



DINE WITH US!

Lunch Catering

INGRAMS MAGAZINE 2008 'BRONZE AWARD' RECIPIENT
TOP 3 RESTAURANTS IN KANSAS CITY

Hours:

Monday - Thursday	11am-9pm
Friday & Saturday	11am-11pm
Sunday	9am-8pm

338 West 63rd Street • Kansas City, MO • 64113
Phone: 816.333.5700
Brookside@AvenuesBistro.com
www.AvenuesBistro.com

BOXED LUNCH OPTIONS

ENTRÉE SALADS

SPINACH SALAD

Baby Spinach with Strawberries, Oranges, Red Onions, Apple Smoked Bacon, Candied Pecans, Tomatoes and Goat Cheese. Raspberry Vinaigrette

THAI SCALLOP SALAD

Pan Seared Scallops with a Sweet Thai Chili Dressing, Mixed Greens, Edamame, Roasted Red Pepper, Cashews, and Fried Wontons

WALDORF SALAD

Mixed Greens, Grilled Chicken, Bleu Cheese Crumbles, Toasted Almonds, Red Onion, Grapes & Sliced Apples, Balsamic Vinaigrette

COBB SALAD

Diced Chicken, Avocado, Bacon, Onions, Bleu Cheese, Hard Boiled Egg and Olives, Buttermilk Herb Dressing.

CHICKEN CLUB SALAD

Deep fried chicken breast, Avocado, Bacon, Onions, Shredded Cheese and Olives. Buttermilk Herb dressing.

LUNCH ENTREES

LOBSTER RAVIOLI

Maine Lobster Ravioli in a Sherry, Tomato Cream Sauce with Lobster, Shrimp, Crab & shaved Parmesan

BASIL FONTINA CHICKEN*

A House Specialty. Chicken Cutlets in a White Wine Alfredo Sauce with Fontina Cheese, Basil & Sun-Dried Tomatoes

CHICKEN PICCATA*

Chicken Breast sautéed with Artichoke Hearts, Capers & Sun-Dried Tomatoes in a White Wine, Lemon & Butter Sauce

CHAMPAGNE CHICKEN*

Chicken cutlet in a Champagne Butter Sauce

* Served with your choice of daily potato or vegetable

BISTRO SANDWICHES

ROAST TURKEY, BRIE

AND AVOCADO SANDWICH
Our Best Selling Sandwich. Thinly Sliced Turkey, French Brie, Avocado, Tomato, and Fresh Arugula on Grilled Ciabatta Bread with Queens Blend Preserves

AVENUES BURGER

Black Angus Burger, Smoked Bacon, Ham, Sauteed Onions, Fontina Cheese & BBQ Mayo on a Brioche Bun

CRAB CAKE SANDWICH

Our famous Crab and Lobster Cake on a Brioche Bun with Mixed Greens, Avocado and Marinated Tomato. Lemon Herb Aioli

STEAK PANINI

Thinly sliced Ribeye Steak, Grilled Onions, Pesto Mayo & melted Fontina Cheese on Grilled Sourdough Ciabatta

CUBAN SANDWICH

Shaved Roast pork loin and ham on grilled Cuban bread with Swiss cheese, Lettuce, sliced pickles and mild salsa verde.

All sandwiches served with your choice of potato or fresh fruit.

LUNCH PLATTER OPTIONS

APPETIZER PLATTERS

EACH ITEM \$3 PER PERSON

MUSHROOMS MARSALA

Sausage and cheese filed. Marsala sauce

PROSCIUTTO WRAPPED ASPARAGUS

Havarti Cheese, Champagne Butter

MINI CRAB CAKES

Mini version of our signature dish served with remoulade sauce

LOBSTER MAC AND CHEESE

Oven baked with Maine Lobster Meat and three different cheeses

ARTICHOKE GRATIN

Artichoke Hearts, shallots and a blend of chesses. Herb Crustini

CEVICHE

Lump Crab, Shrimp, Avocado, Lime Juice, Fresh Cilantro

DELI OR SANDWICH PLATTERS

\$8 PER PERSON

INCLUDES ASSORTMENT OF

Roast Turkey

Ham

Salami

Prosciutto

Assorted Cheeses

Fresh Baked Rolls

Deli Condiments

FRESH FRUIT PLATTER

\$5 PER PERSON

Assorted Fresh Fruits

(Seasonal)

Strawberries

Cantaloupe

Honeydew

Pineapple

Red Grapes

SEAFOOD PLATTERS

EACH ITEM \$8 PER PERSON

INCLUDES STEAMED POTATO OR RICE AND VEGETABLE OF THE DAY

Grilled Salmon

Blackened Grouper

Pan Seared Scallops

Pan Seared Tilapia

Grilled Shrimp

Catch of the Day

ENTRÉE PLATTERS

EACH ITEM \$12 PER PERSON

*INCLUDES STEAMED POTATO OR RICE AND VEGETABLE OF THE DAY

LOBSTER RAVIOLI

Maine Lobster Ravioli in a Sherry, Tomato Cream Sauce with Lobster, Shrimp, Crab & shaved Parmesan

CHAMPAGNE CHICKEN*

Chicken Breasts in a Champagne Butter Sauce

CHICKEN PICCATA*

Chicken Breast sautéed with Artichoke Hearts, Capers & Sun-Dried Tomatoes in a White Wine, Lemon & Butter Sauce

BASIL FONTINA CHICKEN*

A House Specialty. Chicken Cutlets in a White Wine Alfredo Sauce with Fontina Cheese, Basil & Sun-Dried Tomatoes

DESSERT PLATTERS

EACH ITEM \$4 PER PERSON

GERMAN APPLE CAKE

100 Year old recipe. Cream Cheese Icing.

CHOCOLATE GATEAU

Flourless Chocolate Cake.

VIN SANTO CAKE

Almond Cake Soaked in Vin Santo Sherry

CRÈME BRULEE BREAD PUDDING