

AMBIENT LUNCH MENUS
Spring and Summer

Responsibly sourced and thoughtfully prepared menus
designed to make entertaining easy

Ambient 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 Packages

Deli Day

Cold cuts for a hot day. Enjoy!

sliced deli turkey and applewood smoked ham,
classic chicken salad, chef's choice hummus

platter of sliced garden tomatoes, lettuce, pickles and peppers

platter of sliced cheddar and provolone

small bowls of mustard, mayo,
cruets of olive oil and red wine vinegar,
salt and pepper shakers

assorted sliced breads from h&f bread

assorted bags of chips

creamy kale salad w. shaved farmer veggies
and pumpernickel crumble
+ garlic parmesan dressing

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



Executive Salad Bar

Build-Your-Own Salad!

local lettuces,
baby kale

carrots, watermelon radishes,
cucumber, tomatoes, scallions,
garbanzo beans,
shredded cheddar cheese, crumbled goat cheese,
sunflower seeds, dried fruits,
herbed quinoa

southern swiss dairy creamy herb dressing (you know, ranch!),
savannah bee co. honey balsamic vinaigrette

**\$9.90 per guests;
20 guests minimum, additional increments of 5 guests**

ADD Protein Toppings:

lemon grilled springer mountain chicken, 2 oz diced \$2.50 per guest
classic chicken salad, 2 oz \$2.00 per guest
classic tuna salad, 2 oz \$2.00 per guest
applewood honey deli ham, 2 oz diced \$1.50 per guest
tamari lemongrass the soy shop tofu, 2 oz diced \$2.00 per guest
herb grilled verlasso salmon, 2 oz flaked \$5.00 per guest

Please note...

All Ambient Lunch 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 Ambient Lunch Selections

Protein

Pepper Crusted Sirloin ^{GF + DF + NF}

cracked black pepper crusted painted hills sirloin, grilled to medium rare and sliced; served ambient from a platter w. red onion jam and organic parsley

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

Mojo Marinated Flank Steak ^{GF + DF + NF}

painted hills flank steak marinated w. tons of citrus, garlic and herbs, grilled to medium rare and sliced; served ambient from a platter w. mango red pepper citrus salsa

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

Hummus Baked Chicken Breast ^{GF + DF + NF}

springer mountain boneless, skinless chicken breasts, coated in hummus, baked and sliced; served ambient from a platter w. 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 + NF}

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

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

Black Bean Cakes ^{DF + NF + VEG}

black bean cakes seasoned w. mild chili seasonings and fresh veggies; served ambient from a chafer and topped w. tomato and corn salsa

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



Enhanced Salads

AVALON Kale Salad AVALON signature + NF + VEG

creamy kale salad w. watermelon radishes,
organic carrot, pumpernickel crumble
+ garlic parmesan dressing,
served ambient from a bowl

\$40.00 per 5 quarts;
5 quarts serves up to 20 guests,
additional increments of 2 quarts at \$16.00 per 2 quarts

AVALON Seasonal Salad GF + VEG

local lettuces, sliced strawberries, blueberries
crumbled goat cheese, sliced almonds
+ balsamic vinaigrette,
served ambient from a bowl

\$40.00 per 5 quarts;
5 quarts serves up to 20 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
+ southern swiss dairy buttermilk and organic herb green goddess dressing,
served ambient from a bowl

\$40.00 per 5 quarts;
5 quarts serves up to 20 guests,
additional increments of 2 quarts at \$16.00 per 2 quarts

Classic Greek Salad GF + NF + VEG

chopped romaine layered w. loads of crumbled feta, diced cucumber,
greek olives and artichoke hearts
+ zesty oregano vinaigrette,
served ambient from a bowl

\$40.00 per 5 quarts;
5 quarts serves up to 20 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
+ oregano ranch dressing,
served ambient from a bowl

\$40.00 per 5 quarts;
5 quarts serves up to 20 guests,
additional increments of 2 quarts at \$16.00 per 2 quarts

Power House Salad ^{GF + DF + VEG}

local kale, ginger carrot quinoa, dried fruits,
chili marinated kidney beans, toasted georgia peanuts
+ savannah bee co. honey and lime vinaigrette,
served ambient from a bowl

\$40.00 per 5 quarts;
5 quarts serves up to 20 guests,
additional increments of 2 quarts at \$16.00 per 2 quarts

Warm Weather Panzanella ^{NF + VEG}

locally baked bread croutons tossed w. local lettuces,
fresh tomatoes, sliced cucumber,
blistered garbanzo beans, lots of herbs
+ sherry vinaigrette
served ambient from a bowl

\$40.00 per 5 quarts;
5 quarts serves up to 20 guests,
additional increments of 2 quarts at \$16.00 per 2 quarts

'Loaded' Salad ^{GF}

local lettuces piled up
w. boiled georgia grown, non-soy, non-GMO pastured, free-range farm eggs,
clothbound cheddar cheese, grilled organic scallions,
farmer radishes, toasted whole almonds, beeler's bacon lardons
+ southern swiss dairy creamy herb dressing (you know, ranch!),
served ambient from a bowl

\$40.00 per 5 quarts;
5 quarts serves up to 20 guests,
additional increments of 2 quarts at \$16.00 per 2 quarts



Classic Caesar Salad ^{NF + VEG}

crisp romaine, shaved parmigiano-reggiano,
olive oil fried croutons, cracked black pepper
+ caesar vinaigrette,
served ambient from a bowl

\$40.00 per 5 quarts;
5 quarts serves up to 20 guests,
additional increments of 2 quarts at \$16.00 per 2 quarts

Locally Baked Bread

Chef's Choice Locally Baked Rolls ^{VEG}
+ whipped butter

\$15.00 per dozen

Ambient Sides

Lemon Parmesan Cous Cous ^{NF + VEG}

lemon parmesan israeli cous cous
spiked w. 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}

honey chipotle roasted baby carrots
w. 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 + NF + VEG}

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

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

Caprese Farro Salad ^{NF + VEG}

anson mills farro piccolo salad with grape tomatoes,
fresh mozzarella, basil leaves and balsamic vinaigrette,
served ambient from a bowl

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



Pasta Salad w. Buttermilk Vinaigrette ^{NF + 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

James Beard's Old-Fashioned Oregon Potato Salad ^{GF + NF + VEG}
boiled new potatoes tossed w. peas, celery, carrots and onions
in an old-fashioned mayonnaise sauce
topped w. hard-boiled eggs and olives
served ambient from a bowl

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

Fresh Fruit Salad ^{GF + DF + NF + VEG}
fruit salad macerated w. 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,
chef's choice cookie and 2X2 bar,
compostable cutlery, napkin, compostable box w. label**

Plattered

**\$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 + NF}

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 ^{NF}

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

Patagonia Salmon Burger ^{NF}

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 ^{NF}

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 ^{NF}

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

THAT Italian Hero Sandwich ^{AV signature + NF}

thinly sliced ham, prosciutto, the spotted trotter salami and sopressata
w. 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 ^{DF + NF + VEGAN}

cumin and coriander grilled the soy shop tofu,
roasted zucchini tahini spread spiked w. 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,
chef's choice cookie and 2X2 bar,
compostable cutlery, napkin, compostable box w. label**

Plattered

**\$8.90 each; minimum of 20 sandwiches,
additional increments of 5.**

Thank you for selecting a minimum of 5 of each type!

Ham and Swiss Sandwich ^{NF}

w. dijon mayo, lettuce, tomato, locally baked bread

Turkey and Provolone Sandwich ^{NF}

w. dijon mayo, lettuce, tomato, locally baked bread

Roast Beef and Cheddar Sandwich ^{NF}

w. dijon mayo, lettuce, tomato, locally baked bread

Classic Chicken Salad Sandwich ^{NF}

w. lettuce, tomato, locally baked bread

Classic Pimento Cheese Sandwich ^{NF + VEG}

w. lettuce, tomato, locally baked bread

Entrees – Boxed

YOU SELECT

1 entrée:

tarragon caper verlasso salmon filet
pan seared herbed springer mountain chicken breast
pepper crusted painted hills sirloin
vegan quinoa stuffed portabella mushrooms
+ 2 sides

WE INCLUDE

local lettuces, chef's choice dressing in a compostable soufflé cup,
H&F roll, chef's choice cookie and 2X2 bar,
compostable cutlery, napkin, compostable box

**\$18.90 each; minimum of 20 boxes, additional increments of 5 boxes,
thank you for selecting a minimum of 5 of each type;
substitute an enhanced salad for local lettuces - \$3.00 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 ^{NF + VEG}

lemon parmesan israeli cous cous
spiked w. cucumber ribbons and fresh cilantro
in a 6 oz compostable cup w. lid

\$2.90 each; 5 minimum per selection

Roasted Baby Carrots ^{GF + NF + VEG}

honey chipotle roasted baby carrots
w. crumbled feta and fresh mint
in a 6 oz compostable cup w. lid

\$2.90 each; 5 minimum per selection

Four Bean Salad ^{GF + NF + VEG}

green beans, black beans, garbanzo beans and local field peas
w. crumbled feta and lemon zest vinaigrette
in a 6 oz compostable cup w. lid

\$2.90 each; 5 minimum per selection

Caprese Farro Salad ^{NF + VEG}

anson mills farro piccolo salad with grape tomatoes,
fresh mozzarella, basil leaves and balsamic vinaigrette
in a 6 oz compostable cup w. lid

\$2.90 each; 5 minimum per selection

Pasta Salad w. Buttermilk Vinaigrette ^{NF + VEG}

broccoli and local pea pasta salad
w. shaved parmigiano-reggiano, organic basil
and creamy southern swiss dairy buttermilk vinaigrette
in a 6 oz compostable cup w. lid

\$2.90 each; 5 minimum per selection

James Beard's Old-Fashioned Oregon Potato Salad ^{GF + NF + VEG}

boiled new potatoes tossed w. peas, celery, carrots and onions
in an old-fashioned mayonnaise sauce
topped w. hard-boiled eggs and olives
in a 6 oz compostable cup w. lid

\$2.90 each; 5 minimum per selection



AVALON Kale Salad AVALON signature + NF + VEG

creamy kale salad w. watermelon radishes,
organic carrot, pumpernickel crumble
+ garlic parmesan dressing
in a 6 oz compostable w. lid

\$2.90 each; 5 minimum per selection

Fresh Fruit Salad GF + DF + NF + VEGAN

fruit salad macerated w. fresh lime juice,
organic agave nectar and mint
in a 6 oz compostable cup w. lid

\$2.90 each; 5 minimum per selection

Please note...

Minimums apply to all orders.
Additional considerations apply.

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