



### **Luncheon Salads**

Salads may be prepared in individual boxes, on disposable platters, or on Avalon decorative platters.

#### **Mediterranean Salad**

Marinated, grilled chicken & seasonal vegetables, gem lettuce & creamy feta dressing

*\$8.75*

#### **Avalon Winter Salad**

Local lettuces, chicories, grilled apples, sweet & spicy pecans, dried cranberries, shredded local cheddar, Dijon-marinate & grilled chicken

*\$ 9.50*

#### **Classic Greek (V)**

Vegetarian Greek salad with romaine, feta, cucumber, Calamata olives, artichoke hearts & zesty oregano vinaigrette

*\$8.20*

*Add grilled chicken - \$2.75*

#### **Arugula & Spinach Salad**

Grilled flank steak, dried currants, roasted oyster mushrooms, fresh chevre, roasted shallot & garlic vinaigrette

*\$9.95*

#### **Layered Cobb Salad**

Chopped Springer Mountain chicken, Black Forest ham, avocado, crumbled blue cheese, watercress & romaine; farm eggs, crumbled bacon & Dijon-chive vinaigrette

*\$9.60*



### **"Wedge" salad**

Iceberg, chopped radicchio, radish, sun dried tomatoes, Benton's bacon, ciabatta croutons, Sweet Grass Dairy Asher Blue cheese & buttermilk dressing

*\$8.25*

*Add grilled chicken-\$2.75*

### **Quinoa Salad**

Local arugula, quinoa, garbanzos, shaved radishes, mint & basil, grilled lemon chicken, smoked paprika & sherry vinaigrette

*\$9.25*

### **Vegetarian Salad**

Local sweet potatoes, green beans, red potatoes, farm eggs, Nicoise olives & pickled local vegetables, local lettuces, topped with a lemon-shallot dressing

*\$8.90*

*Add pecan-smoked Carolina trout - \$2.25*

### **Spiced Georgia Shrimp Salad**

Local lettuces, assorted fall vegetables, topped with cilantro-mint-chile vinaigrette

*\$9.70*

### **Farm Fresh Boxed Lunch (V)**

Field pea & Anson Mills' farro salad, roasted, local turnips & radish, assorted pickled vegetables, grilled tofu all topped with Green Goddess dressing

*\$12.90*

### **Locally-Grown Executive Boxed Lunch**



Roasted sweet potato & red potatoes, grilled shrimp & fresh chorizo, local lettuces, grilled bok choy & mushrooms topped with cilantro vinaigrette

*\$14.90*

**Freshly baked artisan rolls & butter**

*\$.95*

**Sandwiches, Sides & Dessert**

**Specialty Sandwiches**

**All sandwiches are made on freshly-baked H&F breads**

**Avalon Turkey**

Smoked turkey, grilled apples, aged provolone, sweet pickled red onion, creamy Dijon dressing, on artisan multigrain bread

**Veggie Lover (V)**

Grilled portabella, bell peppers, onion & endive, field pea hummus spread, & creamy goat cheese, on a ciabatta bun

**Salmon Burger**

Roasted salmon patty with aromatics, fresh herbs & celery, caper remoulade, on a foccacia bun

**Avalon BLT**

Tomato jam, Benton's bacon, local lettuces, smoked paprika aioli on a butter-toasted southern sandwich bread



**Pastrami Sandwich**

House-made pastrami & spicy mustard on toasted rye bread

*Add house-made sauerkraut - \$0.50*

**Spanish Specialty**

Serrano ham, manchego cheese, dates & marcona almonds, treviso, and pequillo peppers on a hoagie

**Slow-Roasted Pork Melt**

Riverview Farms pork shoulder, Flat Creek Lodge aged Gouda, & Dijon mustard on a toasted sourdough

**Smoked Trout Salad Sandwich**

Pecan smoked NC trout, shaved radish, horseradish, & local lettuce on pumpernickle

**Avalon PB&J**

House-made peanut butter, brandied peach jam & Sweet Grass Dairy Thomasville Tomme on Southern Sandwich Bread

**Grilled Chicken Salad**

Grilled, local chicken thighs mixed with crunchy fennel & celery, & arugula aioli, on a brioche bun

**Caramelized Ham & Pimento Cheese**

Shaved, sautéed ham, Flat Creek Pimento cheese, sprouts, lettuce, & tomato on a griddled baguette



**Massamam Curry Tofu Wrap (V)**

Curried tofu, shaved fennel, scallions, broccoli florets, ginger & lemongrass spread

*Priced at \$7.25 per sandwich*

**House Sandwiches**

Honey-Dijon, Grilled Chicken  
Grilled Flank Steak & Brie  
Classic Ham & Swiss  
Smoked Chicken Salad  
Smoked Turkey

*Priced at \$6.75 per sandwich*

**SIDES**

**New Potato Salad (VGN)**

New potatoes with fresh herbs, scallion, balsamic vinegar & olive oil

**Kasha and Saurkraut Salad**

with house-made saurkraut, caraway, paprika & olive oil

**Carrot and shaved beet salad**

Roasted carrots, raw beets, toasted pistachios, & creme fraiche dressing

**Latsa Pasta (V)**

With broccoli, red peppers, artichokes & parmesan

**Broccoli English Pea Pasta (V)**

Parmesan, creamy buttermilk dressing, & fresh basil

**My Mom's Potato Salad (V)**



Classic salad with yellow mustard & sweet pickle relish

**Fresh Fruits in Season (VGN)**

Local Southeastern fruits in season

**Pesto Pasta (V)**

Orecchiette with basil pesto & sun dried tomatoes

**Grilled Slaw (V)**

Grilled cabbage, endive, and fennel with celery root and apples with a creamy cider dressing

**Baked Potato Salad**

Baked Yukon Gold potatoes, bacon, sour cream & chives

*\*Bacon can be served on the side\**

**Anson Mills Farro Salad (V)**

Nutty Farro, radish, aged provolone, herbs & a lemon vinaigrette

**Four Bean Salad (V)**

Black beans, garbanzos, field peas, with lemon zest & feta

*Priced at \$2.80 per serving*

**(V) = Vegetarian**

**(VGN) = Vegan**

**Pick up Desserts**

Bourbon pecan bars  
Cranberry pinenut orange blondies  
Caramel nut bars  
Lavender shortbread cookies



Cinnamon spice cookies  
Tollhouse cookies  
Orange blossom madeleines dipped in chocolate  
Lemon icebox cookies  
Rosemary chocolate thumbprint cookies  
Chocolate cherry oat cookies  
Chocolate hazelnut cakes  
Chocolate pear almond bites

*Priced at 2.75 per serving*

## **Cakes & Pies**

Winter spiced teacake with orange marmelade  
Classic lemon tart with blueberry preserves  
Upside down pear gingerbread pudding with spiced yogurt  
Cardamom spice cake with blackberry ginger preserves  
Chocolate cake with salted caramel and chocolate frosting  
Almond pound cake with brandied vanilla peach jam  
Peanut butter banana cream pie  
Bourbon pecan pie  
German apple cake

*Priced at \$38.00 per cake*

*Serves 14 - 16*

## **Beverages**

Bottled Water – \$1.25 per guest

Pellegrino & Panna Water – \$4.00 for 1 liter



Sweetened & Unsweetened Tea – \$10.00 per gallon

Assorted Organic Spritzers - \$1.75 per guest

Assorted Izze Sparkling Juices - \$1.80 per guest

Lemonade, Raspberry Lemonade, Caramelized Lemonade – \$12.00 per gallon

Assorted Soft Drinks – \$1.40 per guest

Ice – \$3.50 per bucket

Regular & De-caf Coffee Service – \$2.20 per guest

Assorted Tazo Tea – \$2.20 per guest

### **Things to know when ordering:**

Orders must be placed 24 hours in advance. Rush orders are subject to a 20% surcharge. All cancellations require 24 hour notice during regular business hours. Any late cancellations are subject to a 50% surcharge of the total invoice.

We require a minimum order of 5 for each menu item.

All lunches are available in standard boxed lunches, compostable boxes, disposable platters or Avalon decorative serving platters.

We also offer compostable cups, plates, cutlery & recycled napkins @ .50 per guest

Please note that there is a \$30.00 delivery charge for all orders inside the perimeter. There is an additional charge of \$15.00 for equipment pick up

We require a minimum of 20 guests for lunches.