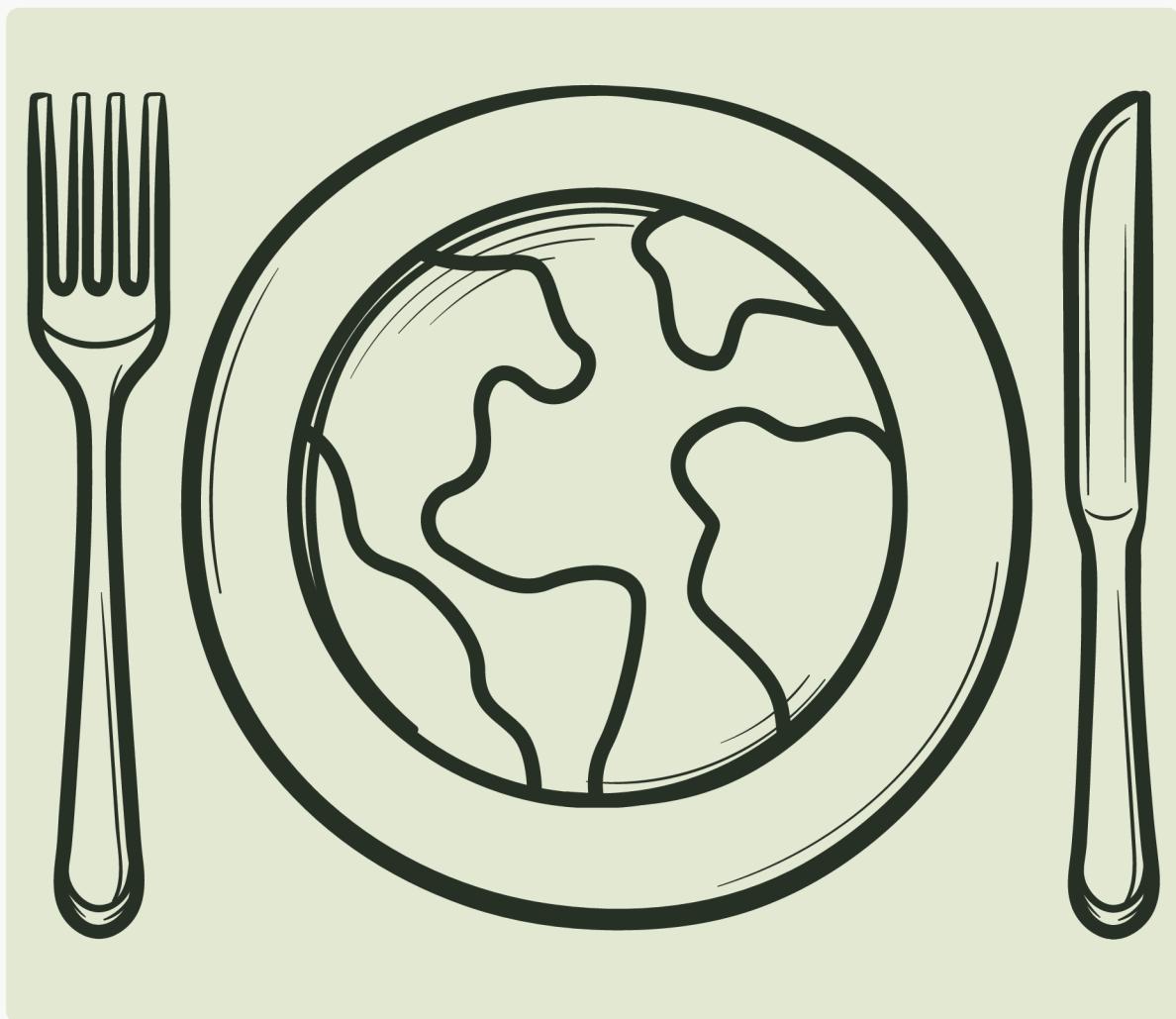


# GARDENS OF AVALON



Join Us At:

8034 Charles Ave.  
Houston, TX 77004

Carry Out -> Call Us:

(957) 358-2073

# About Us



## Our Story

Growing up, finding vegetarian restaurants that truly celebrated fresh and wholesome ingredients was never easy for Ross Wade. Among the select options available, most used a great deal of processed foods, missing the vibrancy in flavor and nourishment real, farm-fresh ingredients. Dreaming of a place where plant-based dining wasn't an afterthought

but the heart of the experience, Ross founded *Gardens of Avalon*. He teamed up with local farmers to ensure that every dish was used using local ingredients. Today, *Gardens of Avalon* stands as a testament to that vision: vegetarian food which is scintillating to the taste, honest, sustainable, and instilled with values of being as real as the people who enjoy them.

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# BEFORE THE KITCHEN



Finally, the farm-fresh product is cooked and served to customers. Each bite of the food is from fresh organic crop making all of our dishes taste fresh.

## Farm-To-Table

The journey begins at a local farm, where crops are grown organically. Farmers focus on growing all crops with natural materials and avoid using pesticides.

Once the crop is fully formed, it is handpicked to minimize waste.

Produce from the local farm goes straight to the restaurant and market sustaining the quality of the crops.

Chefs then use these products to make the menu based on the product.

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# SUSTAINABILITY



This ensures the preservation of vitamins and antioxidants compared to imported products that require processing and packaging, reducing waste and pollution. We promote sustainable farming methods that enhance your food experience.

Each food product is sourced from local, community farms. By doing so, we promote businesses in our region and uplift the local economy.

We are partnered with the Houston farmers market where we get approximately 90% of our produce, helping small businesses and obtaining organic harvest.

Our transportation process promises reduced CO<sub>2</sub> emissions by cutting down travel distances. Additionally, products are stored properly during transport to minimize waste and spoiled crops. Gardens of Avalon is partnered with community organizations where excess food is donated.

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# IN THE KITCHEN



Each meal is plated thoughtfully, with balance in flavor and texture and colorful to create the beauty on a plate as flavorful as it looks.

Lastly, it is delivered fresh at the table upon the order placed. Every single bite, one may taste the freshness of farm-to-table ingredients making a difference, pure and all-natural flavors.

## Preparation Process

We insist on fresh and organic produce sourced directly from farms for every course. We also choose seasonal foods to ensure freshness and quality to support sustainable farming.

Upon arrival, ingredients are washed and chopped in-house with a great deal of care. We avoid pre-packaged or processed foods; we keep everything as fresh and natural as possible.

Our chefs use only simple and reflective preparation methods to coax the natural flavors out of each ingredient—roasting, steaming, grilling—nothing to obscure the flavor of the recipes, just honest, clean recipes.

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# MENU



## Appetizers

### Bellissimo Peppers

Roasted bell peppers stuffed with quinoa, chickpeas, and sun-dried tomatoes, finished with a tahini drizzle.

### Dip and Chips

A creamy, house-made blend of artichokes, fresh spinach, and melted cheeses. Served with warm chips and crisp vegetables

## Drinks

### Mint Mojito

A refreshing mix of elderflower, cucumber, mint, and sparkling water.

### Pomegranate Mojito

A blend of pomegranate juice, blood orange, and a hint of ginger, garnished with a candied orange peel.



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## Cauliflower Wings

Crispy, cauliflower tossed in a house-made spicy buffalo sauce. Served with a side of ranch and celery.

## Desserts

### Choco-Lava Cake

A decadent chocolate cake with a molten center, served with vanilla bean gelato.

### Mango Mousse

Creamy mango mousse with coconut crumble and topped with mint.

## Entrees

### Greens Bowl

A bowl of roasted seasonal vegetables, couscous, toasted nuts, and a zesty citrus vinaigrette.

### The Incredible Burger

Plant-based patty, topped with melted cheddar, lettuce, vine-ripened tomatoes, caramelized onions, and smoky aioli, served on a toasted brioche bun. Comes with a side of crispy garlic fries or a fresh garden salad.



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**Work Log:**

<https://drive.google.com/file/d/1C3x56y9eHFLOVCDQFIZXADxARJMmPo6H/view?usp=sharing>

**Copyright Checklist:**

[https://drive.google.com/file/d/1ASrxFEtiXNpmZEHeTOufn8CmH1\\_9Zb-7/view?usp=sharing](https://drive.google.com/file/d/1ASrxFEtiXNpmZEHeTOufn8CmH1_9Zb-7/view?usp=sharing)

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				details describing the dishes on the menu. Revised to ensure consistency across pages.
				Searched for images published under the Creative Commons licence to be used as visual representations of the restaurant and the dishes it serves. Compiled these images and edited some to reshape them and adjust colors.
				AK, RD
				AK, RD

## TECHNOLOGY STUDENT ASSOCIATION WORK LOG

Date	Task	Time involved	Team member responsible (student initials)	Comments
January 1 - 5, 2025	Designing the website	3 hours	CL	Used the web application Figma to design the user interface of the site prior to beginning the development process. Began with a low-fidelity wireframe to lay out page structure, navigation, and content, then created a high-fidelity design to simulate the final appearance of the website. Decided on branding, typefaces, and colors, as well as the restaurant's mission.
1.				
January 6 - 10, 2025	Programming the site	6 hours	RD	Programmed the restaurant website in VS Code using the React library, referencing the previously designed wireframe. Wrote additional code to ensure the website worked seamlessly on mobile devices.
2.				
January 11, 2025	Writing content	2 hours	AK	Wrote content to be featured on all of the website's pages, including information about the restaurant and its approach to the food served as well as
3.				