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## **BREAKFAST MENUS**

### **Fall and Winter**

responsibly sourced and thoughtfully prepared menus  
designed to make entertaining easy

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### **BREAKFAST PACKAGES**

**Included with each package...**  
compostable platters, serving pieces,  
compostable plates, compostable guestware and paper napkins

### **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**

assorted sliced bagels  
VEG

+ housemade seasonal veggie 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**

char-grilled creekstone hanger steak

GF + DF + NF

+ juana's salsa roja

GF + VEGAN + DF + NF

scrambled farm eggs finished w. fresh scallions

GF + VEG + NF

farmer potato hash w. peppers and onions

GF + VEG + NF

butter toasted english muffins

VEG + NF

**\$17.90 per guest**

20 guest minimum, additional increments of 5 guests

#### **Chicken and Waffles**

southern swiss dairy buttermilk and hot sauce

fried springer mountain chicken tenders

NF

fluffy belgian waffles

VEG + NF

+ spiced 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\***

scratch southern swiss dairy buttermilk biscuits

VEG + NF

+ fatback pig project sage sausage cream gravy

NF

cheddar and roasted garlic anson mills breakfast grits

GF + VEG + NF

grilled pineapple spears 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

macerated w. fresh lime juice, organic agave nectar and mint

GF + VEGAN + DF + NF

**\$14.90 per guest**

20 guest minimum, additional increments of 5 guests

### **Meat and Three\***

SELECT ONE

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

WE INCLUDE

- hash browned farmer potatoes w. sliced organic scallions  
<sup>GF + VEG + NF</sup>
- + black pepper ketchup  
<sup>GF + VEG + DF + NF</sup>
- scrambled farm eggs finished w. whole butter and shaved chives  
<sup>GF + VEG + NF</sup>
- assorted sliced fruits and berries  
<sup>GF + VEGAN + DF + NF</sup>
- scratch buttermilk biscuits  
<sup>VEG + NF</sup>
- + zeigler's honey butter  
<sup>GF + VEG + NF</sup>

**\$14.90 per guest**

20 guest minimum, additional increments of 5 guests

### **Health Nut**

- atlanta sausage co. chicken and apple sausage links  
<sup>GF + DF + NF</sup>
- mini farm egg white frittatas w. peppers, onions and feta  
<sup>GF + VEG + NF</sup>
- zeigler's honey yogurt  
<sup>GF + VEG + NF</sup>
- w. housemade gluten-free granola  
<sup>GF + VEG + DF</sup>
- fruit salad macerated w. fresh lime juice, agave and mint  
<sup>GF + VEGAN + DF + NF</sup>

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

SELECT 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!

SELECT ONE

mini egg frittata w. peppers, onions and feta <sup>GF + VEG + NF</sup>

mini egg white frittata w. sautéed kale <sup>GF + VEG + NF</sup>

mini quiche lorraine w. bacon and swiss cheese <sup>NF</sup>

mini quiche w. roasted broccoli and cheddar <sup>VEG + NF</sup>

WE INCLUDE

zeigler's honey yogurt parfait

w. fresh berries and housemade gluten-free granola

GF + VEG

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**

**atlanta sausage co. chicken and apple sausage links**

GF + DF + NF

**\$4.50 per guest**

**fatback pig project pork and sage sausage patties**

GF + DF + NF

**\$3.50 per guest**

each protein selection requires a  
20 guest minimum, additional increments of 5 guests

### **FARM FRESH EGGS**

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

**mini frittata w. peppers, onions and feta**

farm eggs are whipped and baked  
w. sautéed peppers, vidalia onions and crumbled feta  
served warm from a chafer

GF + VEG + NF

**\$36.00 per dozen; increments of 12**

**mini egg white frittata w. sautéed kale**

farm egg whites are whipped and baked  
w. sautéed kale  
served warm from a chafer  
GF + VEG + NF

**\$48.00 per dozen; increments of 12**

**mini quiche lorraine w. bacon and swiss cheese**  
farm eggs are whipped and baked in a buttery pie crust  
w. beeler's bacon and swiss cheese  
served warm from a chafer  
NF

**\$36.00 per dozen; increments of 12**

**mini quiche w. roasted broccoli and cheddar**  
farm eggs are whipped and baked in a buttery pie crust  
w. roasted broccoli and cheddar cheese  
served warm from a chafer  
VEG + NF

**\$36.00 per dozen; increments of 12**

**scrambled farm eggs**  
farm eggs whipped and scrambled w. whole butter and shaved chives  
served warm from a chafer  
GF + VEG + NF

**\$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**  
farm eggs hard-boiled; served ambient from a platter  
+ hot sauce and salt & pepper shakers on the side  
GF + VEG + DF + NF

**\$15.00 per dozen; increments of 12**

## **FRESH FRUIT**

**sliced fruit platter**

chef's seasonal selection of sliced fruits and berries  
served on a platter

GF + VEGAN + DF + NF

**\$45.00 per 4 lb**

increments of 4 lb; serves up to 20 guests

**fresh fruit salad**

diced fresh fruit macerated w. fresh lime juice,  
organic agave nectar and mint  
served on a platter

GF + VEGAN + DF + NF

**\$30.00 per 2 quarts**

2 quarts serves up to 10 guests

**whole fruits**

chef's selection of at least three varieties of whole fruits  
... perfect for grab 'n' go noshing  
served from a basket

GF + VEGAN + DF + NF

**\$24.00 per dozen**

**fresh ambrosia salad**

sliced grapefruit and oranges, pineapple, a little toasted coconut  
and a drizzle of zeigler's honey  
served from a bowl

GF + VEG + DF + NF

**\$36.00 per 2 quarts, 2 quarts serves up to 10 guests**

**RESPONSIBLY SOURCED SIDES**

**hash browned farmer potatoes**

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

GF + VEG + NF



**\$65.00 per 4 qt; serves 20 – 30 guests**  
**\$80.00 per 5 qt; serves 30 – 40 guests**

**organic steel cut oats**

simmered until al dente served warm from a chafer  
+ sliced almonds, brown sugar, butter and dried fruit  
on the side  
GF + VEG

**\$75.00 per 4 qt; serves 20 – 30 guests**  
**\$90.00 per 5 qt; serves 30 – 40 guests**

**anson mills heirloom grits**

simmered in southern swiss dairy cream  
served warm from a chafer  
GF + VEG + NF

**\$75.00 per 4 qt; serves 20 – 30 guests**  
**\$90.00 per 5 qt; serves 30 – 40 guests**

**french toast casserole**

h&f brioche french toast layered w. citrus ricotta  
served warm from a casserole  
+ grade a vermont maple syrup on the side  
VEG + NF

**\$75.00 per 4 qt; serves 20 – 30 guests**  
**\$90.00 per 5 qt; serves 30 – 40 guests**

**honey yogurt**

zeigler's honey yogurt  
served from a bowl  
GF + VEG + NF

**\$30.00 per quart; serves up to 10 guests**

**housemade gluten free granola**

served from a bowl  
GF + VEG + DF

**\$30.00 per quart; serves up to 20 guests**

**BREAKFAST BREADS**

**scratch buttermilk biscuits**  
prepared w. southern swiss dairy buttermilk  
+ zeigler's honey whipped butter  
VEG + NF

**\$30.00 per dozen**

**chocolate hazelnut scones**  
+ whipped butter  
VEG

**brown sugar pecan scones**  
+ cinnamon butter  
VEG

**classic scones**  
+ chef's preserves  
VEG + NF

**bacon cheddar chive scones**  
+ whipped butter  
NF

**rosemary parmesan scones**  
+ whipped butter  
VEG + NF

**fresh herb scones**  
+ whipped butter  
VEG + NF

**\$34.00 per dozen**

**pumpkin streusel muffins**  
+ whipped butter  
VEG + NF

**almond cranberry muffins**  
+ whipped butter  
VEG

**earl grey muffins**  
+ whipped butter  
VEG + NF

**\$34.00 per dozen**

**double chocolate breakfast loaf, sliced**  
+ whipped butter  
VEG + NF

**pear, oat and walnut breakfast loaf, sliced**  
+ whipped butter  
VEG

**sour cream streusel coffee cake breakfast loaf, sliced**  
+ whipped butter  
VEG + NF

**\$34.00 per dozen slices**

**bagels + cream cheese**  
assorted sliced bagels served from a platter  
+ cream cheese and chef's choice preserves  
on the side  
VEG + NF

**\$38.00 per dozen**

## **BREAKFAST ENHANCEMENTS**

**woodsmoke provisions smoked salmon platter**  
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  
DF + NF

**\$135.90 per side**

2 lb average per side, serves up to 25 guests

**lemon curd and blueberry honey yogurt parfait w. granola**

zeigler's honey yogurt parfait

w. housemade lemon curd, fresh blueberries  
and granola served in a compostable cup w. lid

GF + VEG

**\$54.00 per dozen**

**fruit-on-the-bottom yogurt parfait w. toasted nuts**

zeigler's honey yogurt parfait

w. fruit filling on the bottom and toasted nuts  
served in a compostable cup w. lid

GF + VEG

**\$54.00 per dozen**

**yogurt parfait w. granola**

zeigler's honey yogurt parfait

w. fresh berries and housemade granola  
served in a compostable cup w. lid

GF + VEG

**\$51.00 per dozen**

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

**egg and cheese biscuits**

farm eggs whipped and baked, layered w. cheddar  
on a scratch-made southern swiss dairy buttermilk biscuit  
individually wrapped for convenient grab-n-go!

VEG + NF

**\$48.00 per dozen**

**bacon, egg and cheese biscuits**

farm eggs whipped and baked, layered w. cheddar  
and beeler's applewood smoked bacon

on a scratch-made southern swiss dairy buttermilk biscuit  
individually wrapped for convenient grab-n-go!

NF

**sausage, egg and cheese biscuits**

farm eggs whipped and baked, layered w. cheddar  
and fatback pig project sage sausage  
on a scratch-made southern swiss dairy buttermilk biscuit  
individually wrapped for convenient grab-n-go!

NF

**ham, egg and cheese biscuits**

farm eggs whipped and baked, layered w. cheddar  
and benton's country ham  
on a scratch-made southern swiss dairy buttermilk biscuit  
individually wrapped for convenient grab-n-go!

NF

**\$66.00 per dozen**

**egg and cheese english muffins**

farm eggs whipped and baked, layered w. cheddar  
on a griddled english muffin  
individually wrapped for convenient grab-n-go!

VEG +NF

**\$48.00 per dozen**

**bacon, egg and cheese english muffins**

farm eggs whipped and baked, layered w. cheddar  
and beeler's applewood smoked bacon  
on a griddled english muffin  
individually wrapped for convenient grab-n-go!

NF

**sausage, egg and cheese english muffins**

farm eggs whipped and baked, layered w. cheddar  
and fatback pig project sage sausage  
on a griddled english muffin  
individually wrapped for convenient grab-n-go!

NF

**ham, egg and cheese english muffins**

farm eggs whipped and baked, layered w. cheddar

and benton's country ham  
on a griddled english muffin  
individually wrapped for convenient grab-n-go!

NF

**\$66.00 per dozen**

**avalon signature granola triangles**

GF + VEGAN + DF

**\$34.00 per dozen**

**Please note...**

Minimums apply to all orders.  
Additional considerations apply.

Please see Ordering Guidelines for more information.  
Pricing is subject to change.