

AVALON

CATERING

AMBIENT LUNCH MENUS

Fall and Winter

responsibly sourced and thoughtfully prepared menus
designed to make entertaining easy

A LA CARTE AMBIENT LUNCH SELECTIONS

PROTEINS

pepper crusted sirloin

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

GF + DF + NF

\$14.90 per guest

20 guest minimum, additional increments of 5 guests

garlic sage roasted hanger steak

creekstone hanger steak rubbed in fresh garlic and sage
roasted to medium rare and sliced; served ambient from a platter
w. bell pepper citrus salsa

GF + DF + NF

\$14.90 per guest

20 guest minimum, additional increments of 5 guests

buffalo grilled chicken tenders

springer mountain boneless, skinless chicken tenders
grilled, tossed in buffalo sauce; served ambient from a platter
w. blue cheese crumble and sliced celery garnish

GF + NF

\$12.90 per guest

20 guest minimum, additional increments of 5 guests

hummus baked chicken breast

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

GF + DF + NF

\$12.90 per guest

20 guest minimum, additional increments of 5 guests

tarragon caper salmon side

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

GF + NF

\$16.90 per guest

20 guest minimum, additional increments of 5 guests

classic poached shrimp

21/25 tail-ON gulf shrimp
poached in a classic court bouillon
and served w. a side of cocktail sauce,
horseradish cream and lemon wedges

GF + NF

\$16.90 per guest

20 guest minimum, additional increments of 5 guests

vegan quinoa mushroom

portabella mushrooms
stuffed w. tri-color quinoa and cool weather farmer veggies;
served ambient from a platter
finished w. tons of organic herbs

GF + VEGAN +DF + NF

\$12.90 per guest

20 guest minimum, additional increments of 5 guests

ENHANCED SALADS

locavore salad

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

GF + VEG

AVALON seasonal salad

local lettuces, roasted beets and carrots,
toasted walnuts, parmesan crisps
+ citrus vinaigrette
served ambient from a bowl

GF + VEG

winter powerhouse salad

local kale julienne, heirloom quinoa, dried fruits,
marinated kidney beans, toasted georgia peanuts
+ honey lime vinaigrette
served ambient from a bowl
GF + VEG + DF

AVALON kale salad

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

tuscan harvest bread salad

seasoned croutons tossed
w. arugula and spinach,
toasted sunflower seeds, rosemary mince
+ granny smith apple vinaigrette
served ambient from a bowl
VEG + DF + NF

classic greek salad

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

mediterranean chopped salad

local lettuces and kale, marinated artichoke hearts, kalamata olives,
marcona almonds, diced fresh vegetables
+ house ranch dressing
served ambient from a bowl
GF + VEG

'loaded' salad

local lettuces piled up
w. beeler's bacon lardons, boiled farm eggs, cheddar cheese,
grilled organic scallions,
farmer radishes, toasted whole almonds
+ southern swiss dairy creamy herb dressing (you know, ranch!)
served ambient from a bowl
GF

classic caesar salad

chopped romaine, shaved parm,
olive oil fried croutons, cracked black pepper
+ caesar vinaigrette,
served ambient from a bowl

NF

\$44.00 per 5 quarts

5 quarts serves up to 25 guests,
additional increments of 2 quarts at \$18.00 per 2 quarts

LOCALLY BAKED BREAD

chef's choice locally baked rolls

+ whipped butter

\$17.00 per dozen

AMBIENT SIDES

roasted broccoli salad

roasted broccoli, toasted pumpkin seeds, sliced dates
organic baby arugula, light vegan vinaigrette
served ambient from a platter

GF + VEGAN + DF + NF

\$94.00 per platter; serves up to 20 guests

roasted baby carrots

roasted baby carrots w. crumbled goat cheese
and farmer veggie top pistou
served ambient from a platter

GF + VEG + NF

\$66.00 per platter; serves 10 - 12 guests

gochujang roasted eggplant

chef's eggplant roasted and glazed w. gochujang
garnished w. sliced scallions and thinly shaved peppers
served ambient from a platter

GF + VEGAN + DF + NF

\$94.00 per platter; serves up to 20 guests

grilled veggies

seasonal vegetables grilled w. citrus vinaigrette
served ambient from a platter
GF + VEGAN + DF + NF

\$83.00 per platter; serves up to 20 guests

white bean salad

cannellini bean salad
w. crisp celery, shaved shallots, fresh parsley
+ apple cider and agave vinaigrette
served ambient from a bowl
GF + VEGAN + DF + NF

\$33.00 per 2 quarts; 2 quarts serves 10 – 12 guests

israeli cous cous salad

israeli cous cous pasta tossed w. dried cranberries,
crumbled feta, toasted almonds
+ a light vinaigrette
served ambient from a bowl
VEG

\$33.00 per 2 quarts; 2 quarts serves 10 – 12 guests

sweet potato salad

roasted sweet potato salad w. crisp farmer peppers,
caramelized shallots, tons of herbs and honey mustard vinaigrette
GF + VEG + NF

\$33.00 per 2 quarts; 2 quarts serves 10 – 12 guests

cool weather farro salad

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

\$33.00 per 2 quarts; 2 quarts serves 10 – 12 guests

pasta salad w. buttermilk vinaigrette

broccoli and local pea pasta salad
w. shaved parm, organic basil
and creamy southern swiss dairy buttermilk vinaigrette,
served ambient from a bowl
VEG + NF

\$33.00 per 2 quarts; 2 quarts serves 10 – 12 guests

slow roasted potato salad
slow roasted new potatoes
tossed w. garlic aioli
served ambient from a bowl
GF + VEG + DF + NF

\$33.00 per 2 quarts; 2 quarts serves 10 – 12 guests

four bean salad

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
GF + VEG + NF

\$33.00 per 2 quarts; 2 quarts serves 10 – 12 guests

fresh fruit salad

fruit salad macerated w. fresh lime juice, organic agave nectar and mint,
served ambient from a bowl
GF + VEG

\$33.00 per 2 quarts; 2 quarts serves 10 – 12 guests

BOXED SANDWICHES + BOXED ENTREES

Specialty Sandwich Boxes

\$16.90 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, 1 dessert,
compostable cutlery, napkin, compostable box w. label

Specialty Sandwich Trays

\$12.90 each

minimum of 20 sandwiches, additional increments of 5,
thank you for selecting a minimum of 5 of each type

THE smoked turkey sandwich

thinly sliced smoked turkey, aged provolone,
housemade preserves, aioli
sautéed vidalia onions, local lettuces,
locally baked semolina batard

NF

all-american roast beef sandwich

thinly sliced medium rare roast beef, sliced cheddar,
pepper jelly, organic baby arugula,
locally baked thick cut sourdough bread

NF

patagonia salmon burger

verlasso salmon burger, lemon saffron aioli,
sweet and spicy candied peppers,
crisp cucumber slices, local lettuces,
locally baked griddled bun

NF

grilled chicken 'shawarma' sandwich

julienne shawarma grilled chicken thighs,
charred onions, lettuce, tomato,
lots of seasoned tahini sauce and garlic lemon yogurt,
ben's classic pita pocket pita

NF

'don't worry' curry chicken salad pita pocket

herb baked chicken salad
~ curried yogurt, toasted almonds, raisins and organic scallions ~
local lettuces, ben's classic pita pocket pita

winter picnic pork sandwich

savory berkshire pork loin roasted w. savory herbs
thinly sliced and piled high
w. red cabbage cole slaw, house pickles, grainy mustard mayo,
butter grilled locally baked brioche bun

NF

THAT italian hero sandwich

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

NF

gluten free turkey sandwich

thinly sliced smoked turkey, sliced cheddar,
sliced tomatoes, local lettuces, whole grain mustard aioli,
udi's gluten free sandwich bread

GF + NF

lemon labneh and grilled eggplant sandwich

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

VEG

cumin coriander grilled tofu wrap

cumin and coriander grilled 'the soy shop' tofu,
roasted zucchini tahini spread spiked w. basil,
sliced avocado, sliced tomato, pea tendrils,
vegan lavash wrap

VEGAN + DF + NF

collard hummus wrap

lightly blanched collard leaf wrap
filled w. roasted red pepper hummus, tri-color quinoa salad,
crisp julienne of seasonal veggies, and local micros

GF + VEGAN + DF + NF

mushroom tofu lettuce wrap

leaves of local lettuces
filled w. ginger lemongrass sautéed sparta imperial mushrooms,
atlanta's 'the soy shop' tofu, toasted georgia peanuts,
crisp veggies and fresh herbs

GF + VEGAN + DF

Classic Sandwich Boxes

\$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 classic sandwich, 1 side + whole
fruit or chips, 1 dessert, compostable cutlery, napkin, compostable box w. label

Classic Sandwich Trays

\$11.90 each

minimum of 20 sandwiches, additional increments of 5,
thank you for selecting a minimum of 5 of each type

ham, swiss, dijon mayo, lettuce, tomato, locally baked bread

NF

turkey, provolone, dijon mayo, lettuce, tomato, locally baked bread

NF

roast beef, cheddar, dijon mayo, lettuce, tomato, locally baked bread

NF

classic chicken salad, lettuce, tomato, locally baked bread

NF

classic pimento cheese, lettuce, tomato, locally baked bread

NF

BOXED ENTREES

EXCEPTIONAL COLLECTION

tarragon caper verlasso salmon filet

SELECT 2 sides +

local lettuces + shaved veggies, dressing in a compostable soufflé cup,
h&f roll, 2 chef's choice desserts, compostable cutlery, napkin, compostable box

\$20.90 per box

orange fennel roasted springer mountain chicken breast

SELECT 2 sides +

local lettuces + shaved veggies, dressing in a compostable soufflé cup,
h&f roll, 2 chef's choice desserts, compostable cutlery, napkin, compostable box

\$20.90 per box

pepper crusted painted hills sirloin steak

SELECT 2 sides +

local lettuces + shaved veggies, dressing in a compostable soufflé cup,
h&f roll, 2 chef's choice desserts, compostable cutlery, napkin, compostable box

\$20.90 per box

vegan quinoa stuffed portabella mushroom

SELECT 2 sides +

local lettuces + shaved veggies, dressing in a compostable soufflé cup,
h&f roll, 2 chef's choice desserts, compostable cutlery, napkin, compostable box

\$20.90 per box

ESSENTIAL COLLECTION

thai sweet chili salmon filet w. scallions

SELECT 1 side +

local lettuces + shaved veggies, dressing in a compostable soufflé cup,
h&f roll, 1 chef's choice dessert, compostable cutlery, napkin, compostable box

\$17.90 per box

pan seared herbed springer mountain chicken breast

SELECT 1 side +

local lettuces + shaved veggies, dressing in a compostable soufflé cup,
h&f roll, 1 chef's choice dessert, compostable cutlery, napkin, compostable box

\$17.90 per box

garlic herb grilled painted hills sirloin steak

SELECT 1 side +

local lettuces + shaved veggies, dressing in a compostable soufflé cup,
h&f roll, 1 chef's choice dessert, compostable cutlery, napkin, compostable box

\$17.90 per box

vegan brown rice stuffed bell pepper

SELECT 1 side +

local lettuces + shaved veggies, dressing in a compostable soufflé cup,
h&f roll, 1 chef's choice dessert, compostable cutlery, napkin, compostable box

\$17.90 per box

PROVIDENT COLLECTION

lemon herb marinated salmon filet

local lettuces, dressing in a compostable soufflé cup,
1 chef's choice dessert, compostable cutlery, napkin, compostable box

\$14.90 per box

bbq basted springer mountain chicken breast

local lettuces, dressing in a compostable soufflé cup,
1 chef's choice dessert, compostable cutlery, napkin, compostable box

\$14.90 per box

ancho chile and lime grilled creekstone hanger steak

local lettuces, dressing in a compostable soufflé cup,
1 chef's choice dessert, compostable cutlery, napkin, compostable box

\$14.90 per box

vegan balsamic and tahini roasted tofu + caponata

local lettuces, dressing in a compostable soufflé cup,
1 chef's choice dessert, compostable cutlery, napkin, compostable box

\$14.90 per box

SPECIALTY COLLECTION

designed especially for your guests w. special dietary considerations!

GLUTEN FREE

herb grilled chicken breast + grilled pineapple and red onion salsa

kale salad w. blueberries, toasted sliced almonds, dried cranberries and goat cheese, citrus vinaigrette in a 2oz compostable cup
white bean salad in a 6oz compostable cup,
1 gluten free oatmeal cranberry cookie,
compostable cutlery, napkin, compostable box

\$17.90 per box

VEGAN + NUT FREE

field pea falafel lavash wrap

filled w. roasted garlic hummus,
roasted cauliflower, zucchini and squash on a bed of romaine,
zesty greek vinaigrette in a 2oz compostable cup
pickled cucumbers in a 6oz compostable cup,
1 vegan and nut free chocolate chip cookie,
compostable cutlery, napkin, compostable box

\$17.90 per box

VEGETARIAN

black bean burrito

stuffed w. red pepper pico de gallo, guacamole, brown rice and sour cream,
creamy cashew cilantro dressing in a 2oz compostable cup
chile lime roasted sweet potatoes w. scallions in a 6oz compostable cup,
1 chef's choice dessert,
compostable cutlery, napkin, compostable box

\$17.90 per box

We request that you order a minimum of 5 of each type of boxed meal.

SIDES IN COMPOSTABLE CUPS

roasted broccoli salad

roasted broccoli, toasted pumpkin seeds, sliced dates,
organic baby arugula, light vegan vinaigrette
in a 6oz compostable cup w. lid

GF + VEGAN + DF + NF

\$3.90 each; 5 minimum per selection

roasted baby carrots

roasted baby carrots w. crumbled goat cheese and farmer veggie top pistou
in a 6oz compostable cup w. lid
GF + VEG + NF

\$3.90 each; 5 minimum per selection

gochujang roasted eggplant

chef's eggplant roasted and glazed w. gochujang
w. sliced scallions and thinly sliced peppers
in a 6oz compostable cup w. lid
GF + VEGAN + DF + NF

\$3.90 each; 5 minimum per selection

white bean salad

cannellini bean salad w. crisp celery, shaved shallots, fresh parsley
+ apple cider and agave vinaigrette
in a 6oz compostable cup w. lid
GF + VEGAN + DF + NF

\$3.90 each; 5 minimum per selection

israeli cous cous salad

Israeli cous cous pasta tossed w. dried cranberries,
crumbled feta, toasted almonds
+ a light vinaigrette
in a 6oz compostable cup w. lid
VEG

\$3.90 each; 5 minimum per selection

sweet potato salad

roasted sweet potato salad w. crisp farmer veggies,
caramelized shallots, tons of herbs and honey mustard vinaigrette
in a 6oz compostable cup w. lid
GF + VEG + NF

\$3.90 each; 5 minimum per selection

cool weather farro salad

anson mills farro piccolo salad w. butternut squash ribbons,
crumbled fresh goat cheese,
organic arugula and kale vinaigrette
in a 6oz compostable cup w. lid
VEG + NF

\$3.90 each; 5 minimum per selection

pasta salad w. buttermilk vinaigrette

broccoli and local pea pasta salad
w. shaved parm, organic basil
and creamy southern swiss dairy buttermilk vinaigrette,
in a 6oz compostable cup w. lid
VEG + NF

\$3.90 each; 5 minimum per selection

slow roasted potato salad

slow roasted new potatoes
tossed w. garlic aioli
in a 6oz compostable cup w. lid
GF + VEG + DF + NF

\$3.90 each; 5 minimum per selection

four bean salad

four bean salad w. green beans, black beans, garbanzo beans and field peas
w. crumbled feta and lemon zest vinaigrette,
in a 6oz compostable cup w. lid
GF + VEG + NF

\$3.90 each; 5 minimum per selection

AVALON kale salad

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

\$3.90 each; 5 minimum per selection

fresh fruit salad

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

\$3.90 each; 5 minimum per selection

Please note...

Minimums apply to all orders.
Additional considerations apply.

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