

HOT LUNCH MENUS
Spring and Summer

Responsibly sourced and thoughtfully prepared menus
designed to make entertaining easy

Hot Lunch Packages

Included with each package...

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

Chef Curated Packages

High iQUE

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

You Choose One Protein:

springer mountain smoky pulled chicken thighs tossed in papaw's bbq sauce,
beeler's pulled pork shoulder tossed in smoky tomato and peach bbq sauce
painted hills ground beef meatballs in blackjack bbq sauce
– each served warm

WE INCLUDE:

pimento cheese + crisp celery sticks,
h&f sliced georgia organic wheat buns,
classic potato salad w. creamy dressing and boiled eggs,
cabbage slaw in tangy vinaigrette,
vegan bbq baked beans w. ancho chiles,
sea salt chips

\$14.90 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

tamari lime sautéed 'the soy shop' tofu

soba buckwheat noodles

bean thread rice noodles

sesame sriracha grilled seasonal vegetables

organic georgia peanuts, sliced organic scallions,
bean sprouts, fresh cilantro leaves,
organic matchstick carrots, lime squeezes

toasted sesame oil and rice vinegar dressing
vegan ginger carrot vinaigrette

**\$14.90 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

chef's choice hummus served w. butter grilled naan

shirin polo rice salad
– sweetened basmati rice w. saffron, orange zest, almonds and pistachios

local lettuces, sliced cucumber, tomato wedges,
diced radishes, crumbled feta
+ red wine vinaigrette

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



Tacos!

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

YOU CHOOSE TWO TACO FILLINGS:

cumin roasted springer mountain chicken,
mojo pulled beeler's pork shoulder,
barbacoa painted hills beef sirloin,
– each served warm

WE INCLUDE:

grilled corn tortillas
grilled flour tortillas
sherry paprika grilled vegetable julienne
jose's black beans
spanish red rice with organic cilantro
tomatillo salsa, corn relish, scallion sour cream

**\$14.90 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 ^{GF + DF + NF}
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

**\$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 organic herbs,
grilled to medium rare and sliced; served warm from a chafer
w. mango red pepper citrus salsa

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

Smoked Brisket ^{GF + DF + NF}

painted hills beef brisket that's been rubbed,
smoked, slow roasted and sliced;
served warm from a chafer

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

'Sunday' Meatballs ^{NF}

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

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

Chicken Entrees

Pan-Seared French Cut Chicken Breast w. White Wine Shallot Sauce ^{GF + NF}

springer mountain french cut chicken breasts, pan seared with herbs and
sliced; served warm from a chafer
w. white wine shallot butter sauce + parsley leaves

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

Brick Grilled French Cut Chicken Breast w. Chimichurri ^{GF + NF}

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

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

Hummus Baked Chicken Breast ^{GF + NF}

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

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



Good Ol' Fried Chicken Breast ^{NF}

springer mountain boneless, skinless chicken breasts,
pounded, breaded and fried southern-style,
sliced; served warm from a chafer
w. black pepper hoover gravy

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

Seafood Entrees

Tarragon Caper Salmon Filets ^{GF + NF}

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

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

Pan Seared Trout Filets w. Pecan Brown Butter ^{GF}

pan seared, salt and pepper north carolina trout filets;
served warm from a chafer
w. georgia pecan brown butter, grilled lemon wedges and organic parsley

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

Lemongrass Shrimp in Coconut Milk ^{GF + NF}

21/25 gulf shrimp simmered in coconut milk w. lemongrass,
garam masala, ginger pickle, scallions and cilantro;
served warm from a chafer

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

Pork Entrees

Rosemary Mustard Paprika Roasted Boneless Pork Loin ^{NF}

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. marinated red onions

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



Beer Braised Pork Shoulder ^{NF}

boneless berkshire pork shoulder rubbed in house jerk seasoning and braised in atlanta's own red brick brewing company seasonal beer w. aromatics, pulled and sauced w. beer braise reduction; served warm from a chafer w. organic parsley

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

Vegetarian Entrees

Black Bean Cakes ^{NF + VEG}

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

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

Vegan Quinoa Mushroom ^{GF + DF + NF + VEGAN}

portabella mushrooms stuffed w. tri-color quinoa and warm weather farmer veggies; served warm from a chafer and finished w. tons of organic herbs and a little lemon zest

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

Veggie Chickpea Chili ^{GF + NF + VEG}

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 atlanta fresh creamery greek yogurt, sliced organic scallions and shredded southern aged georgia gold clothbound cheddar

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

Seasonal Vegetable Pot Pie ^{NF + VEG}

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

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



Seasonal Vegetable Lasagna ^{NF + VEG}

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

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

Curried Tofu and Cauliflower Stir-Fry ^{GF + VEGAN}

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

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

Dual Entrees

Choose any two entrees from the above selections...

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

Responsibly Sourced Sides

Hot Veggies

Peas and Carrots ^{GF + NF + VEG}

georgia english peas and organic carrots in a shallot butter glaze,
served warm from a chafer

**\$65.00 per 4 quarts; serves 20 – 30 guests
\$80.00 per 5 quarts; serves 30 – 40 guests**

Zucchini and Squash ^{GF + NF + VEG}

oven roasted zucchini and squash
in brown butter herb glaze,
served warm from a chafer

**\$65.00 per 4 quarts; serves 20 – 30 guests
\$80.00 per 5 quarts; serves 30 – 40 guests**



Blistered Green Beans and Sundried Tomatoes GF + DF + NF + VEGAN

blistered green beans and olive oil marinated sundried tomatoes
tossed w. toasted almonds,
served warm from a chafer

\$65.00 per 4 quarts; serves 20 – 30 guests

\$80.00 per 5 quarts; serves 30 – 40 guests

Ambient Veggies

Grilled Veggies GF + DF + NF + VEGAN

seasonal vegetables grilled w. roasted shallot vinaigrette,
served ambient from a platter

\$75.00 per platter; serves up to 20 guests

Roasted Broccoli Salad GF + DF + VEG

roasted broccoli, dates, toasted almonds,
organic baby arugula, roasted garlic vinaigrette
served ambient from a platter

\$85.00 per platter; serves up to 20 guests

Roasted Baby Carrots GF + NF + VEG

honey chipotle 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

Hot Starches

Smashed Potatoes GF + NF + VEG

smashed yukon gold potatoes with lemony leeks,
served warm from a chafer

\$65.00 per 4 quarts; serves 20 – 30 guests

\$80.00 per 5 quarts; serves 30 – 40 guests

Mac ‘N’ Cheese AVALON signature + NF + VEG

AVALON signature mac ‘n’ cheese
– fontina and gouda and cheddar, oh my! –
served warm from a chafer

\$65.00 per 4 quarts; serves 20 – 30 guests

\$80.00 per 5 quarts; serves 30 – 40 guests



Roasted Farmer Potatoes GF + DF + NF + VEGAN

organic herb roasted farmer potatoes
served warm from a chafer

\$65.00 per 4 quarts; serves 20 – 30 guests

\$80.00 per 5 quarts; serves 30 – 40 guests

Coconut Curry Quinoa GF + NF + VEG

coconut curry quinoa spiked w. seasonal vegetables and organic herbs,
served warm from a chafer

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

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

Sea Island Red Peas GF + NF + VEG

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

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

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

Ambient Starches

Lemon Parmesan Cous Cous NF + VEG

lemon parmesan 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

Four Bean Salad GF + NF + VEG

green beans, black beans, garbanzo beans and local 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

Caprese Farro Salad NF + VEG

anson mills farro piccolo salad with grape tomatoes,
fresh mozzarella, basil leaves and balsamic vinaigrette,
served ambient from a bowl

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



Pasta Salad w. Buttermilk Vinaigrette ^{NF + 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

James Beard's Old-Fashioned Oregon Potato Salad ^{GF + NF + VEG}
boiled new potatoes tossed w. peas, celery, carrots and onions
in an old-fashioned mayonnaise sauce
topped w. hard-boiled eggs and olives
served ambient from a bowl

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

Enhanced Salads

AVALON Kale Salad ^{AVALON signature + NF + VEG}
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**

AVALON Seasonal Salad ^{GF + VEG}
local lettuces, sliced strawberries, blueberries
crumbled goat cheese, sliced almonds
+ balsamic 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 ^{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

**\$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 ^{GF + NF + VEG}

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 ^{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

\$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 ^{GF + DF + 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

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

Warm Weather Panzanella ^{NF + VEG}

locally baked bread croutons tossed w. local lettuces,
fresh tomatoes, sliced cucumber,
blistered garbanzo beans, lots of herbs
+ sherry 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 ^{GF}

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

Classic Caesar Salad ^{NF + VEG}

crisp romaine, shaved parmigiano-reggiano,
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

Warm Weather Soups

Creamy Corn Soup ^{GF + NF + VEG}

+ tomato gastrique,
served warm from a chafer

\$30.00 per gallon;
1 gallon serves up to 15 guests

Roasted Carrot and Ginger Soup ^{GF + NF + VEG}

+ farmer veggie top pistou,
served warm from a chafer

\$30.00 per gallon;
1 gallon serves up to 15 guests

Potato and Crème Fraiche Soup ^{GF + NF + VEG}

+ dill garnish,
served warm from a chafer

\$30.00 per gallon;
1 gallon serves up to 15 guests



Hearty Spring Vegetable Soup ^{NF + VEG}
+ assorted crackers,
served warm from a chafer

\$30.00 per gallon;
1 gallon serves up to 15 guests

Locally Baked Bread

Chef's Choice Locally Baked Rolls ^{VEG}
+ whipped butter

\$15.00 per dozen

Please note...

Minimums apply to all orders.
Additional considerations apply.

Please see Ordering Guidelines for more information.

