

BREAKFAST MENUS
Fall and Winter

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,
savannah bee co. honey and vanilla yogurt and housemade gluten-free granola ^{AVALON signature},
assorted sliced fruits and berries

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

Bagel and Schmear Continental ^{VEG}

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

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

Chef Curated Packages

Steak and Eggs ^{NF}

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 ^{NF}

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 ^{NF}

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

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

All-American Packages

Meat and Three ^{NF}

YOU CHOOSE ONE:

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

WE INCLUDE:

hash browned farmer potatoes w. sliced organic scallions
+ sriracha ketchup,
scrambled farm eggs finished w. whole butter and shaved chives,
assorted sliced fruits and berries
scratch buttermilk biscuits + honey butter

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

Health Nut ^{GF}

aidell's chicken and apple sausage links,
mini farm egg white frittatas w. peppers, onions and feta,
savannah bee co. honey and vanilla yogurt
w. housemade gluten-free granola ^{AVALON signature},
fruit salad macerated w. 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 w. a little salt and pepper

YOU 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!

WE INCLUDE:

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

YOU CHOOSE ONE:

mini farm egg frittatas w. peppers, onions and feta

mini farm egg white frittatas w. peppers, onions and feta

mini 'green' eggs and ham quiche

mini roasted broccoli and parmesan quiche

WE INCLUDE:

savannah bee co. honey and vanilla yogurt parfait

w. fresh berries and housemade gluten-free granola AVALON 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!

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

Aidell's 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

Farm Fresh Eggs

Mini Farm Egg Frittatas ^{GF + VEG + NF}

georgia grown, non-soy, non-gmo pastured, free-range eggs,
whipped and baked w. sautéed peppers, vidalia onions, and crumbled feta
served warm from a chafer or ambient from a platter w. grapes and berries
+ tomatillo salsa on the side

\$36.00 per dozen; increments of 12

Mini Farm Egg White Frittatas ^{GF + VEG + NF}

georgia grown, non-soy, non-gmo pastured, free-range eggs, separated,
whipped and baked w. sautéed peppers, vidalia onions, and crumbled feta
served warm from a chafer or ambient from a platter w. grapes and berries
+ tomatillo salsa on the side

\$48.00 per dozen; increments of 12

Green Eggs and Ham Mini Quiche ^{NF}

georgia grown, non-soy, non-gmo, pastured, free-range eggs,
whipped and baked in a buttery pie crust
w. 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



Broccoli and Parmesan Mini Quiche VEG + NF

georgia grown, non-soy, non-gmo, pastured, free-range eggs,
whipped and baked in a buttery pie crust
w. roasted broccoli and parmigiano reggiano
served warm from a chafer or ambient from a platter w. grapes and berries

\$36.00 per dozen; increments of 12

Scrambled Farm Eggs GF + VEG + NF

georgia grown, non-soy, non-gmo, pastured, free-range eggs,
whipped and scrambled w. 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 w. Hot Sauce AVALON signature + GF + VEG + NF

georgia grown, non-soy, non-gmo, pastured, free-range eggs,
hard-boiled; 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 4 lb; increments of 4 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 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 + NF
fresh farmer potatoes, pan roasted in butter
and finished w. sliced organic scallions
served warm from a chafer
+ 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
+ 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 + 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

French Toast Casserole VEG + 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 and Vanilla Yogurt AVALON signature + GF + VEG + NF
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

Gluten Free Granola AVALON signature + GF + VEG
served from a bowl

\$30.00 per quart; serves up to 20 guests

Breakfast Breads

Scratch Buttermilk Biscuits VEG + NF
prepared w. southern swiss dairy buttermilk
+ savannah bee co. honey whipped butter

\$30.00 per dozen

Sweet Scones

sweet potato hazelnut scones
+ chef's preserves

brown sugar pecan scones
+ cinnamon butter

georgia apple and brie scones
+ chef's preserves

\$34.00 per dozen

Savory Scones

bacon cheddar chive scones
+ whipped butter

mushroom onion scones
+ whipped butter

rosemary and gouda scones
+ whipped butter

\$34.00 per dozen



Muffins

pumpkin streusel muffins

cranberry orange muffins

dirty chai muffins

\$34.00 per dozen

Breakfast Loaves

apple 'pie' bread loaf

carrot walnut + raisin ginger bread loaf

sour cream streusel coffee cake loaf

\$34.00 per dozen slices

Bagels + Cream Cheese ^{VEG + NF}

assorted sliced bagels,

served from a platter

+ 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 ^{AVALON signature + GF + VEG}

savannah bee co. honey vanilla yogurt parfait

w. fresh berries and housemade gluten-free granola ^{AVALON signature}

served in a compostable cup w. lid

\$51.00 per dozen

Bacon, Egg and Cheese Biscuits ^{NF}

georgia grown, non-soy, non-gmo, pastured, free-range eggs,

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!

\$66.00 per dozen



Sausage, Egg and Cheese Biscuits ^{NF}

georgia grown, non-soy, non-gmo, pastured, free-range eggs,
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!

\$66.00 per dozen

Ham, Egg and Cheese Biscuits ^{NF}

georgia grown, non-soy, non-gmo, pastured, free-range eggs,
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 Biscuits ^{VEG + NF}

georgia grown, non-soy, non-gmo, pastured, free-range eggs,
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 English Muffins ^{NF}

georgia grown, non-soy, non-gmo, pastured, free-range eggs,
whipped and baked, layered w. clothbound cheddar
and beeler's applewood smoked bacon
on a griddled english muffin
individually wrapped for convenient grab-n-go!

\$66.00 per dozen

Sausage, Egg and Cheese English Muffins ^{NF}

georgia grown, non-soy, non-gmo, pastured, free-range eggs,
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!

\$66.00 per dozen



Ham, Egg and Cheese English Muffins ^{NF}

georgia grown, non-soy, non-gmo, pastured, free-range eggs,
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

Egg and Cheese English Muffins ^{VEG +NF}

georgia grown, non-soy, non-gmo, pastured, free-range eggs,
whipped and baked, layered w. clothbound cheddar
on a griddled english muffin
individually wrapped for convenient grab-n-go!

\$48.00 per dozen

Woodsmoke 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

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