

PASSOVER PICKUP MENUS
Spring 2019

Responsibly sourced and thoughtfully prepared menus
designed to make entertaining easy

Happy Pesach!

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!
All items are kosher-style and the dietary notations let you know which selections contain dairy.
No flour is used to create any of these menu items.

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

Brisket & 5 Sides

brandy braised painted hills beef brisket ^{DF + NF}
seasoned, sliced and packed w. a little jus
w. pomegranate gremolata on the side for garnishing after heating
presented in a foil pan w. lid for easy reheating

\$419.90 per brisket + 5 sides from the list below
brisket is 10 to 12 lb average before cooking
includes a pint of pomegranate gremolata
each package serves up to 10 guests

Chicken & 5 Sides

herb and matzo crusted springer mountain chicken breast paillards ^{DF + NF}
w. lemon wedges 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 half pint of lemon wedges and a half pint of parsley leaves
each package serves up to 10 guests

Salmon & 5 Sides

pistachio crusted verlasso salmon side ^{GF + DF}
w. grainy mustard and dill 'cream' sauce on the side
presented in a foil pan w. lid for easy reheating;
may be served ambient temperature, as well

\$374.90 per salmon side + 5 sides from the list below
salmon is 3.5 lb average before cooking
includes a half pint of grainy mustard and dill 'cream' sauce made w. silken tofu
each package serves up to 10 guests



A La Carte Selections

Traditions

seder plate components GF + DF + NF

1 roasted lamb shankbone, 1 balsamic roasted egg, 4 horseradish bâtonnets,
3 clean and dry romaine lettuce leaves, 1/2 pt charoset, 1 small bouquet of parsley...
each item is individually wrapped;
just add 3 matzo and display these items from your favorite seder plate!

\$25.00 per package

Starters

candied walnut and ginger charoset GF + VEG + DF

a pesach signature dish featuring ellijay apples,
candied georgia walnuts, locally grown ginger, zeigler's honey and sweet red wine
presented in a quart container

\$18.00 per quart
serves up to 10 guests

the great gefilte DF + NF

nc trout and whitefish quenelles poached w. carrots and fennel
served over radicchio leaves w. parsley and poached organic carrot garnish
presented on a compostable platter

\$40.00 per 10 quenelles
serves up to 10 guests

fresh beet horseradish GF + VEGAN + DF + NF

housemade beet horseradish spiked w. a touch of organic apple cider vinegar
presented in a pint container

\$10.00 per pint
serves up to 10 guests

'what am i? chopped liver?' GF + DF + NF

pesach foie gras
hand-chopped all-natural chicken livers
w. beulah farm eggs, caramelized onions and fresh herbs
(shh... we added a little cognac, too)
presented in a quart container

\$32.00 per quart
serves up to 10 guests



mushroom mock ^{GF + VEGAN + DF}
housemade vegetarian chopped 'liver'
crafted w. sparta imperial mushrooms and roasted cashews
presented in a quart container

\$24.00 per quart
serves up to 10 guests

not-your-bubbie's chicken soup ^{GF + DF + NF}
springer mountain whole chicken
slow-simmered w. lemongrass, serrano peppers and black peppercorns
garnished w. pulled chicken and tender, locally grown vegetables
presented in half gallon containers

\$48.90 per 4 quarts
serves up to 10 guests (+ leftovers for the next day!)

joan nathan's matzo balls ^{DF + NF}
big and delicious! made w. a touch of ginger and nutmeg;
packed w. a little broth
presented in a foil pan w. lid for easy reheating

\$36.00 per 10 matzo balls
serves up to 10 guests

A La Carte Entrees

brandy braised painted hills beef brisket ^{DF + NF}
seasoned, sliced and packed w. a little jus
w. pomegranate gremolata on the side for garnishing after heating
presented in a foil pan w. lid for easy reheating

\$165.00 per brisket, 10 to 12 lb average before cooking
includes a pint of pomegranate gremolata
serves up to 10 guests (+ leftovers for the next day!)

herb and matzo crusted springer mountain chicken breast paillards ^{DF + NF}
served with a side of lemon wedges and fresh parsley leaves for garnishing
presented in a foil pan w. lid for easy reheating

\$80.00 per 10 breasts
includes a half pint of lemon wedges and a half pint of parsley leaves
serves up to 10 guests



pistachio crusted verlasso salmon side ^{GF + DF}
served w. a side of grainy mustard and dill 'cream' sauce
presented in a foil pan w. lid for easy reheating;
may be served ambient temperature, as well

\$120.00 per salmon side, 3.5 lb average before cooking
includes a half pint of grainy mustard and dill 'cream' sauce made w. silken tofu
serves up to 10 guests

A La Carte Side Dishes

moroccan root vegetable tzimmes ^{GF + VEG + DF + NF}
roasted carrots, parsnips and sweet potatoes
simmered in zeigler's honey and orange syrup
w. dried plums, figs and ras al hanout
presented in a foil pan w. lid for easy reheating;
may be served ambient temperature, as well

\$54.90 per 3 quarts
serves up to 10 guests

once-forbidden rice and grain pilaf ^{GF + VEGAN + DF}
brown rice, wild rice and heirloom quinoa pilaf
tossed w. apricots and almonds
in citrus agave vinaigrette
presented in a foil pan w. lid for easy reheating

\$54.90 per 3 quarts
serves up to 10 guests

herb roasted farmer potatoes ^{GF + VEGAN + DF + NF}
presented in a foil pan w. lid for easy reheating

\$54.90 per 3 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



potato kugel cups ^{GF + DF + NF}

fresh potatoes, onions and eggs whipped together
and baked in olive oil rimmed ramekins until golden brown
presented in a foil pan w. lid for easy reheating

\$54.90 per 10 cups
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 salad ^{GF + VEG + DF + NF}

local butter and gem lettuces
garnished w. hard-boiled farm eggs, sliced sparta imperial cremini mushrooms,
shaved radishes, sliced scallions
+ 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

solomonov's israeli salad w. mangos and sumac onions ^{GF + VEGAN + DF + NF}

diced mango, cucumber and sumac marinated red onions
tossed w. fresh mint, olive oil, lemon juice and kosher salt
presented in a two quart container

\$40.00 per 2 quarts
serves up to 10 guests



A La Carte Desserts

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

sweet apple and pecan kugel ^{VEG}

elijah apples and wide egg noodles

baked w. cottage cheese, sour cream, golden raisins, georgia pecans, sugar and matzo
presented in a foil pan w. lid for easy reheating

\$54.90 per 3 quarts
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 pieces
serves up to 10 guests

chocolate covered matzo ^{VEG}

matzo crackers dipped into decadent dark chocolate
and garnished w. toasted chopped pistachios and a sprinkling of maldon sea salt
presented on a disposable platter

\$28.90 per 10 pieces
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 Pesach!

Tag us on Social Media!
We would love to see how you presented your Seder Dinner for your friends and family.

#theavalondifference

