

## **HOT LUNCH MENUS** **Fall and Winter**

Responsibly sourced and thoughtfully prepared menus  
designed to make entertaining easy

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### **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 Packages**

#### **Balanced Bounty**

This Mediterranean menu will keep you feeling fit and having fun!

#### **YOU CHOOSE ONE PROTEIN:**

herb seared verlasso salmon cake w. roasted red peppers and fennel  
coriander spiced chicken breast w. pomegranate molasses and fresh basil

– each served warm

#### **WE INCLUDE:**

cauliflower tabouleh w. parsley, cucumber, dill, feta, lemon juice and olive oil  
wheatberry salad w. raspberry balsamic vin, arugula, goat cheese, pickled red onions, fresh mint  
roasted root vegetables plattered over sumac honey labneh

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

#### **Key AVALON**

Our Caribbean chef is excited to share with you a little taste from her home!

#### **YOU CHOOSE ONE PROTEIN:**

cumin cilantro pork loin w. pineapple rum glaze, sliced scallions  
honey jerk chicken breasts + mango salsa

– each served warm

#### **WE INCLUDE:**

coconut curry jasmine rice w. fresh scallions, thyme and rosemary  
sweet potato salad w. crisp veggies and plump raisins  
kale and red cabbage salad w. escaveitch cucumbers,  
dried cranberries, toasted walnuts  
+ honey lime vinaigrette

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



**High iQue**

Saddle up and build a barbeque sandwich, y'all!

**YOU CHOOSE ONE PROTEIN:**

springer mountain smoky pulled chicken thighs tossed in papaw's bbq sauce,  
beeler's pulled pork shoulder tossed in smoky tomato and peach bbq sauce  
painted hills ground beef meatballs in blackjack bbq sauce

– each served warm

**WE INCLUDE:**

pimento cheese + crisp celery sticks w. grape tomato garnish  
h&f sliced georgia organic wheat buns  
classic potato salad w. creamy dressing and boiled eggs  
cabbage slaw in tangy vinaigrette  
vegan bbq baked beans w. ancho chiles  
sea salt chips  
chef's house pickles

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

**Oodles Of Noodles**

Guests can create their own custom noodle bowl from the ingredients listed below!

lemongrass and ginger grilled springer mountain chicken

tamari lime sautéed 'the soy shop' tofu

soba buckwheat noodles

bean thread rice noodles

sesame sriracha grilled seasonal vegetables

organic georgia peanuts, sliced organic scallions,  
bean sprouts, fresh cilantro leaves,  
organic matchstick carrots, lime squeezes

toasted sesame oil and rice vinegar dressing  
vegan ginger carrot vinaigrette

**\$14.90 per guest; 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  
garnished w. sabzi herbs and lime wedges

chef's choice hummus served w. butter grilled naan

shirin polo rice salad

– sweetened basmati rice w. saffron, orange zest, almonds and pistachios

local lettuces, sliced cucumber, tomato wedges,  
diced radishes, crumbled feta  
+ red wine vinaigrette

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

**Tacos!**

Your guests can mix and match to build their favorite tacos!

YOU CHOOSE **TWO** TACO FILLINGS

cumin roasted springer mountain chicken,  
mojo pulled beeler's pork shoulder,  
barbacoa painted hills beef sirloin,

– each served warm

WE INCLUDE

grilled corn tortillas  
grilled flour tortillas

sherry paprika grilled vegetable julienne  
jose's black beans

spanish red rice with organic cilantro  
tomatillo salsa, corn relish, scallion sour cream

**\$14.90 per guest; 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.

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 Hot Lunch Selections**

**Beef Entrees**

**Pepper Crusted Sirloin** <sup>GF + DF + NF</sup>

cracked black pepper crusted painted hills sirloin,  
grilled to medium rare and sliced; served warm from a chafer  
w. charred onion vinaigrette and organic parsley

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

**Mojo Marinated Flank Steak** <sup>GF + DF + NF</sup>

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

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

**Bourbon Braised Brisket** <sup>GF + NF</sup>

painted hills beef brisket braised low 'n' slow w. kentucky bourbon and sweet apricots,  
sliced; served warm from a chafer  
w. apricot braise reduction and fresh organic scallions

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

**Smoked Brisket** <sup>GF + DF + NF</sup>

painted hills beef brisket that's been rubbed, smoked, slow roasted and sliced;  
served warm from a chafer  
finished w. pan jus, elephant garlic chips and fried sage leaves

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

**Classic Beef Meatloaf** <sup>NF</sup>

painted hills ground beef, mixed the old-fashioned way and sliced;  
served warm from a chafer  
w. creamy onion gravy and fresh organic herbs

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



**'Sunday' Meatballs** <sup>NF</sup>  
painted hills ground beef meatballs  
simmered in 'sunday' tomato sauce and topped w. fresh herbs;  
served warm from a chafer

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

### **Chicken Entrees**

**Pan-Seared French Cut Chicken Breast w. Mushrooms and Lemon** <sup>GF + NF</sup>  
springer mountain french cut chicken breasts, pan seared with herbs and  
sliced; served warm from a chafer  
w. roasted sparta imperial shiitake mushroom, lemon and light parsley sauce

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

**Pan-Seared French Cut Chicken Breast w. White Wine Shallot Sauce** <sup>GF + NF</sup>  
springer mountain french cut chicken breasts, pan seared with herbs and  
sliced; served warm from a chafer  
w. white wine shallot butter sauce + parsley leaves

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

**Brick Grilled French Cut Chicken Breast w. Chimichurri** <sup>GF + NF</sup>  
springer mountain french cut chicken breasts,  
seasoned and grilled under a brick, sliced; served warm from a chafer  
w. farmer veggie top chimichurri

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

**Hummus Baked Chicken Breast** <sup>GF + NF</sup>  
springer mountain boneless, skinless chicken breasts, coated in hummus,  
baked and sliced; served warm from a chafer  
w. 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** <sup>NF</sup>

springer mountain boneless, skinless chicken breasts,  
pounded, breaded and fried southern-style, sliced; served warm from a chafer  
w. 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** <sup>GF + DF + NF</sup>

verlasso salmon filets covered and baked with tarragon, capers and herb;  
served warm from a chafer  
w. 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** <sup>GF</sup>

pan seared, salt and pepper north carolina trout filets;  
served warm from a chafer  
w. 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** <sup>GF + NF</sup>

21/25 gulf shrimp simmered in coconut milk w. 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** <sup>DF + NF</sup>

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 w. sweetened red onions

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



**Beer Braised Pork Shoulder** <sup>NF</sup>

boneless berkshire pork shoulder rubbed in house jerk seasoning  
and braised in atlanta's own red brick brewing company seasonal beer w. aromatics,  
pulled and sauced w. beer braise reduction;  
served warm from a chafer w. organic parsley

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

**Vegetarian Entrees**

**Brown Rice Poblano Pepper** <sup>GF + VEGAN + DF</sup>

fresh poblano pepper, roasted and stuffed w.  
brown rice and chef's selection of seasonal vegetables  
topped w. scallion cashew cream sauce  
served warm from a chafer

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

**Sweet Potato Mash Cake** <sup>VEG + DF + NF</sup>

cool weather sweet potatoes roasted,  
mashed w. ancho chile powder and panko and seared,  
topped w. a warm brussels sprouts slaw  
served warm from a chafer

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

**Black Bean Cake** <sup>VEG + DF + NF</sup>

black bean cakes seasoned w. mild chili seasonings and fresh veggies;  
served warm from a chafer  
and topped w. crisp red pepper salsa

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

**Vegan Quinoa Mushroom** <sup>GF + VEGAN + DF + NF</sup>

portabella mushrooms stuffed w. tri-color quinoa and cool weather farmer veggies;  
served warm from a chafer  
and finished w. tons of organic herbs and a little lemon zest

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



**Veggie Chickpea Chili** <sup>GF + VEG + NF</sup>

chickpeas and spices simmered together in a rich tomato base  
w. a little heat and a touch of rosemary;  
served warm from a chafer  
w. 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** <sup>VEG + NF</sup>

the day's best vegetables, seasoned and  
cooked in a southern swiss dairy cream and organic herb sauce  
topped w. 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** <sup>VEG = NF</sup>

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  
w. grated parmigiano-reggiano on the side

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

**Curried Tofu and Cauliflower Stir-Fry** <sup>GF + VEGAN + DF + NF</sup>

curry the soy shop tofu and cauliflower, stir-fried w. fresh veggies  
and simmered in a coconut lemongrass sauce;  
served warm from a chafer  
w. 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**





**Responsibly Sourced Sides**

**Hot Veggies**

**Creamed Greens** GF + VEG + NF

farmer greens simmered in southern swiss dairy heavy cream  
w. a light touch of grated nutmeg and spiked w. sweet onions,  
topped w. crispy garlic chips  
served warm from a chafer

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

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

**Buttered Turnips** GF + VEG + NF

georgia grown turnips roasted until tender,  
tossed w. grilled scallions and whole butter + beautiful briny sea salt  
served warm from a chafer

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

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

**Ginger Tamari Bok Choy** GF + VEGAN + DF + NF

farmer bok choy and fresh napa cabbage w. matchstick carrot garnish  
sautéed in coconut oil w. farmer ginger and tamari  
served warm from a chafer

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

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

**Roasted Root Veggies** GF + VEG + NF

rosemary roasted cool weather squash, parsnips, organic carrots  
in a shallot 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**

**Brussels Sprouts and Apples** GF + VEG + DF + NF

white balsamic roasted brussels, dried apples,  
ginger honey vinaigrette  
served warm from a chafer

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

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



**Blistered Green Beans and Sundried Tomatoes** GF + VEGAN + DF

blistered green beans and olive oil marinated sundried 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 + DF + NF

seasonal vegetables grilled w. lemon parsley vinaigrette,  
served ambient from a platter

**\$75.00 per platter; serves up to 20 guests**

**Marinated Mushrooms and Eggplant** GF + VEGAN + DF + NF

sparta imperial cremini mushrooms and roasted eggplant  
marinated in fresh oregano, sautéed garlic, rice wine vinegar, and olive oil  
served ambient from a platter

**\$85.00 per platter; serves up to 20 guests**

**Roasted Broccoli Salad** GF + VEG + DF + NF

roasted broccoli, toasted pumpkin seeds,  
pickled shishito peppers, fresh scallions,  
organic baby arugula, champagne vinaigrette  
served ambient from a platter

**\$85.00 per platter; serves up to 20 guests**

**Roasted Baby Carrots** GF + VEG + NF

pomegranate molasses roasted baby carrots  
w. crumbled feta and fresh mint  
served ambient from a platter

**\$60.00 per platter; serves up to 20 guests**

**Hot Starches**

**Georgia Farmer Peas w. Ham** GF + NF

farmer field peas sautéed w. crisp pancetta, onions, fresh oregano  
finished w. beurre fondue  
served warm from a chafer

**\$75.00 per 4 quarts; serves 20 – 30 guests**

**\$90.00 per 5 quarts; serves 30 – 40 guests**



**Creamed Potatoes** GF + VEG + NF

smashed yukon gold potatoes with loads of cream  
and buttered leeks, fresh lemon zest  
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 + NF

creamy mac 'n' cheese – fontina and gouda and cheddar, oh my! –  
topped w. buttered panko  
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 + DF + NF

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 + DF + NF

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 + VEGAN + DF + NF

slow-cooked anson mills heirloom sea island red peas,  
simmered w. 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**

**Jasmine Rice** GF + VEGAN + DF + NF

steamed jasmine rice w. fresh thyme  
served warm from a chafer

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

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



**Ambient Starches**

**Boniato Potato Salad** GF + VEGAN + DF + NF

roasted boniato sweet potato salad  
w. red wine plumped cranberries, fresh thyme,  
celery leaves, and shaved red onion  
+ red wine agave vinaigrette  
served ambient from a bowl

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

**White Bean Salad** GF + VEGAN + DF + NF

navy beans and chickpeas  
w. crisp celery, shaved shallots, fresh cilantro  
+ apple cider and agave vinaigrette  
served ambient from a bowl

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

**Mediterranean Cous Cous Salad** VEG + NF

israeli cous cous pasta tossed w. marinated olives,  
cucumber, feta and dill vinaigrette  
served ambient from a bowl

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

**Cool Weather Farro Salad** VEG + NF

anson mills farro piccolo salad w. butternut squash ribbons,  
crumbled fresh goat cheese,  
organic arugula and kale vinaigrette  
served ambient from a bowl

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

**Pasta Salad w. Buttermilk Vinaigrette** VEG + NF

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**

**Slow Roasted Potato Salad** GF + VEG + DF + NF

slow roasted new potatoes w. whole grain honey mustard vinaigrette  
served ambient from a bowl

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



**Four Bean Salad** <sup>GF + VEG + NF</sup>

four bean salad w. green beans, black beans, garbanzo beans and 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**

**Enhanced Salads**

**AVALON Kale Salad** <sup>AVALON signature + VEG + NF</sup>

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**

**Harvest Panzanella** <sup>VEG + DF + NF</sup>

locally baked bread croutons tossed  
w. roasted cool weather squash, caramelized onions,  
dried cranberries, organic baby arugula  
+ granny smith apple 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**

**AVALON Seasonal Salad** <sup>GF + VEG</sup>

local lettuces, roasted beets and carrots,  
toasted walnuts, shaved parmesan  
+ caramelized onion and fennel seed 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** <sup>GF + VEG</sup>

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** <sup>GF + VEG + NF</sup>

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** <sup>GF + VEG</sup>

local lettuces and kale, marinated artichoke hearts, kalamata olives,  
marcona almonds, diced fresh vegetables  
+ 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** <sup>GF + VEG + DF</sup>

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**



**'Loaded' Salad** <sup>GF</sup>

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**

**Grilled Caesar Salad** <sup>NF</sup>

grilled baby romaine, parmigiano-reggiano crisps,  
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**

**Cool Weather Soups**

**Potato and Crème Fraiche Soup** <sup>GF + VEG + NF</sup>

+ dill garnish,  
served warm from a chafer

**\$30.00 per gallon;**  
**1 gallon serves up to 15 guests**

**Creamy Butternut Squash Soup** <sup>VEG + NF</sup>

+ sage croutons,  
served warm from a chafer

**\$30.00 per gallon;**  
**1 gallon serves up to 15 guests**

**Roasted Carrot and Ginger Soup** <sup>GF + VEG + NF</sup>

+ farmer veggie top pistou,  
served warm from a chafer

**\$30.00 per gallon;**  
**1 gallon serves up to 15 guests**



**Chicken and Vegetable Soup** <sup>DF + NF</sup>

+ classic saltine crackers,  
served warm from a chafer

**\$30.00 per gallon;**  
**1 gallon serves up to 15 guests**

**Locally Baked Bread**

**Chef's Choice Locally Baked Rolls**

+ whipped butter

**\$15.00 per dozen**

**Please note...**

Minimums apply to all orders.  
Additional considerations apply.

Please see Ordering Guidelines for more information.

