

WELCOME TO OUR NEW CORPORATE SPRING/SUMMER MENU

We listened to your feedback and refreshed our menu to make your corporate catering experience simpler than ever! Our menu now includes clearer guest counts and quantities, better descriptions and more dietary information.

We're confident that these changes will improve your experience, and we hope you enjoy!

-The Avalon Catering Team



BREAKFAST PACKAGES

Included with each package...

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

Continental Breakfast Packages

Avalon Continental

One Avalon breakfast bread + whipped butter, savannah bee co. honey and vanilla yogurt and housemade gluten-free granola ^{AV SIGNATURE}, assorted sliced fruits and berries

\$10.90 per guest;

20 guest minimum, additional increments of 5 guests

Bagel and Schmeear Continental VEG

Assorted sliced bagels + housemade seasonal veggie schmeear and cream cheese triangles, savannah bee co. honey and vanilla yogurt and housemade gluten-free granola ^{AV SIGNATURE}, assorted sliced fruits and berries

\$11.90 per guest;

20 guest minimum, additional increments of 5 guests

Chef Curated Breakfast Packages

Steak and Eggs

Char-grilled painted hills sirloin + juana's salsa roja, scallion scrambled farm eggs, farmer potato, bell pepper, and sparta imperial mushroom hash, butter toasted english muffins

\$17.90 per guest;

20 guest minimum, additional increments of 5 guests



Chicken and Waffles

Southern swiss dairy buttermilk and hot sauce fried springer mountain chicken tenders, fluffy belgian waffles + maple syrup and hot sauce on the side, a bowl of fresh berries

\$17.90 per guest;
20 guest minimum, additional increments of 5 guests

Biscuits and Gravy⁺

Scratch southern swiss dairy buttermilk biscuits and fatback pig project sage sausage cream gravy, smoky tomato and jalapeño anson mills breakfast grits, grilled grapefruit halves garnished with fresh berries

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

American Breakfast Packages

Meat and Three

Choose one:

Beeler's applewood smoked bacon aidell's chicken and apple sausage links fatback pig project sage pork sausage patties

Included:

Hash browned farmer potatoes w. sliced organic scallions and sriracha ketchup, scrambled farm eggs finished w. whole butter and shaved chives, assorted sliced fruits and berries

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

Health Nut

Aidell's chicken and apple sausage links, mini farm egg white frittatas, savannah bee co. honey and vanilla yogurt with housemade gluten-free granola ^{AV SIGNATURE}, fruit salad macerated with fresh lime juice, agave and mint

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



Oat' Meals'

Organic steel cut oats, slowly simmered in water with a little salt and pepper

Choose one:

Old School - brown sugar, butter and salt

Sugar and Spice - turbinado sugar, cinnamon, golden raisins

The Elvis - sliced bananas, peanut butter and crumbled bacon - un uh huh, oh yeah!

Included:

Beeler's applewood smoked bacon assorted sliced fruits and berries

\$14.90 per guest;

20 guest minimum, additional increments of 5 guests

Pick Up 'n' Go

Choose one:

Mini farm egg frittatas, mini farm egg white frittatas, mini green eggs and ham quiche, mini asparagus and parmesan quiche

Included:

Savannah bee co. honey and vanilla yogurt parfait with fresh berries and housemade gluten-free granola ^{AV SIGNATURE}, chef's assortment of whole fruits in a basket or bowl

\$15.90 per guest;

20 guest minimum, additional increments of 5 guests

Please note...

All Breakfast 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!

Your selections may be presented on Avalon platters, if you'd prefer, though it should be noted that Avalon platters, hot buffet equipment and coffee and hot tea equipment will result in an additional pickup charge.

Delivery charges and sales tax are not included.



A LA CARTE BREAKFAST SELECTIONS

Breakfast Proteins

Beeler's Applewood Smoked Bacon ^{GF}
\$4.00 per guest; 20 guest minimum, additional increments of 5 guests

Aidell's Chicken and Apple Sausage Links ^{GF}
\$4.50 per guest; 20 guest minimum, additional increments of 5 guests

Fatback Pig Project Pork and Sage Sausage Patties ^{GF}
\$3.50 per guest; 20 guest minimum, additional increments of 5 guests

Farm Fresh Eggs

Mini Farm Egg Frittatas ^{GF + VEG}
Georgia grown, non-soy, non-gmo pastured, free-range eggs, whipped and baked with sautéed peppers, vidalia onions, and crumbled feta served warm from a chafer or ambient from a platter with grapes and berries and tomatillo salsa on the side

\$36.00 per dozen; increments of 12

Mini Farm Egg White Frittatas ^{GF + VEG}
Georgia grown, non-soy, non-gmo pastured, free-range eggs, separated, whipped and baked with sautéed peppers, vidalia onions, and crumbled feta served warm from a chafer or ambient from a platter with grapes and berries and tomatillo salsa on the side

\$48.00 per dozen; increments of 12

Green Eggs and Ham Mini Quiche
Georgia grown, non-soy, non-GMO, pastured, free-range eggs, whipped and baked in a buttery pie crust with fresh herbs, beeler's country ham and sharp cheddar served warm from a chafer or ambient from a platter w. grapes and berries

\$36.00 per dozen; increments of 12



Asparagus and Parmesan Mini Quiche ^{VEG}

Georgia grown, non-soy, non-GMO, pastured, free-range eggs, whipped and baked in a buttery pie crust with fresh asparagus and parmigiano reggiano served warm from a chafer or ambient from a platter with grapes and berries

\$36.00 per dozen; increments of 12

Scrambled Farm Eggs ^{GF + VEG}

Georgia grown, non-soy, non-gmo, pastured, free-range eggs, whipped and scrambled with whole butter and shaved chives served warm from a chafer

\$90.00 per 4 qt; each serves 20 - 30 guests
\$110.00 per 5 qt; each serves up to 40 guests

Hard-Boiled Farm Eggs with Hot Sauce ^{AV SIGNATURE - GF + VEG}

Georgia grown, non-soy, non-GMO, pastured, free-range eggs, hard-boiled served ambient from a platter and hot sauce and salt & pepper shakers on the side

\$15.00 per dozen; increments of 12

Fresh Fruit

Sliced Fruit Platter ^{GF + VEGAN}

Chef's seasonal selection of sliced fruits and berries served on a platter

\$45.00 per 4 lb; increments of 4 lb; serves up to 20 guests

Fruit Salad ^{GF + VEGAN}

Diced fresh fruit macerated w. fresh lime juice, organic agave nectar and mint served on a platter

\$30.00 per 2 quarts, 2 quarts serves up to 10 guests

Whole Fruits ^{GF + VEGAN}

Chef's selection of at least three varieties of whole fruits
... perfect for grab 'n' go noshing served from a basket

\$24.00 per dozen

Fresh Ambrosia Salad ^{GF + VEG}

Sliced grapefruit and oranges, pineapple, a little coconut and a drizzle of savannah bee co. honey served from a bowl

\$36.00 per 2 quarts, 2 quarts serves up to 10 guests



Responsibly-Sourced Sides

Hash Browned Farmer Potatoes ^{GF + VEG}

Fresh farmer potatoes, pan roasted in butter and finished with sliced organic scallions served warm from a chafer and sriracha ketchup on the side

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

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

Steel Cut Organic Oats ^{GF + VEG}

Simmered until al dente served warm from a chafer and sliced almonds, brown sugar, butter and dried fruit on the side

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

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

Anson Mills Grits ^{GF + VEG}

Simmered in southern swiss dairy cream served warm from a chafer

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

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

French Toast Casserole ^{VEG}

H&F brioche french toast layered w. citrus ricotta served warm from a casserole and grade a vermont maple syrup on the side

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

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

Honey and Vanilla Yogurt ^{AV signature + GF + VEG}

Savannah bee co. honey and vanilla sweetened atlanta fresh creamery greek yogurt served from a bowl

\$30.00 per quart; serves up to 10 guests

Avalon Signature Granola ^{AV signature + GF + VEG}

Avalon signature gluten-free granola served from a bowl

\$30.00 per quart; serves up to 20 guests



Breakfast Breads

Scratch Buttermilk Biscuits ^{VEG}
Prepared w. southern swiss dairy buttermilk and savannah bee co. honey whipped butter

\$30.00 *per dozen*

Sweet Scones ^{VEG}
Blackberry lime scones and chef's preserves
Callebaut white chocolate lemon scones and chef's preserves
Cinnamon walnut scones and chef's preserves

\$34.00 *per dozen*

Savory Scones
Beeler's applewood smoked bacon and gruyere scones and whipped butter
Black pepper parmigiano-reggiano scones and whipped butter
Jalapeño aged & sharp cheddar scones and whipped butter

\$34.00 *per dozen*

Muffins ^{VEG}
Berry streusel muffins
Organic carrot zucchini muffins
Crème fraiche muffins

\$34.00 *per dozen*

Breakfast Loaves ^{VEG}
Miles berry farm strawberry & georgia pecan breakfast bread loaf
Organic banana & georgia walnut bread loaf
Sour cream streusel coffee cake loaf

\$34.00 *per dozen slices*

Bagels + Cream Cheese ^{VEG}
Assorted sliced bagels, served from a platter and cream cheese and chef's
choice preserves on the side

\$38.00 *per dozen*



Breakfast Enhancements

Yogurt and Fresh Berry Parfaits w. Gluten Free Granola ^{AV signature + GF + VEG}
Savannah bee co. honey and vanilla yogurt parfait with fresh berries and housemade
gluten-free granola ^{AV SIGNATURE} served in a compostable cup with lid

\$51.00 *per dozen*

Egg and Cheese Biscuits ^{VEG}
Georgia grown, non-soy, non-gmo, pastured, free-range eggs, whipped and baked layered with
southern aged georgia gold clothbound cheddar on a scratch-made southern swiss dairy buttermilk
biscuit individually wrapped for convenient grab-n-go!

\$48.00 *per dozen*

ADD:

Beeler's applewood smoked bacon, fatback pig project sage sausage or benton's country ham
\$18.00 *per dozen*

Egg and Cheese English Muffins ^{VEG}
Georgia grown, non-soy, non-gmo, pastured, free-range eggs, whipped and baked layered with
southern aged georgia gold clothbound cheddar on a griddled english muffin individually wrapped
for convenient grab-n-go!

\$48.00 *per dozen*

ADD:

Beeler's applewood smoked bacon, fatback pig project sage sausage or benton's country ham
\$18.00 *per dozen*

Woodsmoke Provisions Smoked Salmon Platter
Responsibly sourced salmon, hand-cured in small batches using artisanal techniques – right here in
Atlanta! Served with capers, minced red onion, grated boiled farm egg, lemon wedges and sliced,
locally baked pumpernickel

\$135.90 *per side; 2 lb average per side, serves up to 25 guests*



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 Hot Lunch 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 and 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
with sabzi (mint, basil, parsley, cilantro) and lime wedges

Roasted garlic hummus and cucumber mint yogurt served with 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 with mint, parsley, scallions and crumbled feta
and 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!

Choose two proteins:

Cumin roasted springer mountain chicken, braised berkshire pork, barbacoa painted hills beef sirloin – each served warm

Included:

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.

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A LA CARTE HOT LUNCH SELECTION

Beef Entrees

Pepper Crusted Sirloin ^{GF}

Cracked black pepper crusted painted hills sirloin, grilled to medium rare and sliced; served warm from a chafer with charred spring leek 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 with 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 with 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 with 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 with 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 with 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 with Chimichurri ^{GF}

Springer mountain french cut chicken breasts, seasoned and grilled under a brick, sliced; served warm from a chafer with 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 with 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 with 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 with 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 with 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 with 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 with 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 with aromatics, pulled and sauced with beer braise reduction; served warm from a chafer with organic parsley

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

Vegetarian Entrees

Vegan Quinoa Mushroom ^{GF + VEGAN}

Portabella mushrooms stuffed with tri-color quinoa and spring farmer veggies; served warm from a chafer and finished with 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 with a little heat and a touch of rosemary; served warm from a chafer with 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 with 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 with 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 with 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*

SIDES:

Hot Veggies

Peas and Carrots ^{GF + VEG}

English peas and organic carrots in a spring onion 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*

Radishes and Spring Onions ^{GF + VEGAN}

Za'atar roasted radishes, spring onions and raisins served warm from a chafer

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



Green Beans and Cherry Tomatoes ^{GF + VEG}

Sherry vinegar and raw sugar gastrique green beans and blistered cherry 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. coriander cumin vinaigrette, served ambient from a platter

\$75.00 per platter; serves up to 30 guests

Poached Asparagus ^{GF + VEG}

Poached asparagus plattered with georgia grown, non-soy, non-gmo pastured, free-range farm egg gribiche vinaigrette, served ambient from a platter

\$85.00 per platter; serves up to 30 guests

Roasted Baby Carrots ^{GF + VEG}

Pomegranate molasses roasted baby carrots with 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 VEG ^{AVALON signature + VEG}

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 with 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 with 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 with green beans, black beans, garbanzo beans and field peas with crumbled feta and lemon zest vinaigrette, served ambient from a bowl

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

Spring Farro Salad ^{VEG}

Anson mills farro piccolo salad with marinated red onions, dried fruits, 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 with 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

New Potato Salad with Spring Peas ^{GF + VEGAN}
Roasted new potatoes w. local spring peas and organic herbs tossed in white wine and extra virgin olive oil vinaigrette, 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 and 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 Spring Salad ^{GF + VEG}
Local lettuces, organic carrots, crystal organics organic radicchio, woodland gardens organic pea shoots, crispy baked parmigiano-reggiano and 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 and 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 and 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 and 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 and 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

Spring Panzanella ^{VEG}

Locally baked bread croutons tossed with English peas, pea tendrils, shaved fennel, spinach and a light lemon and grainy mustard 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 with 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 and 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 and 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

Bread

Chef's Choice H&F Rolls
+ whipped butter

\$15.00 per dozen

A LA CARTE AMBIENT LUNCH SELECTION

Proteins

Pepper Crusted Sirloin ^{GF}

Cracked black pepper crusted painted hills sirloin, grilled to medium rare and sliced; served ambient from a platter with red onion jam 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 herbs, grilled to medium rare and sliced; served ambient from a platter with mango red pepper citrus salsa

\$11.90 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 ambient from a platter with za'atar fried chickpeas and chiffonade of mint

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



Tarragon Caper Salmon Side ^{GF}

Verlasso salmon side covered and baked with tarragon, capers and herb; served ambient from a platter finished with fresh fennel fronds and lemon wedges

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

Vegan Quinoa Mushroom ^{GF + VEGAN}

Portabella mushrooms stuffed w. tri-color quinoa and spring farmer veggies; served ambient from a platter finished with tons of organic herbs

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

Enhanced Salads

AVALON Kale Salad ^{AVALON signature + VEG}

Creamy kale salad w. watermelon radishes, organic carrot, pumpernickel crumble and 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 Spring Salad ^{GF + VEG}

Local lettuces, organic carrots, crystal organics organic radicchio, woodland gardens organic pea shoots, crispy baked parmigiano-reggiano and 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 and 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 and 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 and 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 and 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

Spring Panzanella ^{VEG}

Locally baked bread croutons tossed with English peas, pea tendrils, shaved fennel, spinach and a light lemon and grainy mustard 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 with 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 and 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 and 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

Bread

Chef's Choice H&F Rolls and whipped butter
\$15.00 per dozen

Ambient Sides

Lemon Parmesan Cous Cous ^{VEG}

Lemon parmigiano-reggiano israeli cous cous spiked with cucumber ribbons and fresh cilantro, served ambient from a bowl

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

Roasted Baby Carrots ^{GF + VEG}

Pomegranate molasses roasted baby carrots with crumbled feta and fresh mint, served ambient from a platter

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

Four Bean Salad ^{GF + VEG}

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

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

Spring Farro Salad ^{VEG}

Anson mills farro piccolo salad with marinated red onions, dried fruits, 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 with 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

New Potato Salad with Spring Peas ^{GF + VEGAN}
Roasted new potatoes with local spring peas and organic herbs tossed in white wine and extra virgin olive oil vinaigrette served ambient from a bowl

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

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

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

Spring Fruit Salad ^{GF + VEG}
Fruit salad macerated with fresh lime juice, organic agave nectar and mint, served ambient from a bowl

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

Sandwiches, Boxed and Plattered

Specialty Sandwiches, Boxed

\$14.90 each; minimum of 20 boxes, additional increments of 5 boxes, thank you for selecting a minimum of 5 of each type

Each box contains 1 specialty sandwich, 2 sides, 1 dessert, compostable cutlery, napkin, compostable box with label

Specialty Sandwiches, Platted

\$10.90 each; minimum of 20 sandwiches, additional increments of 5, thank you for selecting a minimum of 5 of each type

The Smoked Turkey Sandwich ^{AV signature}

Thinly sliced smoked turkey, aged provolone, whippoorwill hollow farm organic muscadine preserves, aioli, sautéed Vidalia onions, local lettuces, locally baked semolina batard



American Classic Roast Beef Sandwich

Thinly sliced medium rare roast beef, red onion jam, classic horseradish sauce, peppery arugula, locally baked thick cut sourdough bread

Patagonia Salmon Burger

Housemade verlasso salmon burger, lemon saffron aioli, sweet and spicy candied peppers, crisp cucumber slices, local lettuces, locally baked griddled bun

Sweet and Salty Grilled Chicken Sandwich

Grilled chicken breast, feta and lemon spread, fresh arugula, sweet piquillo peppers, locally baked crispy ciabatta roll

'Don't Worry' Curry Chicken Salad Pita Pocket

Herb baked chicken salad - curried atlanta fresh creamery yogurt, toasted almonds, raisins and organic scallions - local lettuces, ben's classic pita pocket pita

Pulled Pork Sandwich

Savory berkshire pork shoulder roasted w. brown sugar, paprika and thyme, crisp julienne of spring cabbages and carrots, whole grain mustard crema, locally baked toasted brioche bun

THAT Italian Hero Sandwich ^{AV signature}

Thinly sliced ham, prosciutto, the spotted trotter salami and sopressata with aged provolone, Kalamata olive spread, local lettuces, oregano vinaigrette, aioli, locally baked hoagie roll

Lemon Labneh and Grilled Eggplant Sandwich ^{VEG}

Lemon labneh spread, za'atar grilled eggplant, artichoke hearts, mint, basil, parsley, cilantro, scallion, salted water soaked walnuts and sliced radishes, locally baked focaccia bread

Cumin Coriander Grilled Tofu Wrap ^{VEGAN}

Cumin and coriander grilled the soy shop tofu, roasted zucchini tahini spread spiked with basil, sliced avocado, sliced tomato, pea tendrils, vegan lavash wrap

Classic Sandwiches, Boxed

\$12.90 each; minimum of 20 boxes, additional increments of 5 boxes, thank you for selecting a minimum of 5 of each type

Each box contains 1 classic sandwich, 1 side + whole fruit or chips, 1 dessert, compostable cutlery, napkin, compostable box with label



Classic Sandwiches, Platted

\$8.90 each; minimum of 20 sandwiches, additional increments of 5, thank you for selecting a minimum of 5 of each type

Ham, swiss, Dijon mayo, lettuce, tomato, h&f bread

Turkey, provolone, Dijon mayo, lettuce, tomato, h&f bread

Roast beef, cheddar, Dijon mayo, lettuce, tomato, h&f bread

Classic chicken salad, lettuce, tomato, h&f bread

Classic pimento cheese, lettuce, tomato, h&f bread

Entrées, Boxed

Select 1 Entrée:

Tarragon caper verlasso salmon filet

Pan seared herbed springer mountain chicken breast

Pepper crusted painted hills sirloin steak

Vegan quinoa stuffed portabella mushroom

+ 2 sides

Includes:

Local lettuces, dressing in a compostable soufflé cup, H&F roll, chef's choice dessert, compostable cutlery, napkin, compostable box

\$18.90 per box

We request that you order a minimum of 5 of each type of boxed meal.

Sides in Compostable Cups

Lemon Parmesan Cous Cous ^{VEG}

Lemon parmigiano-reggiano israeli cous cous spiked with cucumber ribbons and fresh cilantro

\$2.90 each; 5 minimum per selection

Roasted Baby Carrots ^{GF + VEG}

Pomegranate molasses roasted carrots with crumbled feta and fresh mint

\$2.90 each; 5 minimum per selection



Four Bean Salad ^{GF + VEG}

Four bean salad with green beans, black beans, garbanzo beans and field peas with crumbled feta and lemon zest vinaigrette

\$2.90 each; 5 minimum per selection

Spring Farro Salad ^{VEG}

Anson mills farro piccolo salad w. marinated red onions, dried fruit, crumbled decimal place farm goat cheese and organic baby arugula in a red wine and savannah bee company honey vinaigrette

\$2.90 each; 5 minimum per selection

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

\$2.90 each; 5 minimum per selection

New Potato Salad with Spring Peas ^{GF + VEGAN}

Roasted new potatoes w. local spring peas and organic herbs tossed in white wine and extra virgin olive oil vinaigrette

\$2.90 each; 5 minimum per selection

Avalon Kale Salad ^{AVALON signature + VEG}

Avalon creamy kale salad with watermelon radishes, organic carrot, pumpernickel crumble + garlic parmesan dressing

\$2.90 each; 5 minimum per selection

Spring Fruit Salad ^{GF + VEGAN}

Fruit salad macerated w. fresh lime juice, organic agave nectar and mint

\$2.90 each; 5 minimum per selection

