

AVALON

CATERING

BREAKFAST MENUS

Fall and Winter

responsibly sourced and thoughtfully prepared menus
designed to make entertaining easy

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

\$11.90 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

\$12.90 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

\$19.90 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

\$18.90 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

\$17.90 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

\$15.90 per guest

20 guest minimum, additional increments of 5 guests

Meat and Three⁺

SELECT ONE

beeler's applewood smoked bacon GF + DF + NF

atlanta sausage co. chicken and apple sausage links GF + DF + NF

fatback pig project sage pork sausage patties GF + DF + NF

WE INCLUDE

hash browned farmer potatoes w. sliced organic scallions

GF + VEG + NF

+ black pepper ketchup

GF + VEG + DF + NF

scrambled farm eggs finished w. whole butter and shaved chives

GF + VEG + NF

assorted sliced fruits and berries

GF + VEGAN + DF + NF

scratch buttermilk biscuits

VEG + NF

+ zeigler's honey butter

GF + VEG + NF

\$15.90 per guest

20 guest minimum, additional increments of 5 guests

Health Nut

atlanta sausage co. chicken and apple sausage links

GF + DF + NF

mini farm egg white frittatas w. peppers, onions and feta

GF + VEG + NF

zeigler's honey yogurt

GF + VEG + NF

w. housemade gluten-free granola

GF + VEG + DF

fruit salad macerated w. fresh lime juice, agave and mint

GF + VEGAN + DF + NF

\$15.90 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

GF + VEG + NF

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

\$15.90 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 GF + VEG + NF

mini egg white frittata w. sautéed kale GF + VEG + NF

mini quiche lorraine w. bacon and swiss cheese NF

mini quiche w. roasted broccoli and cheddar VEG + NF

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

\$16.90 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

\$5.00 per guest

atlanta sausage co. chicken and apple sausage links

GF + DF + NF

\$5.50 per guest

fatback pig project pork and sage sausage patties

GF + DF + NF

\$4.50 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

\$39.00 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

\$52.00 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

\$39.00 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

\$39.00 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

\$99.00 per 4 qt; each serves 20 - 30 guests

\$120.00 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

\$16.00 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

\$49.00 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

\$33.00 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

\$26.00 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

\$39.00 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

\$71.00 per 4 qt; serves 20 – 30 guests

\$88.00 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

\$82.00 per 4 qt; serves 20 – 30 guests

\$99.00 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

\$82.00 per 4 qt; serves 20 – 30 guests

\$99.00 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

\$82.00 per 4 qt; serves 20 – 30 guests

\$99.00 per 5 qt; serves 30 – 40 guests

honey yogurt

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

\$33.00 per quart; serves up to 10 guests

housemade gluten-free granola

served from a bowl
GF + VEG + DF

\$33.00 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

\$33.00 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

\$37.00 per dozen

pumpkin streusel muffins

+ whipped butter

VEG + NF

almond cranberry muffins

+ whipped butter

VEG

earl grey muffins

+ whipped butter

VEG + NF

\$37.00 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

\$37.00 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

\$42.00 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

\$149.90 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

\$59.00 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

\$59.00 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

\$56.00 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

\$53.00 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

\$72.00 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

\$53.00 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

\$72.00 per dozen

avalon signature granola triangles

GF + VEGAN + DF

\$37.00 per dozen

Please note...

Minimums apply to all orders.
Additional considerations apply.

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