

BREAKFAST MENUS

Spring and Summer

Responsibly sourced and thoughtfully prepared menus
designed to make entertaining easy

Breakfast Packages

Included with each package...

Disposable platters, disposable service pieces, compostable plates,
compostable guestware and paper napkins are included in each package.

Continental Packages

AVALON Continental

1 AVALON breakfast bread + whipped butter,
savannah bee co. honey vanilla yogurt
w. housemade gluten-free granola ^{AV signature},
assorted sliced fruits and berries

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

Bagel and Schmeear Continental ^{VEG}

assorted sliced bagels
+ housemade seasonal veggie schmeear and cream cheese triangles,
savannah bee co. honey vanilla yogurt
w. housemade gluten-free granola ^{AV signature},
assorted sliced fruits and berries

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

Chef Curated Packages

Steak and Eggs

char-grilled painted hills sirloin + juana's salsa roja,
scallion scrambled farm eggs,
farmer potato, bell pepper, and sparta imperial mushroom hash,
butter toasted english muffins

\$17.90 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,
fluffy belgian waffles + maple syrup
and hot sauce on the side,
a bowl of fresh berries

**\$17.90 per guest;
20 guest minimum, additional increments of 5 guests**

Biscuits and Gravy+

scratch southern swiss dairy buttermilk biscuits
+ fatback pig project sage sausage cream gravy,
smoky tomato and jalapeño anson mills breakfast grits,
grilled grapefruit halves garnished w. fresh berries

**\$16.90 per guest;
20 guest minimum, additional increments of 5 guests**

**All-American Packages
Meat and Three+**

YOU CHOOSE ONE

beeler's applewood smoked bacon
aidell's chicken and apple sausage links
fatback pig project sage pork sausage patties

WE INCLUDE

hash browned farmer potatoes w. sliced organic scallions
+ sriracha ketchup,
scrambled farm eggs finished w. whole butter and shaved chives,
assorted sliced fruits and berries
scratch buttermilk biscuits + honey butter

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

Health Nut

aidell's chicken and apple sausage links,
mini farm egg white frittatas,
savannah bee co. honey vanilla yogurt
w. housemade gluten-free granola ^{AV signature},
fruit salad macerated w. fresh lime juice, agave and mint

\$14.90 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

YOU CHOOSE ONE

Old School

brown sugar, butter and salt

Sugar and Spice

turbinado sugar, cinnamon, golden raisins

The Elvis

sliced bananas, peanut butter and crumbled bacon – un uh huh, oh yeah!

WE INCLUDE

beeler's applewood smoked bacon

assorted sliced fruits and berries

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

Pick Up 'n' Go

YOU CHOOSE ONE

mini farm egg frittatas w. feta, peppers and onions

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

mini green eggs and ham quiche

mini asparagus and parmesan quiche

WE INCLUDE

savannah bee co. honey and vanilla yogurt parfait

w. fresh berries and housemade gluten-free granola ^{AV signature},

chef's assortment of whole fruits in a basket or bowl

\$15.90 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}

\$4.00 per guest; 20 guest minimum, additional increments of 5 guests

Aidell's Chicken and Apple Sausage Links ^{GF}

\$4.50 per guest; 20 guest minimum, additional increments of 5 guests

Fatback Pig Project Pork and Sage Sausage Patties ^{GF}

\$3.50 per guest; 20 guest minimum, additional increments of 5 guests

Farm Fresh Eggs

Mini Farm Egg Frittatas ^{GF + VEG}

georgia grown, non-soy, non-GMO pastured, free-range eggs,
whipped and baked w. sautéed peppers, vidalia onions, and crumbled feta
served warm from a chafer
+ tomatillo salsa on the side

\$36.00 per dozen; increments of 12

Mini Farm Egg White Frittatas ^{GF + VEG}

georgia grown, non-soy, non-GMO pastured, free-range eggs, separated,
whipped and baked w. sautéed peppers, vidalia onions, and crumbled feta
served warm from a chafer
+ tomatillo salsa on the side

\$48.00 per dozen; increments of 12

Green Eggs and Ham Mini Quiche

georgia grown, non-soy, non-GMO, pastured, free-range eggs,
whipped and baked in a buttery pie crust
w. fresh herbs, beeler's country ham and sharp cheddar
served warm from a chafer

\$36.00 per dozen; increments of 12

Broccoli and Parmesan Mini Quiche ^{VEG}

georgia grown, non-soy, non-GMO, pastured, free-range eggs,
whipped and baked in a buttery pie crust
w. asparagus and parmigiano reggiano
served warm from a chafer

\$36.00 per dozen; increments of 12



Scrambled Farm Eggs ^{GF + VEG}

georgia grown, non-soy, non-GMO, pastured, free-range eggs,
whipped and scrambled w. whole butter and shaved chives
served warm from a chafer

\$90.00 per 4 qt; each serves 20 - 30 guests

\$110.00 per 5 qt; each serves 30 - 40 guests

Hard-Boiled Farm Eggs w. Hot Sauce ^{AV signature + GF + VEG}

georgia grown, non-soy, non-GMO, pastured, free-range eggs,
hard-boiled; served ambient from a platter
+ hot sauce and salt & pepper shakers on the side

\$15.00 per dozen; increments of 12

Fresh Fruit

Sliced Fruit Platter ^{GF + VEGAN}

chef's seasonal selection of sliced fruits and berries
served on a platter

\$45.00 per 4 lb; increments of 4 lb; serves up to 20 guests

Fresh Fruit Salad ^{GF + VEGAN}

diced fresh fruit macerated w. fresh lime juice,
organic agave nectar and mint
served on a platter

\$30.00 per 2 quarts, 2 quarts serves up to 10 guests

Whole Fruits ^{GF + VEGAN}

chef's selection of at least three varieties of whole fruits
... perfect for grab 'n' go noshing
served from a basket

\$24.00 per dozen

Fresh Ambrosia Salad ^{GF + VEG}

sliced grapefruit and oranges, pineapple, a little coconut
and a drizzle of savannah bee co. honey
served from a bowl

\$36.00 per 2 quarts, 2 quarts serves up to 10 guests

Responsibly Sourced Sides

Hash Browned Farmer Potatoes ^{GF + VEG}

fresh farmer potatoes, pan roasted in butter
and finished w. sliced organic scallions
served warm from a chafer
+ sriracha ketchup on the side

\$65.00 per 4 qt; serves 20 - 30 guests

\$80.00 per 5 qt; serves 30 - 40 guests



Steel Cut Organic Oats ^{GF + VEG}

simmered until al dente served warm from a chafer
+ sliced almonds, brown sugar, butter and dried fruit
on the side

\$75.00 per 4 qt; serves 20 – 30 guests

\$90.00 per 5 qt; serves 30 – 40 guests

Anson Mills Grits ^{GF + VEG}

simmered in southern swiss dairy cream
served warm from a chafer

\$75.00 per 4 qt; serves 20 – 30 guests

\$90.00 per 5 qt; serves 30 – 40 guests

French Toast Casserole ^{VEG}

h&f brioche french toast layered w. citrus ricotta
served warm from a casserole
+ grade a vermont maple syrup on the side

\$75.00 per 4 qt; serves 20 – 30 guests

\$90.00 per 5 qt; serves 30 – 40 guests

Honey Vanilla Yogurt ^{AV signature + GF + VEG}

savannah bee co. honey vanilla yogurt
served from a bowl

\$30.00 per quart; serves up to 10 guests

Gluten Free Granola ^{AV signature + GF + VEG}

served from a bowl

\$30.00 per quart; serves up to 20 guests

Breakfast Breads

Scratch Buttermilk Biscuits ^{VEG}

prepared w. southern swiss dairy buttermilk
+ savannah bee co. honey whipped butter

\$30.00 per dozen



Sweet Scones ^{VEG}

blackberry lime scones
+ chef's choice preserves

callebaut white chocolate lemon scones
+ chef's choice preserves

ginger almond scones
+ chef's choice preserves

\$34.00 per dozen

Savory Scones

beeler's applewood smoked bacon and gruyere scones
+ whipped butter

black pepper parmigiano-reggiano scones
+ whipped butter

jalapeño & cloth bound cheddar scones
+ whipped butter

\$34.00 per dozen

Muffins ^{VEG}

blueberry streusel muffins

organic carrot apple muffins

crème fraiche muffins

\$34.00 per dozen

Breakfast Loaves ^{VEG}

raisin bran breakfast bread loaf

organic banana & georgia walnut breakfast bread loaf

lemon poppyseed coffee cake loaf

\$34.00 per dozen slices

Bagels + Cream Cheese ^{VEG}

assorted sliced bagels,
served from a platter
+ cream cheese and chef's choice preserves
on the side

\$38.00 per dozen



Breakfast Enhancements

Yogurt and Fresh Berry Parfaits w. Gluten Free Granola AV signature + GF + VEG

savannah bee co. honey vanilla yogurt parfait
w. fresh berries and housemade gluten-free granola AV signature
served in a compostable cup w. lid

\$51.00 per dozen

Bacon, Egg and Cheese Biscuits

georgia grown, non-soy, non-GMO, pastured, free-range eggs,
whipped and baked, layered w. clothbound cheddar
and beeler's applewood smoked bacon
on a scratch-made southern swiss dairy buttermilk biscuit
individually wrapped for convenient grab-n-go!

\$66.00 per dozen

Sausage, Egg and Cheese Biscuits

georgia grown, non-soy, non-GMO, pastured, free-range eggs,
whipped and baked, layered w. clothbound cheddar
and fatback pig project sage sausage
on a scratch-made southern swiss dairy buttermilk biscuit
individually wrapped for convenient grab-n-go!

\$66.00 per dozen

Ham, Egg and Cheese Biscuits

georgia grown, non-soy, non-GMO, pastured, free-range eggs,
whipped and baked, layered w. clothbound cheddar
and benton's country ham
on a scratch-made southern swiss dairy buttermilk biscuit
individually wrapped for convenient grab-n-go!

\$66.00 per dozen

Egg and Cheese Biscuits VEG

georgia grown, non-soy, non-GMO, pastured, free-range eggs,
whipped and baked, layered w. clothbound cheddar
on a scratch-made southern swiss dairy buttermilk biscuit
individually wrapped for convenient grab-n-go!

\$48.00 per dozen

Bacon, Egg and Cheese English Muffins VEG

georgia grown, non-soy, non-gmo, pastured, free-range eggs,
whipped and baked, layered w. clothbound cheddar
and beeler's applewood smoked bacon
on a griddled english muffin
individually wrapped for convenient grab-n-go!

\$66.00 per dozen



Sausage, Egg and Cheese English Muffins ^{VEG}

georgia grown, non-soy, non-gmo, pastured, free-range eggs,
whipped and baked, layered w. clothbound cheddar
and fatback pig project sage sausage
on a griddled english muffin
individually wrapped for convenient grab-n-go!

\$66.00 per dozen

Ham, Egg and Cheese English Muffins ^{VEG}

georgia grown, non-soy, non-gmo, pastured, free-range eggs,
whipped and baked, layered w. clothbound cheddar
and benton's country ham
on a griddled english muffin
individually wrapped for convenient grab-n-go!

\$66.00 per dozen

Egg and Cheese English Muffins ^{VEG}

georgia grown, non-soy, non-gmo, pastured, free-range eggs,
whipped and baked, layered w. clothbound cheddar
on a griddled english muffin
individually wrapped for convenient grab-n-go!

\$48.00 per dozen

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

\$135.90 per side; 2 lb average per side, serves up to 25 guests

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