

BREAKFAST MENUS

Continental Breakfast Package

Assorted sliced fruit platter
Choose 1 House - made Breakfast Bread
Locally made Bagels & whipped cream cheese
-or-
Yogurt and Avalon's house - made gluten free granola

Priced at \$9.90 per guest

Hot Breakfast Package

Choose 1 House - made Breakfast Bread

Choose 1 Fruit Option,
Choose 1 Egg dish Option,
Choose 1 Protein Option

Choose 1 Hot Item - potatoes, grits, oats,
-or-
another bread (choose from below)

Priced at \$14.90 per guest

Fruit Options

Platter of assorted sliced fruits in season

Ambrosia - sliced grapefruit and oranges, pineapple,
a little coconut and a drizzle of honey

Fruit salad - In season berries, melon, apples and bananas

Basket of assorted whole fruit



BREAKFAST MENUS PG 2

Housemade Breakfast Breads

Scratch buttermilk biscuits, honey butter

House made sweet scones – white chocolate lemon, orange currant, cinnamon walnut

House made savory scones – black pepper parmesan,
goat cheese & apple, bacon & cheddar

House made muffins – blueberry streusel, carrot zucchini,
crème fraiche, pumpkin, chocolate spice, locally-milled whole grain

Loaf Breads – banana, strawberry, lemon poppyseed,
toasted wheat and flax

Locally baked bagels, cream cheese & butter, apple jelly, *add \$1.00*
Assorted gourmet pastries – fruit, cinnamon, chocolate, cream, *add \$1.00*
French-style croissants – plain, almond, chocolate, *add \$1.00*

Egg Dish Options

Hard boiled farm eggs with Avalon hot sauce

Straight up scrambled eggs – finished with butter and fresh chive

Avalon Frittata – made with farm eggs and a saute of local veggies, feta cheese

Hand-held quiche – assorted fillings (ham and cheese, sausage,
spinach and mushroom, red pepper and feta, broccoli and cheddar)
baked in a buttery shortbread crust

Crustless quiche – gluten-free same fillings as above but no crust

Breakfast tacos – warm tortillas filled with scrambled eggs, sauteed
spinach and mushrooms. Salsa and sour cream on the side, *add chorizo for \$1.00*
Egg white scramble – Farm egg whites scrambled with local veggies, *add \$1.00*



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Protein Options

Applewood smoked bacon

Chicken and apple sausage links

Local pork and sage sausage patties

Cold smoked salmon, sour cream, capers, *add \$2.25*

Hot Item Options

Riverview Farms stone ground grits, *add cheddar for \$1.00*

Hash browned potatoes with green onions and house-made ketchup

Steel cut Organic oats with sliced almonds, brown sugar, butter and dried fruit

Egg and cheese biscuit sandwich

Add protein Sausage/country ham/Applewood bacon, *add \$1.00*

H&F southern sandwich bread french toast with maple syrup

H&F southern sandwich bread stuffed french toast with citrus-sweetened ricotta & maple syrup.

Yogurt Options

Atlanta Fresh Greek yogurt with honey and vanilla served with Lesley's gluten free granola

Yogurt parfaits with Lesley's gluten free granola and fresh berries, *add \$1.00*

Individual greek yogurt
Individual fruit yogurt



BREAKFAST MENUS PG 4

Cold Beverage Assortment

Fresh squeezed orange juice – priced at \$1.20 per guest

Fresh squeezed grapefruit juice – priced at \$1.20 per guest

Cranberry juice – priced at \$1.20 per guest

Apple cider – priced at \$1.20 per guest

Ardens Garden juices, priced \$2.00 per guest

Bottled water, priced at \$1.00 per guest

Iced water in beverage dispensers, priced at .50 per geust

Hot Beverage Assortment

Café Campesino

Georgia Organics blend coffee - \$2.90 per guest

Includes regular and de-caf coffee, half and half, milk, raw sugar
organic sweetener, stirrers, bio paper cups

25 cup silver coffee urns rental priced at \$56.00

50 cup silver coffee urns rental priced at \$91.00

Rental of white china coffee cups and teaspoons - \$1.75 per guest

Hot Tea Service – \$2.50 per guest

Includes assorted Tazo teas, lemon, honey, stirrers, bio paper cups



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Minimum Guest Count of 20 is required

Minimum 48 hours required for placing order

Prices do not include sales tax or gratuity

*Set-up and clean-up charge of \$45.00 when using coffee equipment,
chafing dishes and non-disposable platters and serving pieces*

*Additional delivery charge of \$60.00 for delivery before 7:00 a.m.
Additional fuel charge applied for deliveries outside the perimeter.*

