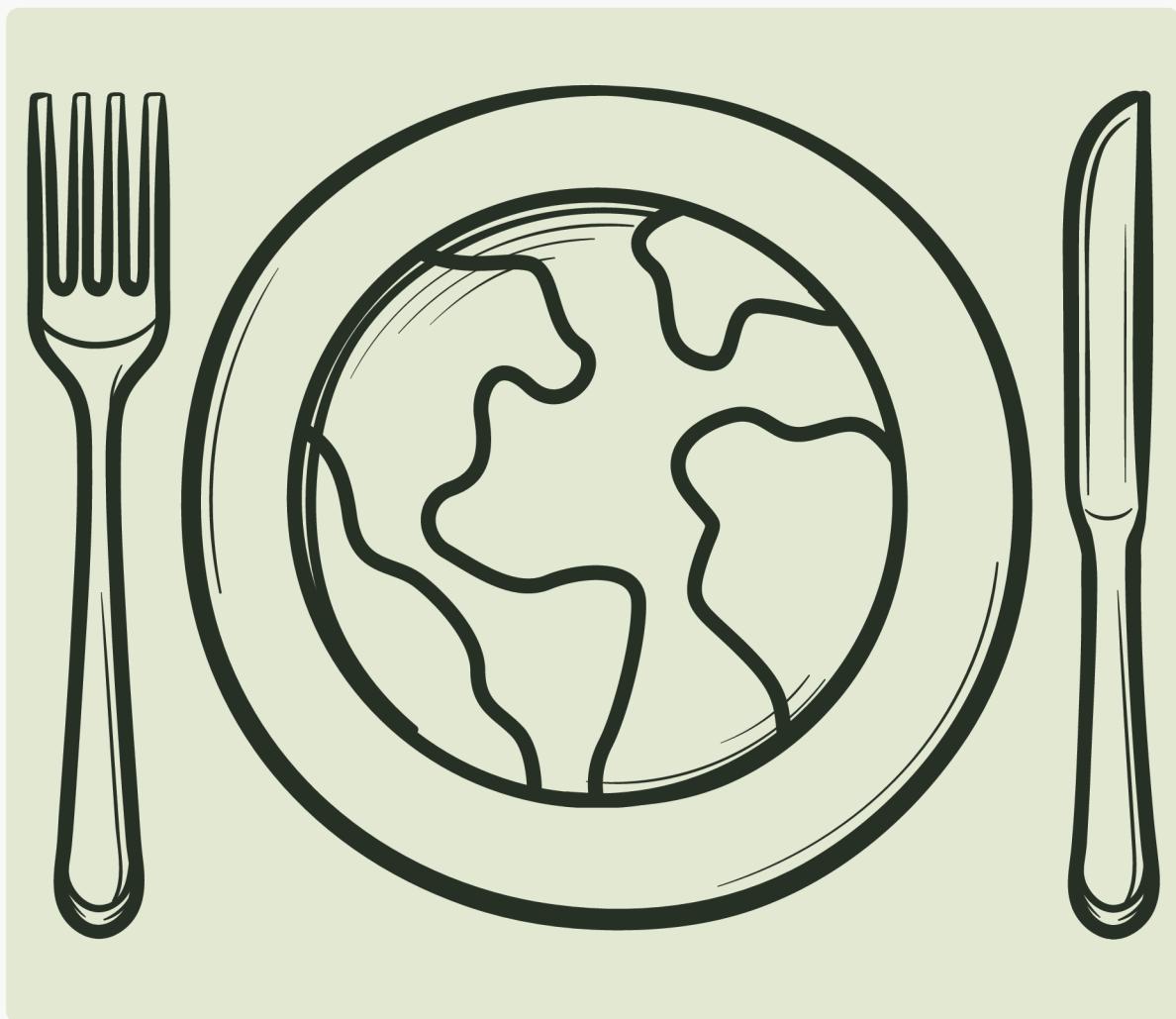


GARDENS OF AVALON



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.

[ABOUT US](#)[BEFORE THE KITCHEN](#)[IN THE KITCHEN](#)[MENU](#)[REFERENCES](#)

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.

[ABOUT US](#)

[BEFORE THE KITCHEN](#)

[IN THE KITCHEN](#)

[MENU](#)

[REFERENCES](#)

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 CO₂ 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.

[ABOUT US](#)

[BEFORE THE KITCHEN](#)

[IN THE KITCHEN](#)

[MENU](#)

[REFERENCES](#)



In the Kitchen

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.

Each meal is plated to 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.

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.

[ABOUT US](#)

[BEFORE THE KITCHEN](#)

[IN THE KITCHEN](#)

[MENU](#)

[REFERENCES](#)

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.



[ABOUT US](#)

[BEFORE THE KITCHEN](#)

[IN THE KITCHEN](#)

[MENU](#)

[REFERENCES](#)



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.

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.



[ABOUT US](#)

[BEFORE THE KITCHEN](#)

[IN THE KITCHEN](#)

[MENU](#)

[REFERENCES](#)

REFERENCES

BORBA, JONATHAN. UNSPLASH. "PHOTO BY JONATHAN BORBA ON UNSPLASH." UNSPLASH.COM, 26 FEB. 2019, UNSPLASH.COM/PHOTOS/PERSON-SLICING-VEGETABLE-UB7Q7AIPU2O.

HANSEL, LOUIS. "PEOPLE SITTING BY THE TABLE AT CAFE WITH HANGING GREEN INDOOR PLANTS." UNSPLASH.COM, UNSPLASH, 4 APR. 2019, UNSPLASH.COM/PHOTOS/PEOPLE-SITTING-BY-THE-TABLE-AT-CAFE-WITH-HANGING-GREEN-INDOOR-PLANTS-WW37D0W8WG0.

KISER, TAYLOR. "PHOTO BY TAYLOR KISER ON UNSPLASH." VEGETABLE SALAD ON WHITE CERAMIC BOWL PHOTO – FREE FOOD IMAGE ON UNSPLASH, 12 SEPT. 2017, UNSPLASH.COM/PHOTOS/VEGETABLE-SALAD-ON-WHITE-CERAMIC-BOWL-EVOIIAIVRZU. ACCESSED 28 JAN. 2025.

LVRS, ALEX. "PHOTO BY ALEX LVRS ON UNSPLASH." STRAWBERRY JUICE WITH SLICED ORANGES PHOTO – FREE FOOD IMAGE ON UNSPLASH, 30 SEPT. 2017, UNSPLASH.COM/PHOTOS/STRAWBERRY-JUICE-WITH-SLICED-ORANGES-HDJEXSGUWUW. ACCESSED 28 JAN. 2025.

SCHMIDT, JENNIFER. "OOZING CARAMEL CAKE." UNSPLASH.COM, UNSPLASH, 28 NOV. 2017, UNSPLASH.COM/PHOTOS/OOZING-CARAMEL-CAKE-GHM50QAMAXC.

SCHMIDT, JENNIFER. "PHOTO BY JENNIFER SCHMIDT ON UNSPLASH." OOZING CARAMEL CAKE PHOTO – FREE FOOD IMAGE ON UNSPLASH, 28 NOV. 2017, UNSPLASH.COM/PHOTOS/OOZING-CARAMEL-CAKE-GHM50QAMAXC. ACCESSED 28 JAN. 2025.

SPISKE, MARKUS. "PHOTO BY MARKUS SPISKE ON UNSPLASH." BROWN AND RED DISH ON BROWN WOODEN TRAY PHOTO – FREE BEANS IMAGE ON UNSPLASH, 14 JUNE 2020, UNSPLASH.COM/PHOTOS/BROWN-AND-RED-DISH-ON-BROWN-WOODEN-TRAY-IEJUV-MRN3G. ACCESSED 28 JAN. 2025.

ABOUT US

BEFORE THE KITCHEN

IN THE KITCHEN

MENU

REFERENCES

SIEPMAN, JEFF. "CHEF USING KNIFE FRONT OF BOWL." UNSPLASH.COM, UNSPLASH, 23 AUG. 2019, UNSPLASH.COM/PHOTOS/CHEF-USING-KNIFE-FRONT-OF-BOWL-Z-IXDGQ7LPU.

SPISKE, MARKUS. "PHOTO BY MARKUS SPISKE ON UNSPLASH." UNSPLASH.COM, 5 JAN. 2018, UNSPLASH.COM/PHOTOS/PERSON-WATERING-PLANT-SFYDXGRT5OA.

SPISKE, MARKUS. "PHOTO BY MARKUS SPISKE ON UNSPLASH." UNSPLASH.COM, 23 JUNE 2016, UNSPLASH.COM/PHOTOS/SELECTIVE-FOCUS-PHOTO-OF-PLANT-SPOUTS-VRBZVYX2K4I.

SPISKE, MARKUS. "A PILE OF DIFFERENT TYPES OF FRUITS AND VEGETABLES." UNSPLASH.COM, UNSPLASH, 7 SEPT. 2023, UNSPLASH.COM/PHOTOS/A-PILE-OF-DIFFERENT-TYPES-OF-FRUITS-AND-VEGETABLES-GSW8DAZJXIY.

VICTORULER. "PLANET EARTH WORLD OUTLINE ICON." GRAPHIC VISUAL. CANVA.

VISUAL GENERATION. "PLATE WITH FORK AND KNIFE HAND DRAWN SKETCH ICON." GRAPHIC VISUAL. CANVA.

Copyright Checklist:

https://drive.google.com/file/d/1ASrxFEtiXNpmZEHeTOufn8CmH1_9Zb-7/view?usp=sharing

ABOUT US

BEFORE THE KITCHEN

IN THE KITCHEN

MENU

REFERENCES

				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.				