

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 ^{GF}

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

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

Mojo Marinated Flank Steak ^{GF}

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

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

Hummus Baked Chicken Breast ^{GF}

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

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

Tarragon Caper Salmon Side ^{GF}

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

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

Vegan Quinoa Mushroom GF + VEGAN

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

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

ENHANCED SALADS

AVALON Kale Salad AVALON signature + VEG

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

**\$48.00 per 6 quarts;
6 quarts serves up to 10 guests,
additional increments of 2 quarts at \$16.00 per 2 quarts**

AVALON Seasonal Salad GF + VEG

local lettuces, roasted beets, crystal organics organic radicchio,
sliced almonds, crispy baked parmigiano-reggiano
+ dijon vinaigrette,
served ambient from a bowl

**\$48.00 per 6 quarts;
6 quarts serves up to 10 guests,
additional increments of 2 quarts at \$16.00 per 2 quarts**

Locavore Salad GF + VEG

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

**\$48.00 per 6 quarts;
6 quarts serves up to 10 guests,
additional increments of 2 quarts at \$16.00 per 2 quarts**



Classic Greek Salad GF + VEG

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

\$48.00 per 6 quarts;
6 quarts serves up to 10 guests,
additional increments of 2 quarts at \$16.00 per 2 quarts

Mediterranean Chopped Salad GF + VEG

local lettuces and kale, marinated artichoke hearts, kalamata olives,
marcona almonds, roasted beets, shaved local veggies
+ oregano ranch dressing,
served ambient from a bowl

\$48.00 per 6 quarts;
6 quarts serves up to 10 guests,
additional increments of 2 quarts at \$16.00 per 2 quarts

Power House Salad GF + VEG

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

\$48.00 per 6 quarts;
6 quarts serves up to 10 guests,
additional increments of 2 quarts at \$16.00 per 2 quarts

Harvest Panzanella VEG

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

\$48.00 per 6 quarts;
6 quarts serves up to 10 guests,
additional increments of 2 quarts at \$16.00 per 2 quarts

'Loaded' Salad ^{GF}

local lettuces piled up

w. boiled georgia grown, non-soy, non-gmo pastured, free-range farm eggs,
southern aged Georgia gold 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

\$48.00 per 6 quarts;
6 quarts serves up to 10 guests,
additional increments of 2 quarts at \$16.00 per 2 quarts

Grilled Caesar Salad ^{VEG}

grilled baby romaine, parmigiano-reggiano crisps,
olive oil fried croutons, cracked black pepper
+ caesar vinaigrette,
served ambient from a bowl

\$48.00 per 6 quarts;
6 quarts serves up to 10 guests,
additional increments of 2 quarts at \$16.00 per 2 quarts

LOCALLY BAKED BREAD

Chef's Choice Locally Baked Rolls

+ whipped butter

\$15.00 per dozen

AMBIENT SIDES

Lemon Parmesan Cous Cous ^{VEG}

lemon parmigiano-reggiano israeli cous cous
spiked w. cucumber ribbons and fresh cilantro,
served ambient from a bowl

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



Roasted Baby Carrots ^{GF + VEG}

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

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

Four Bean Salad ^{GF + VEG}

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

Cool Weather Farro Salad ^{VEG}

anson mills farro piccolo salad with roasted farmer root veggies,
crumbled decimal place farm goat cheese and organic baby arugula
in a red wine and savannah bee company honey vinaigrette,
served ambient from a bowl

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

Pasta Salad w. Buttermilk Vinaigrette ^{VEG}

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

Roasted Potato Salad w. Dried Shallot Cream ^{GF + VEG}

roasted new potatoes w. dried shallot and herb sour cream
served ambient from a bowl

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

AVALON Kale Salad ^{AVALON signature + VEG}

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

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

Fresh Fruit Salad ^{GF + VEG}

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

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



SANDWICHES – BOXED AND PLATTERED

SPECIALTY SANDWICHES, BOXED

\$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 specialty sandwich, 2 sides, 1 dessert, compostable cutlery, napkin, compostable box w. label

SPECIALTY SANDWICHES, PLATTERED

\$10.90 each; minimum of 20 sandwiches, additional increments of 5, thank you for selecting a minimum of 5 of each type

The Smoked Turkey Sandwich *AV signature*

thinly sliced smoked turkey, aged provolone, whippoorwill hollow farm organic muscadine preserves, aioli, sautéed vidalia onions, local lettuces, locally baked semolina batard

American Classic Roast Beef Sandwich

thinly sliced medium rare roast beef, red onion jam, classic horseradish sauce, peppery arugula, locally baked thick cut sourdough bread

Patagonia Salmon Burger

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

Sweet and Salty Grilled Chicken Sandwich

grilled chicken breast, feta and lemon spread, fresh arugula, sweet piquillo peppers, locally baked crispy ciabatta roll

‘Don’t Worry’ Curry Chicken Salad Pita Pocket

herb baked chicken salad - curried atlanta fresh creamery yogurt, toasted almonds, raisins and organic scallions – local lettuces, ben’s classic pita pocket pita

Pulled Pork Sandwich

savory berkshire pork shoulder roasted w. brown sugar, paprika and thyme, crisp julienne of cabbages and carrots, whole grain mustard crema, locally baked toasted brioche bun



THAT Italian Hero Sandwich AV signature

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

Lemon Labneh and Grilled Eggplant Sandwich VEG

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

Cumin Coriander Grilled Tofu Wrap VEGAN

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

CLASSIC SANDWICHES, BOXED

**\$12.90 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 SANDWICHES, PLATTERED

**\$8.90 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

Turkey, provolone, Dijon mayo, lettuce, tomato, locally baked bread

Roast beef, cheddar, Dijon mayo, lettuce, tomato, locally bake bread

Classic chicken salad, lettuce, tomato, locally baked bread

Classic pimento cheese, lettuce, tomato, locally baked bread

ENTRÉES – BOXED

YOU SELECT

1 entrée:

Tarragon Caper Verlasso Salmon Filet
Pan Seared Herbed Springer Mountain Chicken Breast
Pepper Crusted Painted Hills Sirloin Steak
Vegan Quinoa Stuffed Portabella Mushroom
+ 2 sides

INCLUDES

local lettuces, dressing in a compostable soufflé cup, H&F roll, chef's choice dessert,
compostable cutlery, napkin, compostable box

\$18.90 per box

You may upgrade your entrée box by selecting
an enhanced salad instead of local lettuces.

ADD \$4.00 per box

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

SIDES IN COMPOSTABLE CUPS

Lemon Parmesan Cous Cous ^{VEG}

lemon parmigiano-reggiano israeli cous cous
spiked w. cucumber ribbons and fresh cilantro

\$2.90 each; 5 minimum per selection

Roasted Baby Carrots ^{GF + VEG}

pomegranate molasses roasted carrots
w. crumbled feta and fresh mint

\$2.90 each; 5 minimum per selection

Four Bean Salad ^{GF + VEG}

four bean salad w. green beans, black beans, garbanzo beans and field peas
w. crumbled feta and lemon zest vinaigrette

\$2.90 each; 5 minimum per selection



Cool Weather Farro Salad ^{VEG}

anson mills farro piccolo salad with roasted farmer root veggies,
crumbled decimal place farm goat cheese and organic baby arugula
in a red wine and savannah bee company honey vinaigrette,
served ambient from a bowl

\$2.90 each; 5 minimum per selection

Pasta Salad w. Buttermilk Vinaigrette ^{VEG}

broccoli and local pea pasta salad w. shaved parmigiano-reggiano, organic basil
and creamy southern swiss dairy buttermilk vinaigrette

\$2.90 each; 5 minimum per selection

Roasted Potato Salad w. Dried Shallot Cream ^{GF + VEG}

roasted new potatoes w. dried shallot and herb sour cream
served ambient from a bowl

\$2.90 each; 5 minimum per selection

AVALON Kale Salad ^{AVALON signature + VEG}

AVALON creamy kale salad w. watermelon radishes,
organic carrot, pumpernickel crumble + garlic parmesan dressing

\$2.90 each; 5 minimum per selection

Fresh Fruit Salad ^{GF + VEGAN}

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

\$2.90 each; 5 minimum per selection

Please note...

Minimums apply to all orders.
Additional considerations apply.

Please see Ordering Guidelines (page 10) for more information.

ORDERING GUIDELINES **Fall and Winter**

Responsibly sourced and thoughtfully prepared menus
designed to make holiday entertaining easy

THINGS TO KNOW WHEN ORDERING

INCLUDED

Prices displayed accommodate weekday breakfast and/or lunch quantities;
Please contact AVALON for dinner pricing and any additional requests.

All menus include chafers with sterno, platters, bowls & serving utensils, where applicable.

All menus include compostable plates, guestware, utensils, napkins & cups.

China, flatware, glassware & linen napkins are available upon request;
an additional fee will apply.

Non-disposable equipment, including chafers, coffee equipment,
platters and serving pieces will require an additional pickup charge.

Professional service staff, floral arrangements, and tables & chairs are available upon request;
an additional fee will apply.

ORDERING MINIMUMS + AVAILABILITY

Standard delivery days are Monday through Friday, standard event times are as early as 6:30am
arrival time and as late as 3:30pm arrival time.

For standard event times, a minimum order of \$300 for food is required
exclusive of production charges, delivery charges, additional equipment, service and tax.

For non-standard event times, a minimum order of \$500 for food is required
exclusive of production charges, delivery charges, additional equipment, service and tax.

An additional delivery charge will be applied for
delivery times that occur prior to 6:30am and after 3:30pm.

Deliveries are not available on Saturdays and Sundays.

Delivery services are subject to availability.



ORDERING DEADLINES

To secure your delivery, please confirm your order at least three business days prior to your event start time. This is also the deadline for revisions.

Holidays require an additional business day's notice.

Approved rush orders are subject to a 20% rush charge and menu selections may be limited.

Once your final guest count has been confirmed, only guest count increases may be accommodated. Please see your Event Specialist for availability.

Cancellations that occur after final event confirmation are subject to a 100% cancellation fee.

ADDITIONAL INFORMATION

An additional charge may be applied for deliveries outside of the perimeter.

Prices do not include production charges, delivery charges, additional equipment, service, tax or gratuity.

Delivery services are subject to availability.

