

# DESSERTS

Stroll on over...



**Chocolate Gateau**  
Our Best Seller. Flourless Chocolate Cake.  
Chocolate Ganache Icing.  
**\$35.00**



**Vin Santo Cake**  
Old World Italian Dessert. Almond Cake  
soaked in Vin Santo Sherry.  
**\$35.00**



**German Apple Cake**  
100 Year Old Family Recipe. Cream  
Cheese Icing. Incredible.  
**\$30.00**



**Strawberry Lemon Charlotte**  
White Cake, Amaretto soaked Lady Fingers,  
Strawberry & Lemon Mousses, Whip Cream.  
**\$28.00**



**Chocolate Mousse Cake**  
White & Chocolate layer cake,  
Swiss Chocolate Mousse, Whip Cream.  
**\$28.00**



**White Chocolate Mousse**  
White layer cake, Raspberry Marmalade  
and White Chocolate Mousse.  
**\$28.00**



**Pithivier**  
Almond Cake filled with Raspberry  
Marmalade and then baked in Puff Pastry.  
**\$35.00**



**Cheesecakes**  
Dense, Rich & Delicious. Too many options  
to list. Call for details and Favorites.  
**Plain \$26.00 Flavors \$30.00**



**Petit Fours, Truffles and Berries**  
Individual Assorted Petit Fours, Truffles  
and Long Stem Berries (Seasonal)  
**Petit Fours & Truffles \$20 per dozen**  
**Long Stem Berries \$30.00 per dozen**  
Minimum two dozen  
*Cakes are 10" round and serve 12-16*



ESTABLISHED 2006  
RESTAURANT | CATERING | BAR

SUN PUBLICATIONS - SOUTHLAND  
"BEST NEW RESTAURANT KANSAS CITY - 2007"

WINE SPECTATOR'S  
"AWARD OF EXCELLENCE - 2007"

WINE ENTHUSIASTS  
"AWARD OF UNIQUE DISTINCTION - 2007"

CHEF/OWNER JOE BIRCH  
"TOP 25 NEW CHEFS IN AMERICA - 2007"

Mon - Thur 11am - 9 pm | Fri & Sat 11am - 11pm | Sun 9am - 8pm

On the Corner of 63rd and Wornall  
338 West 63rd Street | Kansas City, MO 64113  
816-333-5700 | [www.avenuesbistro.com](http://www.avenuesbistro.com)



## CATERING



## HORS D'OEUVRES



## DESSERTS



# CATERING TRAYS

# HORS D'OEUVRES

# CANAPES Reception Style Hors D' Oeuvres



**Fruit Tart Tray**  
Seasonal Fruit or Cheese Fillings,  
Puff Pastry  
**\$12.95 per dozen**



**Breakfast Pastries**  
European Style. Assorted Pastry,  
Croissants, Danish  
**\$12.95 per dozen**



**Seasonal Fruit Tray**  
Seasonal Fresh Fruit & Berries  
**\$2.95 per person**



**Cheese Platter**  
Domestic, Imported or Combination  
of Choices  
**\$3.00 per person**



**Cheesecake Tart**  
Savory Cheesecake Tart Assorted  
Crackers/Crustini  
**\$3.25 per person**



**Vegetable Crudite Platter**  
Assorted Fresh Vegetables & Herb Dip  
**\$2.50 per person**



**Meat & Cheese Platter**  
Variety of Meats & Cheeses or Cheese Ball.  
Crackers/Crustini.  
**\$3.95 per person**



**Antipasto Platter**  
Assorted Sliced Meats and Cheeses,  
Relishes, Condiments and Dinner Rolls  
**\$4.95 per person**



**Seafood Platter**  
Chilled Shrimp, Crab & Lobster Claws,  
Cocktail Sauce  
**\$7.95 and up per person**

*Per Person Pricing based on minimum 12 people.*



**Marsala Mushrooms**  
Sausage & Cheese Filled.  
Marsala Sauce.  
**\$3.00 per person**



**Shrimp Risotto Croquettes**  
Shrimp & Parmesan Risotto Croquettes.  
Remoulade and Pesto Sauces .  
**\$3.00 per person**



**Prosciutto Wrapped Asparagus**  
Havarti Cheese, Champagne Butter.  
**\$3.00 per person**



**Artichoke Gratin**  
House Specialty. Artichoke Hearts, Shallots  
and a Blend of Cheeses. Herb Crustini's.  
**\$3.00 per person**



**Crab & Cheese Balls**  
Crab, Potato and Cheese Balls. Served with  
Remoulade Sauce.  
**\$3.50 per person**



**Artichoke Puff Pastry**  
Best Seller. Artichoke Hearts, Shallots,  
Blend of Cheeses, Puff Pastry  
**\$2.75 per person**



**Mini Lobster & Crab Cakes**  
Mini version of our signature dish served  
with Remoulade Sauce and Pesto Aioli.  
**\$4.95 per person**



**Quiche**  
Traditional Quiche Lorraine or choose from  
many other possible combinations.  
**\$20.00 and up for 10" pie**



**Lobster Mac & Cheese**  
Oven Baked with Maine Lobster Meat and  
three different cheeses.  
**\$3.95 per person**

*Per Person Pricing based on minimum 12 people.*

<b>Cold Selections</b>	25 pcs.	50 pcs.
Cocktail Crab Claws	\$45	\$80
Cucumber Rounds w/Smoked Salmon Mousse	\$35	\$60
Deviled Eggs	\$35	\$60
Shrimp Cocktail with Cocktail Sauce	\$75	\$135
Lump Crab and Avocado Crostade	\$65	\$125
Smoked Chicken Stuffed Belgian Endive	\$55	\$100
Fresh Fruit Kabobs	\$40	\$70
Crab Salad Tarts	\$55	\$100
Prosciutto Wrapped Melon	\$35	\$60
Tapenade Canape with Goat Cheese	\$40	\$70
Chicken Salad Tartlet with Olive	\$40	\$70
Artichoke & Sun-Dried Tomato Cream Cheese	\$40	\$70
Herb Cheese Stuffed Cherry Tomatoes	\$35	\$60

<b>Hot Selections</b>	25 pcs.	50 pcs.
Mini Beef Wellingtons (Short Rib)	\$60	\$110
Brie en Croute	\$50	\$90
Crab Puff with Remoulade	\$45	\$80
Mushroom, Fontina, Pesto Tart	\$45	\$80
Wild Mushroom and Onion Relish Tart	\$45	\$80
Crab and Artichoke Puff	\$50	\$90
Caprese Tart, Mozzarella, Basil & Tomato	\$45	\$80
Shrimp, Spinach and Artichoke Pastry	\$55	\$100
Tapenade and Goat Cheese Puff	\$45	\$80
Mushroom Duxelle and Blue Cheese	\$45	\$80
Asparagus and Havarti Cigar	\$50	\$90
Havarti Cheese Puff with Onion Marmalade	\$45	\$80
Potato & Goat Cheese Tarts	\$40	\$70
Spinach and Shrimp Puffs	\$50	\$90
Skewered Tortelloni with Roasted Garlic	\$50	\$90
Grilled Shrimp wrapped in Bacon	\$75	\$135
Sausage en Croute	\$45	\$80
Eggplant and Gouda Roll-Ups	\$45	\$80
Mini Quiche	\$40	\$70
Blackened Chicken Skewers	\$55	\$100
Cocktail Shrimp Spring Roll	\$50	\$90
Scallops in Applewood Bacon	\$75	\$135
Crab Rangoon	\$50	\$90
Lobster Empanada	\$75	\$135
Feta, Olive and Sun-Dried Tomato Puff	\$40	\$70
Asiago Risotto Croquette	\$40	\$70
Sesame Chicken with Thai Sauce	\$55	\$100
Spanakopita	\$45	\$80
Rumaki, Chicken Liver, Water Chestnut, Bacon	\$50	\$90
Brie, Raspberry in Phyllo	\$55	\$100
Shrimp Empanada	\$65	\$120
Saltimbocca Rolls	\$45	\$80

*Minimum 25 piece order.*