickpea Chili ^{GF + VEG}

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 atlanta fresh creamery greek yogurt, sliced organic scallions
and shredded southern aged georgia gold clothbound cheddar

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

Seasonal Vegetable Pot Pie ^{VEG}

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

**\$12.90 per guest; 20 guest minimum,
additional increments of 5 guests**

Seasonal Vegetable Lasagna ^{VEG}

the day's best vegetables, layered w. pasta, citrus herb seasoned ricotta,
grated parmigiano-reggiano, a little whole milk mozzarella
and a light, heirloom tomato sauce;
served warm from a chafer
w. grated parmigiano-reggiano on the side

**\$12.90 per guest; 20 guest minimum,
additional increments of 5 guests**

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

curry the soy shop tofu and cauliflower, stir-fried w. fresh veggies
and simmered in a coconut lemongrass sauce;
served warm from a chafer
w. sliced organic scallions and toasted anson mills sea island benne seeds

**\$12.90 per guest; 20 guest minimum,
additional increments of 5 guests**

DUAL ENTREES

Choose any two entrees from the above selections...

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



RESPONSIBLY SOURCED SIDES

HOT VEGGIES

Beets and Carrots ^{GF + VEG}

rosemary roasted beets and organic carrots in a shallot butter glaze,
served warm from a chafer

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

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

Brussels Sprouts and Apples ^{GF}

crunchy fried brussels, dried apples, ginger honey vinaigrette
served warm from a chafer

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

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

Blistered Green Beans and Sundried Tomatoes ^{GF + VEGAN}

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 Veggies ^{GF + VEGAN}

seasonal vegetables grilled w. sherry paprika vinaigrette,
served ambient from a platter

\$75.00 per platter; serves up to 20 guests

Roasted Broccoli Salad ^{GF + VEG}

roasted broccoli, 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}

pomegranate molasses roasted baby carrots
w. crumbled feta and fresh mint,
served ambient from a platter

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



HOT STARCHES

Smashed Potatoes ^{GF + VEG}

smashed yukon gold potatoes with lemony leeks,
served warm from a chafer

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

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

Mac ‘N’ Cheese ^{AVALON signature}

AVALON signature mac ‘n’ cheese – fontina and gouda and cheddar, oh my! –
served warm from a chafer

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

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

Roasted Farmer Potatoes ^{GF + VEGAN}

organic herb roasted farmer potatoes
served warm from a chafer

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

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

Coconut Curry Quinoa ^{GF + VEG}

coconut curry quinoa spiked w. seasonal vegetables and organic herbs,
served warm from a chafer

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

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

Sea Island Red Peas ^{GF + VEG}

slow-cooked anson mills heirloom sea island red peas,
simmered w. turkish bay leaf and 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

Lemon Parmesan Cous Cous ^{VEG}

lemon parmigiano-reggiano israeli cous cous
spiked w. cucumber ribbons and fresh cilantro,
served ambient from a bowl

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

Four Bean Salad ^{VEG}

four bean salad w. green beans, black beans, garbanzo beans and field peas
w. crumbled feta and lemon zest vinaigrette,
served ambient from a bowl

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

Cool Weather Farro Salad ^{VEG}

anson mills farro piccolo salad with roasted farmer root veggies,
crumbled decimal place farm goat cheese and organic baby arugula
in a red wine and savannah bee company honey vinaigrette,
served ambient from a bowl

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

Pasta Salad w. Buttermilk Vinaigrette ^{VEG}

broccoli and local pea pasta salad w. shaved parmigiano-reggiano, organic basil
and creamy southern swiss dairy buttermilk vinaigrette,
served ambient from a bowl

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

Roasted Potato Salad w. Dried Shallot Cream ^{GF + VEG}

roasted new potatoes w. dried shallot and herb sour cream
served ambient from a bowl

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

ENHANCED SALADS

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

\$48.00 per 6 quarts;
6 quarts serves up to 10 guests,
additional increments of 2 quarts at \$16.00 per 2 quarts

AVALON Seasonal Salad GF + VEG
local lettuces, roasted beets, crystal organics organic radicchio,
sliced almonds, crispy baked parmigiano-reggiano
+ dijon vinaigrette,
served ambient from a bowl

\$48.00 per 6 quarts;
6 quarts serves up to 10 guests,
additional increments of 2 quarts at \$16.00 per 2 quarts

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
+ southern swiss dairy buttermilk and organic herb green goddess dressing,
served ambient from a bowl

\$48.00 per 6 quarts;
6 quarts serves up to 10 guests,
additional increments of 2 quarts at \$16.00 per 2 quarts

Classic Greek Salad GF + VEG
chopped romaine layered w. loads of crumbled feta, diced cucumber,
greek olives and artichoke hearts
+ zesty oregano vinaigrette,
served ambient from a bowl

\$48.00 per 6 quarts;
6 quarts serves up to 10 guests,
additional increments of 2 quarts at \$16.00 per 2 quarts



Mediterranean Chopped Salad ^{GF + VEG}

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

\$48.00 per 6 quarts;
6 quarts serves up to 10 guests,
additional increments of 2 quarts at \$16.00 per 2 quarts

Power House Salad ^{GF + VEG}

local kale, ginger carrot quinoa, dried fruits,
chili marinated kidney beans, toasted georgia peanuts
+ savannah bee co. honey and lime vinaigrette,
served ambient from a bowl

\$48.00 per 6 quarts;
6 quarts serves up to 10 guests,
additional increments of 2 quarts at \$16.00 per 2 quarts

Harvest Panzanella ^{VEG}

locally baked bread croutons tossed
w. roasted cool weather squash, caramelized onions,
dried cranberries, organic baby arugula
+ granny smith apple vinaigrette
served ambient from a bowl

\$48.00 per 6 quarts;
6 quarts serves up to 10 guests,
additional increments of 2 quarts at \$16.00 per 2 quarts

'Loaded' Salad ^{GF}

local lettuces piled up
w. boiled georgia grown, non-soy, non-gmo pastured, free-range farm eggs,
southern aged Georgia gold clothbound cheddar cheese, grilled organic scallions,
farmer radishes, toasted whole almonds, beeler's bacon lardons
+ southern swiss dairy creamy herb dressing (you know, ranch!),
served ambient from a bowl

\$48.00 per 6 quarts;
6 quarts serves up to 10 guests,
additional increments of 2 quarts at \$16.00 per 2 quarts



Grilled Caesar Salad ^{VEG}

grilled baby romaine, parmigiano-reggiano crisps,
olive oil fried croutons, cracked black pepper
+ caesar vinaigrette,
served ambient from a bowl

\$48.00 per 6 quarts;
6 quarts serves up to 10 guests,
additional increments of 2 quarts at \$16.00 per 2 quarts

LOCALLY BAKED BREAD

Chef's Choice Locally Baked Rolls
+ whipped butter

\$15.00 per dozen

Please note...

Minimums apply to all orders.
Additional considerations apply.

Please see Ordering Guidelines (page 13) for more information.

ORDERING GUIDELINES

Fall and Winter

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

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.