



## **CORPORATE LUNCH**

Minimum of 15 guests

### **Chicken with a Whole Grain Mustard Rub**

Crisp fried polenta squares with a red wine reduction  
Sauteed, local kale with garlic and stock  
Fall green salad with radish and carrots, topped with a muscadine vinaigrette  
Apple crisp

*Priced at \$15.80*

### **Pork Green Chili Stew**

Moist Anson Mills Cornbread  
Braised tomatoes and black eyed peas  
Red leaf and butter lettuce salad with corn, pickled red onions and ranch dressing  
Orange cinnamon shortbread cookies

*Priced at \$16.90*

### **Salmon topped with Sweet Grass Dairy Chevre and Fresh Basil, wrapped in Phyllo**

Edamame succotash with fresh corn  
Skillet potatoes with lemon  
Fresh garden salad  
Fruit salad with lime syrup

*Priced at \$17.20*

### **Grilled, Wine-Marinated Flank Steak**

Topped with a sauce of local mushrooms, pearl onions and fresh thyme  
Roasted cauliflower with brown butter and capers  
Smashed potatoes and sun chokes  
Romaine salad with buttermilk dressing  
Seasonal fruit and pecan buckle

*Priced at \$16.90*

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## **CORPORATE LUNCH**

### **Whole, Lemon-Roasted, Local Chicken**

Mixed roasted root veggies, including parsnips, sweet potatoes and celery root  
Sautéed rapini and broccoli  
Local greens salad with radish, oranges and a citrus vinaigrette  
German apple cake

*Priced at \$15.90*

### **Vegetarian Option - Tofu and Asian Vegetable Stir-fry**

Coconut and mint rice topped with a tomato-ginger sweet and sour sauce  
Shredded greens and Nappa cabbage tossed with carrots, sesame seeds, green onion and cilantro with a soy vinaigrette  
Coconut Layered Cake

*Priced at \$14.90*

### **Chicken Picatta**

Thin chicken cutlets, seasoned, floured and sautéed to golden brown,  
topped with a lemon caper sauce  
Mashed potato soufflé  
Sautéed Swiss chard and garlic  
Butterhead lettuce salad with fresh herbs and ranch dressing  
Very, very light cheesecake with an apricot glaze

*Priced at \$15.60*

### **Skillet Roasted Chicken Breasts with Sausage**

Simmered black eyed peas, greens and cherry tomatoes  
Baked African squash  
Parsley, celery, greens and endive with a cider-honey vinaigrette  
Blueberry short cake

*Priced at \$16.90*

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### **Fennel Crusted Pork Tenderloin, Apple Salsa Crudo**

Steamed French green beans  
Charred corn risotto  
Arugula and spinach salad, roasted shallot vinaigrette  
Grape and almond frangipane tart

*Priced at \$16.90*

### **Southwestern Chicken Pasta –**

Penne pasta served with a cream sauce made from roasted poblano peppers,  
fresh corn, tomato and cilantro  
Mixed field green salad with a balsamic vinaigrette  
Grilled vegetables  
Baked French rolls  
Assorted cookies and brownies

*Priced at \$14.90*

### **Chicken Pot Pie with Local Mushrooms, Peas, Potatoes and Carrots – baked in a delicate butter crust**

Light salad of local fall greens and an herb vinaigrette  
Baked apples with a cranberry caramel sauce and spiced yogurt

*Priced at \$13.90*

### **Curried Moroccan Chicken**

Stewed chickpeas and local fall vegetables  
Shredded lettuce with yogurt raita,  
Tomato and parsley salad  
Roasted Yukon Gold potatoes  
Almond cake with fall fruit compote

*Priced at \$14.90*

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All menus include chafers with sterno, platters, bowls and serving utensils. Also included are chinet plates, black disposable utensils, napkin and cups.

There will be a \$45.00 set-up and pick-up fee added to each order  
Prices may vary outside of the perimeter

Please note that we offer a full line of recycled, biodegradable plates, utensils, cups and napkins.  
Please request when ordering. Add \$.50 per guest

Also available –

Bottled Water – \$1.25  
Pellegrino and Panna Water – \$4.00 for 1 litre  
Sweetened and Unsweetened Tea – \$10.00 per gallon  
Assorted Organic Spritzers - \$1.75  
Assorted Izza Sparkling Juices - \$1.80  
Lemonade, Raspberry Lemonade, Caramelized Lemonade – \$12.00 per gallon  
Assorted Soft Drinks – \$1.40  
Ice – \$3.50 per bucket

Regular and De-caf Coffee Service – \$2.20  
Assorted Tazo Tea – \$2.20

China, flatware, glassware and linen napkins (upon request)

Professional service staff

Floral arrangements

Tables and chairs

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