

**AMBIENT LUNCH MENUS**  
**Fall and Winter**

Responsibly sourced and thoughtfully prepared menus  
designed to make entertaining easy

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**A La Carte Ambient Lunch Selections**

**Proteins**

**Pepper Crusted Sirloin** GF + DF + NF

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 + DF + NF

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

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

**Hummus Baked Chicken Breast** GF + DF + NF

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 + NF

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 +DF + NF

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 + NF

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

**\$40.00 per 5 quarts;  
5 quarts serves up to 20 guests,  
additional increments of 2 quarts at \$16.00 per 2 quarts**

**Harvest Panzanella** VEG + DF + NF

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

**\$40.00 per 5 quarts;  
5 quarts serves up to 20 guests,  
additional increments of 2 quarts at \$16.00 per 2 quarts**

**AVALON Seasonal Salad** GF + VEG

local lettuces, roasted beets and carrots,  
toasted walnuts, shaved parmesan  
+ caramelized onion and fennel seed vinaigrette,  
served ambient from a bowl

**\$40.00 per 5 quarts;  
5 quarts serves up to 20 guests,  
additional increments of 2 quarts at \$16.00 per 2 quarts**



**Locavore Salad** <sup>GF + VEG</sup>

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

**\$40.00 per 5 quarts;**  
**5 quarts serves up to 20 guests,**  
**additional increments of 2 quarts at \$16.00 per 2 quarts**

**Classic Greek Salad** <sup>GF + VEG + NF</sup>

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

**\$40.00 per 5 quarts;**  
**5 quarts serves up to 20 guests,**  
**additional increments of 2 quarts at \$16.00 per 2 quarts**

**Mediterranean Chopped Salad** <sup>GF + VEG</sup>

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

**\$40.00 per 5 quarts;**  
**5 quarts serves up to 20 guests,**  
**additional increments of 2 quarts at \$16.00 per 2 quarts**

**Power House Salad** <sup>GF + VEG + DF</sup>

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

**\$40.00 per 5 quarts;**  
**5 quarts serves up to 20 guests,**  
**additional increments of 2 quarts at \$16.00 per 2 quarts**



**'Loaded' Salad** <sup>GF</sup>

local lettuces piled up  
w. boiled georgia grown, non-soy, non-gmo pastured, free-range farm eggs,  
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

**\$40.00 per 5 quarts;**  
**5 quarts serves up to 20 guests,**  
**additional increments of 2 quarts at \$16.00 per 2 quarts**

**Grilled Caesar Salad** <sup>NF</sup>

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

**\$40.00 per 5 quarts;**  
**5 quarts serves up to 20 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**

**Grilled Veggies** <sup>GF + VEGAN + DF + NF</sup>

seasonal vegetables grilled w. lemon parsley vinaigrette,  
served ambient from a platter

**\$75.00 per platter; serves up to 20 guests**

**Marinated Mushrooms and Eggplant** <sup>GF + VEGAN + DF + NF</sup>

sparta imperial cremini mushrooms and roasted eggplant  
marinated in fresh oregano, sautéed garlic, rice wine vinegar, and olive oil  
served ambient from a platter

**\$85.00 per platter; serves up to 20 guests**



**Roasted Broccoli Salad** GF + VEG + DF + NF

roasted broccoli, toasted pumpkin seeds,  
pickled shishito peppers, fresh scallions,  
organic baby arugula, champagne vinaigrette  
served ambient from a platter

**\$85.00 per platter; serves up to 20 guests**

**Roasted Baby Carrots** GF + VEG + NF

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

**\$60.00 per platter; serves up to 20 guests**

**Boniato Potato Salad** GF + VEGAN + DF + NF

roasted boniato sweet potato salad  
w. red wine plumped cranberries, fresh thyme,  
celery leaves, and shaved red onion  
+ red wine agave vinaigrette  
served ambient from a bowl

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

**White Bean Salad** GF + VEGAN + DF + NF

navy beans and chickpeas  
w. crisp celery, shaved shallots, fresh cilantro  
+ apple cider and agave vinaigrette  
served ambient from a bowl

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

**Mediterranean Cous Cous Salad** VEG + NF

israeli cous cous pasta tossed w. marinated olives,  
cucumber, feta and dill vinaigrette  
served ambient from a bowl

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

**Cool Weather Farro Salad** VEG + NF

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

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



**Pasta Salad w. Buttermilk Vinaigrette** <sup>VEG + NF</sup>

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**

**Slow Roasted Potato Salad** <sup>GF + VEG + DF + NF</sup>

slow roasted new potatoes w. whole grain honey mustard vinaigrette served ambient from a bowl

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

**Four Bean Salad** <sup>GF + VEG + NF</sup>

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**

**Fresh Fruit Salad** <sup>GF + VEG</sup>

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** AVALON signature + NF

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** NF

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

**Patagonia Salmon Burger** NF

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** NF

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** NF

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** AVALON 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

**Gluten Free Turkey Sandwich** GF + NF

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



**Lemon Labneh and Grilled Eggplant Sandwich** <sup>VEG</sup>  
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** <sup>VEGAN + DF + NF</sup>  
cumin and coriander grilled the soy shop tofu,  
roasted zucchini tahini spread spiked w. basil,  
sliced avocado, sliced tomato, pea tendrils,  
vegan lavash wrap

**Collard Hummus Wrap** <sup>GF + VEGAN + DF + NF</sup>  
lightly blanched collard leaf wrap  
filled w. roasted red pepper hummus, tri-color quinoa salad,  
crisp julienne of seasonal veggies, and local micros

**Mushroom Tofu Lettuce Wrap** <sup>GF + VEGAN + DF</sup>  
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

**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 baked bread  
classic chicken salad, lettuce, tomato, locally baked bread  
classic pimento cheese, lettuce, tomato, locally baked bread



**Entrées – Boxed  
Exceptional Collection**

**Tarragon Caper Verlasso Salmon Filet**

CHOOSE 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

**\$18.90 per box**

**Orange Fennel Roasted Springer Mountain Chicken Breast**

CHOOSE 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

**\$18.90 per box**

**Pepper Crusted Painted Hills Sirloin Steak**

CHOOSE 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

**\$18.90 per box**

**Vegan Quinoa Stuffed Portabella Mushroom**

CHOOSE 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

**\$18.90 per box**

**Enhanced Salad Upgrade**

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

**ADD \$4.00 per box**



**Essential Collection**

**Thai Sweet Chile Salmon Filet w. Scallions**

CHOOSE 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

**\$15.90 per box**

**Pan Seared Herbed Springer Mountain Chicken Breast**

CHOOSE 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

**\$15.90 per box**

**Garlic Herb Grilled Painted Hills Sirloin Steak**

CHOOSE 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

**\$15.90 per box**

**Vegan Brown Rice Stuffed Bell Pepper**

CHOOSE 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

**\$15.90 per box**

**Enhanced Salad Upgrade**

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

**ADD \$4.00 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

**\$12.90 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

**\$12.90 per box**

**Ancho Chile and Lime Grilled Painted Hills Sirloin Steak**

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

**\$12.90 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

**\$12.90 per box**

**Enhanced Salad Upgrade**

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

**ADD \$4.00 per box**



**Specialty Collection**

This collection includes options designed specifically for your guests with 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

**\$15.90 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

**\$15.90 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

**\$15.90 per box**

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

**Sides In Compostable Cups**

**Boniato Potato Salad** GF + VEGAN + DF + NF

roasted boniato sweet potato salad  
w. red wine plumped cranberries, fresh thyme,  
celery leaves, and shaved red onion  
+ red wine agave vinaigrette  
in a 6oz compostable cup w. lid

**\$2.90 each; 5 minimum per selection**



**White Bean Salad** <sup>GF + VEGAN + DF + NF</sup>

navy beans and chickpeas  
w. crisp celery, shaved shallots, fresh cilantro  
+ apple cider and agave vinaigrette  
in a 6oz compostable cup w. lid

**\$2.90 each; 5 minimum per selection**

**Mediterranean Cous Cous Salad** <sup>VEG + NF</sup>

israeli cous cous pasta tossed w. marinated olives,  
cucumber, feta and dill vinaigrette  
in a 6oz compostable cup w. lid

**\$2.90 each; 5 minimum per selection**

**Cool Weather Farro Salad** <sup>VEG + NF</sup>

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

**\$2.90 each; 5 minimum per selection**

**Pasta Salad w. Buttermilk Vinaigrette** <sup>VEG + NF</sup>

broccoli and local pea pasta salad w. shaved parmigiano-reggiano, organic basil  
and creamy southern swiss dairy buttermilk vinaigrette,  
in a 6oz compostable cup w. lid

**\$2.90 each; 5 minimum per selection**

**Slow Roasted Potato Salad** <sup>GF + VEG + DF + NF</sup>

slow roasted new potatoes w. whole grain honey mustard vinaigrette  
in a 6oz compostable cup w. lid

**\$2.90 each; 5 minimum per selection**

**Four Bean Salad** <sup>GF + VEG + NF</sup>

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

**\$2.90 each; 5 minimum per selection**



**Marinated Mushrooms and Eggplant** <sup>GF + VEGAN + DF + NF</sup>  
sparta imperial cremini mushrooms and roasted eggplant  
marinated in fresh oregano, sautéed garlic, rice wine vinegar, and olive oil  
in a 6oz compostable cup w. lid

**\$2.90 each; 5 minimum per selection**

**Roasted Broccoli Salad** <sup>GF + VEG + DF + NF</sup>  
roasted broccoli, toasted pumpkin seeds,  
pickled shishito peppers, fresh scallions,  
organic baby arugula, champagne vinaigrette  
in a 6oz compostable cup w. lid

**\$2.90 each; 5 minimum per selection**

**Roasted Baby Carrots** <sup>GF + VEG + NF</sup>  
pomegranate molasses roasted baby carrots  
w. crumbled feta and fresh mint  
in a 6oz compostable cup w. lid

**\$2.90 each; 5 minimum per selection**

**AVALON Kale Salad** <sup>AVALON signature + VEG + NF</sup>  
creamy kale salad w. watermelon radishes,  
organic carrot, pumpernickel crumble  
+ garlic parmesan dressing  
in a 6oz compostable cup w. lid

**\$2.90 each; 5 minimum per selection**

**Fresh Fruit Salad** <sup>GF + VEGAN + DF + NF</sup>  
fruit salad macerated w. fresh lime juice, organic agave nectar and mint  
in a 6oz compostable cup w. lid

**\$2.90 each; 5 minimum per selection**

**Please note...**

Minimums apply to all orders.  
Additional considerations apply.

Please see Ordering Guidelines for more information.

