



LUNCHEON SALADS

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

Mediterranean Salad

Marinated, grilled chicken breast, grilled asparagus, zucchini, squash and mushrooms, crisp romaine with a creamy feta dressing

\$8.75

Avalon Fall Salad

Fall greens, endive and escarole salad topped with apple, candied pecans, dried cranberries, shredded local cheddar and Dijon-marinated, grilled chicken

\$9.40

Classic Greek

Vegetarian Greek salad with romaine, feta, cucumber, tomato Calamata olives, artichoke hearts and a zesty oregano vinaigrette

\$8.20

Add grilled chicken - \$2.75

Island Steak Salad

Late summer pink-eye peas, peppers, cucumbers, corn, red onion, tomato lime vinaigrette -Served over fall greens and topped with sliced, grilled flank steak with a carne asada rub

\$9.90

Layered Cobb Salad

Chopped Springer Mountain chicken, Dietz & Watson Black Forest ham, tomato, avocado, crumbled blue cheese, watercress and Romaine, local farm fresh eggs crumbled bacon and a Dijon-chive vinaigrette

\$9.50

Quinoa Salad

Quinoa, garbanzos, watermelon radish, feta, mint and tender spinach Topped with smoked paprika dressing and grilled lemon chicken

\$9.20

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Vegetarian Salad

Local sweet potatoes, green beans, Roma tomatoes, new potatoes, Carlton Farm eggs, Nicoise olives and pickled okra, served on local greens, topped with a lemon-shallot dressing

\$8.90

Add line-caught tuna - \$2.95

Farm Fresh Boxed Lunch (V)

Black bean and late summer local corn salad
Anson Mills Carolina Gold rice, pickled local summer veggies,
grilled tofu with a tomatillo chutney

\$12.90

Locally Grown Executive Boxed Lunch

Chilled zucchini ribbons, Yukon Gold potato salad with celery and lemon
Cumin-coriander grilled local shrimp
Local fall greens with late summer tomatoes and a creamy cilantro dressing

\$16.90

Freshly baked artisan rolls and butter

\$.95

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 and 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 15 guests for lunches.

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SANDWICHES, SIDES AND DESSERT

SANDWICHES

Honey Dijon Grilled Chicken
Grilled Flank Steak and Brie
Classic Ham and Swiss
Smoked Chicken Salad
Smoked Turkey

Priced at 6.50 per sandwich

Avalon Turkey

Smoked turkey, grilled fall apples, aged provolone and sweet pickled red onion – creamy Dijon dressing and whole wheat bread

Veggie Lover

Grilled portabella, squash, bell peppers and endive – tossed in a balsamic vinaigrette on crisp ciabatta bread smeared with creamy goat cheese (V)

Salmon Burger

Wild salmon flaked with aromatics, fresh herbs and celery – shaped into a burger and pan seared till brown, served with a caper remoulade and tomato

Autumn BLT

Tomato jam, house cured pancetta, local lettuces and pimento aioli on a buttered focaccia bun

Thai Beef Wraps

Savory, lean flank steak, daikon, sprouts, carrots, lettuce and soft tortilla with Lemongrass-ginger-soy sauce

Classic Reuben

House-made sauerkraut, corned beef, Russian dressing on savory rye bread

The Hearty Pork Sandwich

Shaved roasted local pork, crispy belly, lemon and parsley salad, creamy horseradish and butter toasted bread

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SANDWICHES CONTINUED

Shrimp Po Boy

Crispy golden fried laughing bird shrimp on tender hoagie with shredded lettuce, plump tomatoes and Creole sauce

Grilled Chicken Salad

Grilled, local chicken thighs mixed with crunchy fennel and kohlrabi, fresh herbs and arugula aioli – local lettuces and brioche buns

Caramelized Ham and Pimento Cheese

Shaved, sautéed ham, Flat Creek Pimento cheese, sprouts, lettuce, tomato on crisp baguettes

Tofu Salad

Chopped tofu mixed with celery, parsley, Dijon and mayo on dark whole Wheat – tastes like egg salad but it's not!

Avalon PBJ

House made pecan butter, pear preserves and a thin slice of Thomasville Tomme cheese

Priced at 6.95 per sandwich

SIDES

New Potato Salad

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

Chickpea and carrot salad

Sherry vinegar, cilantro, smoked paprika and red onion

Latsa Pasta

With broccoli, red peppers, artichokes and parmesan

Broccoli English Pea Pasta

With creamy buttermilk dressing and fresh basil

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SIDES CONTINUED

My Mom's Potato Salad

Classic salad with yellow mustard and sweet pickle relish

Fresh Fruits in Season

Local Southeastern fruits in season

Pesto Pasta

Penne pasta with fresh pesto and a tomato basil salsa

Autumn slaw

Shredded apples, cabbage, endive, fennel and celery – creamy cider dressing

Roasted beets and carrots

Local beets, agave, carrot coins, olive oil, oranges and crumbled goat cheese

Baked potato salad

Baked Yukon Gold potatoes, bacon, sour cream and chives

Anson Mills Farro Salad

Nutty Farro, fall radish, feta, herbs and a lemon vinaigrette

Four Bean Salad

Black beans, garbanzos, field peas, green beans with lemon zest and feta

Priced at 2.80 per serving

DESSERTS

Fudgy Chocolate Brownies

Chocolate Mudslide Cookies

Wedding Cookies

Orange and Cinnamon Shortbread Cookies

Lemon Cookies

Tollhouse Cookies

Gingersnaps

Butterfinger Brownies

Priced at 2.75 per serving

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DESSERTS CONTINUED

Almond Cake
Carrot Cake
Rich Chocolate Cake with Butter Cream
Cinnamon Swirl Pound Cake with a Citrus Compote
Peach Shortcake
Fresh Fruit Tarts
Pear and Pecan Buckles

Priced at \$38.00 per cake

BEVERAGES

Bottled Water – \$1.25 per guest
Pellegrino and Panna Water – \$4.00 for 1 liter
Sweetened and 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 and De-caf Coffee Service – \$2.20 per guest
Assorted Tazo Tea – \$2.20 per guest

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