

AVALON

CATERING

HOT LUNCH MENUS

Fall and Winter

responsibly sourced and thoughtfully prepared menus
designed to make entertaining easy

HOT LUNCH PACKAGES

Included with each package...

Compostable platters, serving pieces,
compostable plates, compostable guestware and paper napkins

CHEF CURATED PACKAGES

BALANCED BOUNTY

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

SELECT ONE

herb seared verlasso salmon cake w. roasted red peppers and fennel

NF

coriander spiced chicken breast w. pomegranate molasses and fresh basil

GF + DF + NF

WE INCLUDE

cauliflower tabouleh w. fresh herbs, cucumber, and feta

GF + VEG + NF

wheatberry salad w. raspberry balsamic vin, arugula, goat cheese, mint

VEG + NF

roasted root vegetables plattered over sumac honey labneh

GF + VEG + NF

\$18.90 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!

SELECT ONE

cumin cilantro pork loin w. pineapple rum glaze, sliced scallions

GF + NF

honey jerk chicken breasts + mango salsa

GF + DF + NF

curry 'the soy shop' tofu and cauliflower, stir-fried w. fresh veggies
and simmered in a coconut lemongrass sauce;
topped w. sliced organic scallions
and toasted anson mills sea island benne seeds

GF + VEG + DF + NF

WE INCLUDE

coconut curry jasmine rice w. fresh scallions, thyme and rosemary

GF + VEG + NF

sweet potato salad w. crisp veggies and plump raisins

GF + VEGAN + DF + NF

kale and red cabbage salad w. escaveitch cucumbers,
dried cranberries, toasted walnuts
+ honey lime vinaigrette

GF + VEG + DF

\$16.90 per guest

20 guests minimum, additional increments of 5 guests

HIGH iQUE

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

SELECT ONE

springer mountain smoky pulled chicken thighs tossed in papaw's bbq sauce

GF + DF + NF

beeler's pulled pork shoulder tossed in smoky tomato and peach bbq sauce

GF + DF + NF

painted hills ground beef meatballs in blackjack bbq sauce

NF

WE INCLUDE

pimento cheese + crisp celery sticks, grape tomato garnish

GF + VEG + NF

h&f sliced georgia organic wheat buns

VEG + DF + NF

classic potato salad w. creamy dressing and boiled eggs

GF + VEG + NF

cabbage slaw in tangy vinaigrette

GF + VEGAN + DF + NF

vegan bbq baked beans w. ancho chiles

GF + VEGAN + DF + NF

sea salt chips

GF + VEGAN + DF + NF

chef's house pickles

GF + VEGAN + DF + NF

\$16.90 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

GF + DF + NF

tamari lime sautéed 'the soy shop' tofu

GF + VEG + DF + NF

soba buckwheat noodles

VEGAN + DF + NF

bean thread rice noodles

GF + VEGAN + DF + NF

sesame sriracha grilled seasonal vegetables

GF + VEGAN + DF + NF

organic georgia peanuts, sliced organic scallions,

bean sprouts, fresh cilantro leaves,

organic matchstick carrots, lime squeezes

GF + VEGAN + DF

toasted sesame oil and rice vinegar dressing

GF + VEG + DF + NF

vegan ginger carrot vinaigrette

GF + VEGAN + DF + NF

\$16.90 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

GF + NF

chef's choice hummus

GF + VEGAN + DF + NF

butter grilled naan

VEG + NF

shirin polo rice salad

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

GF + VEG + DF

local lettuces, sliced cucumber, tomato wedges,

diced radishes, crumbled feta

+ red wine vinaigrette

GF + VEG + NF

\$16.90 per guest

20 guests minimum, additional increments of 5 guests

TACOS!

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

SELECT TWO

cumin roasted springer mountain chicken

GF + DF + NF

mojo pulled beeler's pork shoulder

GF + DF + NF

barbacoa painted hills beef sirloin

GF + DF + NF

WE INCLUDE

grilled corn tortillas

GF + VEGAN + DF + NF

grilled flour tortillas

VEGAN + DF + NF

citrus vinaigrette grilled vegetable julienne

GF + VEG + DF + NF

jose's black beans

GF + VEGAN + DF + NF

spanish red rice with organic cilantro

GF + VEGAN + DF + NF

shredded lettuce, diced tomatoes,
shredded cheddar, scallion sour cream

GF + VEG + NF

\$16.90 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

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

GF + DF + NF

\$13.90 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 warm from a chafer
w. horseradish cream on the side

GF + NF

\$12.90 per guest

20 guest minimum, additional increments of 5 guests

sweet onion braised brisket

painted hills beef brisket
braised low 'n' slow w. tons of sliced, sweet onions
sliced; served warm from a chafer
w. braise reduction and fresh organic scallions

GF + NF

\$13.90 per guest

20 guest minimum, additional increments of 5 guests

smoked brisket

painted hills beef brisket
~ rubbed, smoked, slow roasted and sliced ~
served warm from a chafer
finished w. pan jus and fried sage leaves

GF + DF + NF

\$13.90 per guest

20 guest minimum, additional increments of 5 guests

'sunday' meatballs

painted hills ground beef meatballs
simmered in 'sunday' tomato sauce and topped w. fresh herbs;
served warm from a chafer

NF

\$11.90 per guest

20 guest minimum, additional increments of 5 guests

CHICKEN ENTREES

pan-seared french cut chicken breast

springer mountain french cut chicken breasts
pan seared with herbs and sliced;
served warm from a chafer
w. caramelized onion jus

GF + NF

\$13.90 per guest

20 guest minimum, additional increments of 5 guests

roasted french cut chicken breast

springer mountain french cut chicken breasts
roasted with herbs and sliced;
served warm from a chafer
w. pan jus, roasted mushrooms and fresh herbs

GF + NF

\$13.90 per guest

20 guest minimum, additional increments of 5 guests

brick grilled french cut chicken breast

springer mountain french cut chicken breasts,
seasoned and grilled under a brick,
sliced; served warm from a chafer
w. farmer veggie top chimichurri

GF + NF

\$13.90 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 warm from a chafer
w. za'atar fried chickpeas and chiffonade of mint

GF + NF

\$11.90 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 and served warm from a chafer
w. blue cheese crumble and sliced celery garnish

GF + NF

\$11.90 per guest

20 guest minimum, additional increments of 5 guests

SEAFOOD ENTREES

lemongrass poached salmon filets

verlasso salmon filets poached w. lemongrass essence
and topped w. roasted red pepper garnish
served warm from a chafer
on a bed of sautéed kale
w. a side of creamy scallion yogurt sauce

GF + NF

\$16.90 per guest

20 guest minimum, additional increments of 5 guests

tarragon caper salmon filets

verlasso salmon filets covered and baked with tarragon, capers and herb;
served warm from a chafer
w. fresh fennel fronds and lemon wedges

GF + DF + NF

\$16.90 per guest

20 guest minimum, additional increments of 5 guests

thyme butter seared trout filets

north carolina trout filets seared in fresh thyme and whole butter;
served warm from a chafer
w. grilled lemon wedges

GF

\$14.90 per guest

20 guest minimum, additional increments of 5 guests

shrimp creole

21/25 gulf shrimp simmered in 'put up' tomatoes,
the holy trinity and classic NOLA seasonings;
served warm from a chafer

GF + NF

\$14.90 per guest

20 guest minimum, additional increments of 5 guests

PORK ENTREES

chopped pork chili w. white beans

beeler's boneless pork butt chili simmered
w. cumin and coriander in heineken beer
served warm from a chafer
+ a drizzle of roasted tomatillo and cilantro sauce
& a platter of lightly sweetened creamed corn cornbread

NF

\$12.90 per guest

20 guests minimum, additional increments of 5 guests

rosemary mustard paprika roasted boneless pork loin

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

DF + NF

\$12.90 per guest

20 guest minimum, additional increments of 5 guests

smoked pulled pork shoulder

boneless berkshire pork shoulder rubbed in house seasoning
and smoked until tender and tasty,
pulled and served warm from a chafer
w. pork jus and fresh herbs

NF

\$14.90 per guest

20 guest minimum, additional increments of 5 guests

VEGETARIAN ENTREES

delicate spinach crepes

filled w. sparta imperial mushrooms and seasoned ricotta
topped w. a rich lemon cream sauce
served warm from a chafer

VEG + NF

\$14.90 per guest

20 guests minimum, additional increments of 5 guests

brown rice poblano pepper

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

GF + VEGAN + DF

\$12.90 per guest

20 guest minimum, additional increments of 5 guests

sweet potato mash cake

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

VEG + DF + NF

\$12.90 per guest

20 guest minimum, additional increments of 5 guests

black bean cake

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

VEG + DF + NF

\$12.90 per guest

20 guest minimum, additional increments of 5 guests

vegan quinoa mushroom

portabella mushrooms stuffed w. tri-color heirloom quinoa
and cool weather farmer veggies;
served warm from a chafer

and finished w. tons of organic herbs and a little lemon zest

GF + VEGAN + DF + NF

\$12.90 per guest

20 guest minimum, additional increments of 5 guests

chickpea chili

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 greek yogurt, sliced organic scallions
and shredded cheddar cheese

GF + VEG + NF

\$12.90 per guest

20 guest minimum, additional increments of 5 guests

seasonal vegetable pot pie

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

VEG + NF

\$14.90 per guest

20 guest minimum, additional increments of 5 guests

seasonal vegetable lasagna

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

VEG + NF

\$14.90 per guest

20 guest minimum, additional increments of 5 guests

curried tofu and cauliflower stir-fry

curried 'the soy shop' tofu and cauliflower,
stir-fried w. fresh veggies
and simmered in a coconut lemongrass sauce;
served warm from a chafer
finished w. anson mills sea island benne seeds

GF + VEGAN + DF + NF

\$14.90 per guest

20 guest minimum, additional increments of 5 guests

DUAL ENTREES

Choose any two entrees from the above selections...

\$18.90 per guest

20 guest minimum, additional increments of 5 guests

RESPONSIBLY SOURCED SIDES

HOT VEGGIES

roasted root veggies

rosemary roasted cool weather squash, parsnips, organic carrots
in a shallot butter glaze,
served warm from a chafer

GF + VEG + NF

creamed greens

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

GF + VEG + NF

grilled brussels sprouts w. shallots

grilled brussels and roasted shallots
tossed in a light vegan vinaigrette
served warm from a chafer

GF + VEGAN + DF + NF

green beans almandine

blistered green beans tossed w. toasted almonds,
served warm from a chafer

GF + VEGAN + DF

winter squash and potato mash

georgia grown winter squash and yukon gold potatoes
mashed and laced w. whole butter, garlic and a touch of cumin
served warm from a chafer

and topped w. toasted anson mills benne seeds

GF + VEG + NF

cauliflower and leek gratin

wholesome cauliflower baked w. white cheddar and cream
until golden brown
served warm from a chafer

GF + VEG + NF

\$72.00 per 4 quarts; serves 20 – 30 guests

\$88.00 per 5 quarts; serves 30 – 40 guests

AMBIENT VEGGIES

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

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

roasted baby carrots

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

GF + VEG + NF

\$38.00 per platter; serves 10 - 12 guests

HOT STARCHES

georgia farmer peas w. ham

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

GF + NF

classic creamed potatoes

smashed yukon gold potatoes
with loads of southern swiss dairy cream
and whole butter
served warm from a chafer

GF + VEG + NF

mac 'n' cheese

creamy mac 'n' cheese
~ fontina and gouda and cheddar, oh my! ~
topped w. buttered panko
served warm from a chafer
VEG + NF

roasted farmer potatoes

organic herb roasted farmer potatoes
served warm from a chafer
GF + VEGAN + DF + NF

buttery lemon garlic basmati rice

served warm from a chafer
GF + VEG + NF

jasmine rice

steamed jasmine rice w. fresh thyme
served warm from a chafer
GF + VEGAN + DF + NF

\$72.00 per 4 quarts; serves 20 – 30 guests
\$88.00 per 5 quarts; serves 30 – 40 guests

toasted quinoa pilaf

toasted heirloom quinoa, simmered in mirepoix bouillon
finished w. a tiny bit of brunoise sundried tomatoes and fresh parsley served warm from a chafer
GF + VEG + NF

coconut curry quinoa

coconut curry quinoa spiked w. seasonal vegetables and organic herbs, served warm from a chafer
GF + VEGAN + DF + NF

sea island red peas

slow-cooked anson mills heirloom sea island red peas,
simmered w. turkish bay leaf and curry powder,
served warm from a chafer
GF + VEGAN + DF + NF

\$83.00 per 4 quarts; serves 20 – 30 guests
\$99.00 per 5 quarts; serves 30 – 40 guests

AMBIENT STARCHES

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

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

sweet potato salad

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

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

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

slow roasted potato salad

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

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

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

COOL WEATHER SOUPS

chicken sausage and kale soup

savory sausage, local kale and a little potato
simmered in chicken broth
served warm from a chafer
GF + NF

potato and crème fraiche soup

farmer potato soup
finished w. luxurius crème fraiche
+ dill garnish
served warm from a chafer
GF + VEG + NF

creamy butternut squash soup

locally grown butternut squash simmered and pureed
into a warm and cozy soup
+ sage croutons on the side
served warm from a chafer
VEG + NF

roasted carrot and ginger soup

+ farmer veggie top pistou
served warm from a chafer
GF + VEG + NF

chicken and vegetable soup

+ classic saltine crackers on the side
served warm from a chafer
DF + NF

\$33.00 per gallon

1 gallon serves up to 15 guests

LOCALLY BAKED BREAD

chef's choice locally baked rolls
+ whipped butter
VEG + NF

\$17.00 per dozen

Please note...

Minimums apply to all orders.
Additional considerations apply.

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