

BREAKFAST MENUS
Spring and Summer

Responsibly sourced and thoughtfully prepared menus
designed to make entertaining easy

Breakfast Packages

Included with each package...

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

Continental Packages

AVALON Continental

1 AVALON breakfast bread
+ whipped butter

zeigler's honey yogurt ^{GF + VEG + NF}
w. housemade gluten-free granola ^{GF + VEG + DF}

assorted sliced fruits and berries ^{GF + VEGAN + DF + NF}

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

Bagel and Schmear Continental ^{VEG}

assorted sliced bagels ^{VEG}
+ strawberry schmear and cream cheese triangles ^{GF + VEG + NF}

zeigler's honey yogurt ^{GF + VEG + NF}
w. housemade gluten-free granola ^{GF + VEG + DF}

assorted sliced fruits and berries ^{GF + VEGAN + DF + NF}

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

Chef Curated Packages

Steak and Eggs ^{NF}

char-grilled creekstone hanger steak ^{GF + DF + NF}
+ cumin and thyme roasted tomato salsa ^{GF + VEGAN + DF + NF}

scrambled eggs finished w. sliced scallions ^{GF + VEG + NF}



farmer potato, bell pepper, and sparta imperial mushroom hash ^{GF + VEG NF}

butter toasted english muffins ^{VEG + NF}

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

Chicken and Waffles ^{NF}

southern swiss dairy buttermilk and hot sauce
fried springer mountain chicken tenders ^{NF}

fluffy belgian waffles ^{VEG + NF}
+ brown sugar and spice syrup ^{GF + VEG + NF}
and hot sauce on the side ^{GF + VEGAN + DF + NF}

a bowl of fresh berries ^{GF + VEGAN + DF + NF}

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

Biscuits and Gravy ^{+ NF}

scratch southern swiss dairy buttermilk biscuits ^{VEG + NF}
+ fatback pig project sage sausage and cream gravy ^{NF}

smoky tomato and jalapeño anson mills breakfast grits ^{GF + VEG + NF}

grilled melon garnished w. fresh mint ^{GF + VEGAN + DF + NF}

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

All-American Packages

Breakfast Tacos

scrambled farm eggs ^{GF + VEG + NF}
chopped chicken apple sausage ^{GF + VEG + NF}
tofu scramble ^{GF + VEGAN + DF + NF}

pickled jalapeños, diced tomatoes, sliced scallions
^{GF + VEGAN + DF + NF}

shredded cheddar + sour cream
^{GF + VEG + NF}

tomatillo salsa + chipotle salsa
^{GF + VEGAN + DF + NF}

locally crafted corn tortillas
^{GF + VEGAN + DF + NF}

flour tortillas
^{VEGAN + DF + NF}



roasted potato poblano hash w. onions
GF + VEGAN + DF + NF

fresh fruit salad GF + VEGAN + DF + NF
diced fresh fruit macerated w. fresh lime juice,
organic agave nectar and mint

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

Meat & Three+ NF

YOU CHOOSE ONE

beeler's applewood smoked bacon GF + DF + NF
atlanta sausage co. chicken and apple sausage links GF + DF + NF
fatback pig project sage pork sausage patties GF + DF + NF

WE INCLUDE

hash browned farmer potatoes w. sliced organic scallions GF + VEG + NF
+ bbq ketchup GF + VEG + DF + NF

scrambled eggs finished w. whole butter and shaved chives GF + VEG + NF

assorted sliced fruits and berries GF + VEGAN + DF + NF

scratch buttermilk biscuits VEG + NF
+ zeigler's honey butter GF + VEG + NF

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

Health Nut GF

atlanta sausage co. chicken and apple sausage links GF + DF + NF

mini egg white frittatas w. tomato and zucchini GF + VEG + NF

zeigler's honey yogurt GF + VEG + NF
w. housemade gluten-free granola GF + VEG + DF

fruit salad macerated w. fresh lime juice, agave and mint GF + VEGAN + DF + NF

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

Oat' Meals'

organic steel cut oats GF + VEG + NF
slowly simmered in water w. a little salt and pepper



YOU CHOOSE ONE

Old School

brown sugar, butter and salt ^{GF + VEG + NF}

Sugar and Spice

turbinado sugar, cinnamon, golden raisins ^{GF + VEGAN + DF + NF}

The Elvis

sliced bananas, peanut butter and crumbled bacon – un uh huh, oh yeah!

^{GF + DF + NF}

WE INCLUDE

beeler's applewood smoked bacon ^{GF + DF + NF}

assorted sliced fruits and berries ^{GF + VEGAN + DF + NF}

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

Pick Up 'n' Go

our eggs are fresh, pasture-raised, non-GMO and georgia grown!

YOU CHOOSE ONE

mini egg white frittatas w. tomato and zucchini ^{GF + VEG + NF}

mini egg frittatas w. feta, peppers and vidalia onions ^{GF + VEG + NF}

mini quiche w. beeler's bacon and leek ^{NF}

mini quiche w. spinach and parmesan ^{VEG + NF}

WE INCLUDE

zeigler's honey yogurt parfait ^{GF + VEG}

w. fresh berries and housemade gluten-free granola

chef's assortment of whole fruits in a basket or bowl ^{GF + VEGAN + DF + NF}

\$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!

Minimums apply to all orders.

Additional considerations apply.

Please see Ordering Guidelines for more information.



A La Carte Breakfast Selections

Breakfast Proteins

Beeler's Applewood Smoked Bacon GF + DF + NF

\$4.00 per guest; 20 guest minimum, additional increments of 5 guests

Atlanta Sausage Co. Chicken and Apple Sausage Links GF + DF + NF

\$4.50 per guest; 20 guest minimum, additional increments of 5 guests

Fatback Pig Project Pork and Sage Sausage Patties GF + DF + NF

\$3.50 per guest; 20 guest minimum, additional increments of 5 guests

Fresh Eggs

Mini Frittatas GF + VEG + NF

fresh eggs, pasture-raised, non-GMO and georgia grown
whipped and baked w. feta, peppers and vidalia onions
served warm from a chafer
+ tomatillo salsa on the side

\$36.00 per dozen; increments of 12

Mini Egg White Frittatas GF + VEG + NF

fresh eggs, pasture-raised, non-GMO and georgia grown
whipped and baked w. tomato and zucchini
served warm from a chafer
+ tomatillo salsa on the side

\$48.00 per dozen; increments of 12

Mini Quiche w. Bacon and Leeks NF

fresh eggs, pasture-raised, non-GMO and georgia grown
whipped and baked in a buttery pie crust
w. beeler's bacon and sautéed leeks
served warm from a chafer

\$36.00 per dozen; increments of 12



Mini quiche w. Spinach and Parmesan ^{VEG + NF}
fresh eggs, pasture-raised, non-GMO and georgia grown
whipped and baked in a buttery pie crust
w. spinach and parmesan
served warm from a chafer

\$36.00 per dozen; increments of 12

Scrambled Eggs ^{GF + VEG + NF}
fresh eggs, pasture-raised, non-GMO and georgia grown
whipped and scrambled w. whole butter and shaved chives
served warm from a chafer

\$90.00 per 4 qt; each serves 20 - 30 guests

Scrambled Eggs ^{GF + VEG + NF}
fresh eggs, pasture-raised, non-GMO and georgia grown
whipped and scrambled w. whole butter and shaved chives
served warm from a chafer

\$110.00 per 5 qt; each serves 30-40 guests

Hard-boiled Eggs w. Hot Sauce ^{GF + VEG + DF + NF}
fresh eggs, pasture-raised, non-GMO and georgia grown
hard-boiled and served ambient from a platter
+ hot sauce and salt & pepper shakers on the side

\$15.00 per dozen; increments of 12

Fresh Fruit

Sliced Fruit Platter ^{GF + VEGAN + DF + NF}
chef's seasonal selection of sliced fruits and berries
served on a platter

\$45.00 per 3 lb; increments of 3 lb; serves up to 20 guests

Fresh Fruit Salad ^{GF + VEGAN + DF + NF}
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 + DF + NF

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 + DF + NF

sliced grapefruit and oranges, pineapple, a little coconut
and a drizzle of zeigler's 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 + NF

fresh farmer potatoes, pan roasted in butter
and finished w. sliced organic scallions
served warm from a chafer
+ bbq ketchup on the side

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

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

Organic Steel Cut Oats GF + VEG

simmered until al dente served warm from a chafer
+ 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 Heirloom Grits GF + VEG + NF

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

'Stuffed' French Toast Casserole VEG + NF + NF

h&f brioche french toast layered w. citrus ricotta
served warm from a casserole
+ 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 Yogurt GF + VEG + NF

zeigler's honey yogurt
served from a bowl

\$30.00 per quart; serves up to 10 guests

Housemade Gluten Free Granola GF + VEG + DF

served from a bowl

\$30.00 per quart; serves up to 20 guests

Breakfast Breads

Scratch Buttermilk Biscuits VEG + NF + NF

prepared w. southern swiss dairy buttermilk
+ zeigler's honey whipped butter

\$30.00 per dozen

Strawberry and Basil Scones VEG + NF

+ chef's choice preserves GF + VEG + DF + NF

Lemon Poppyseed Scones VEG + NF

+ chef's choice preserves GF + VEG + DF + NF

Cherry Ginger Scones VEG + NF

+ chef's choice preserves GF + VEG + DF + NF

Tomato and Fennel Scones VEG + NF

+ whipped butter GF + VEG + NF

Sparta Imperial Mushroom and Caramelized Onion Scones VEG + NF

+ whipped butter GF + VEG + NF

Jalapeño & Aged Cheddar Scones VEG + NF

+ whipped butter GF + VEG + NF

\$34.00 per dozen

Raspberry Chia Seed Muffins VEG + NF

+ whipped butter GF + VEG + NF

Snickerdoodle Muffins VEG + NF

+ whipped butter GF + VEG + NF

\$34.00 per dozen



Banana Walnut Muffins VEGAN + DF

\$38.00 per dozen

Blueberry Sour Cream Breakfast Loaf, Sliced VEG + NF
+ whipped butter GF + VEG + NF

matcha breakfast loaf w. powdered sugar, sliced VEG + NF
+ whipped butter GF + VEG + NF

Almond Breakfast Loaf, Sliced GF + VEG
+ whipped butter GF + VEG + NF

\$34.00 per dozen slices

Bagels + Cream Cheese VEG + NF

assorted sliced bagels, served from a platter
+ cream cheese and chef's choice preserves GF + VEG + NF

\$38.00 per dozen

Breakfast Enhancements

Woodmoke Provisions Smoked Salmon Platter DF + NF

responsibly sourced salmon, hand-cured in small batches
using artisanal techniques – right here in Atlanta!
served w. 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

Lemon Curd and Blueberry Honey Yogurt Parfait w. Granola GF + VEG

zeigler's honey yogurt parfait
w. housemade lemon curd, fresh blueberries
and granola served in a compostable cup w. lid

\$54.00 per dozen

Fruit-On-The-Bottom Yogurt Parfait w. Toasted Nuts GF + VEG

zeigler's honey yogurt parfait
w. fruit filling on the bottom and toasted nuts
served in a compostable cup w. lid

\$54.00 per dozen



Yogurt Parfait w. Granola ^{GF + VEG}

zeigler's honey yogurt parfait
w. fresh berries and housemade granola
served in a compostable cup w. lid

\$51.00 per dozen

Egg and Cheese Biscuits ^{VEG + NF}

fresh eggs, pasture-raised, non-GMO and georgia grown
whipped and baked, layered w. clothbound cheddar
on a scratch-made southern swiss dairy buttermilk biscuit
individually wrapped for convenient grab-n-go!

\$48.00 per dozen

Bacon, Egg and Cheese Biscuits ^{NF}

fresh eggs, pasture-raised, non-GMO and georgia grown
whipped and baked, layered w. clothbound cheddar,
and beeler's applewood smoked bacon
on a scratch-made southern swiss dairy buttermilk biscuit
individually wrapped for convenient grab-n-go!

Sausage, Egg and Cheese Biscuits ^{NF}

fresh eggs, pasture-raised, non-GMO and georgia grown
whipped and baked, layered w. clothbound cheddar,
and fatback pig project sage sausage
on a scratch-made southern swiss dairy buttermilk biscuit
individually wrapped for convenient grab-n-go!

Ham, Egg and Cheese Biscuits ^{NF}

fresh eggs, pasture-raised, non-GMO and georgia grown
whipped and baked, layered w. clothbound cheddar,
and benton's country ham
on a scratch-made southern swiss dairy buttermilk biscuit
individually wrapped for convenient grab-n-go!

\$66.00 per dozen

Egg and Cheese English Muffins ^{VEG + NF}

fresh eggs, pasture-raised, non-GMO and georgia grown
whipped and baked, layered w. clothbound cheddar
on a griddled english muffin
individually wrapped for convenient grab-n-go!

\$48.00 per dozen



Bacon, Egg and Cheese English Muffins ^{NF}

fresh eggs, pasture-raised, non-GMO and georgia grown
whipped and baked, layered w. aged cheddar
and beeler's applewood smoked bacon
on a griddled english muffin
individually wrapped for convenient grab-n-go!

Sausage, Egg and Cheese English Muffins ^{NF}

fresh eggs, pasture-raised, non-GMO and georgia grown
whipped and baked, layered w. clothbound cheddar
and fatback pig project sage sausage
on a griddled english muffin
individually wrapped for convenient grab-n-go!

Ham, Egg and Cheese English Muffins ^{NF}

fresh eggs, pasture-raised, non-GMO and georgia grown
whipped and baked, layered w. clothbound cheddar
and benton's country ham
on a griddled english muffin
individually wrapped for convenient grab-n-go!

\$66.00 per dozen

Avalon Signature Granola Triangles ^{GF + VEGAN + DF}

\$34.00 per dozen

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