



Catering &
Event Package



Avenues Catering

Group/Catering Policies

All food and beverage must be supplied by Avenues with the exception of wedding cakes and wedding mints.

A final guarantee of food and beverage is due three (10) business days prior to your function. Your guarantee may be increased after guarantee deadline; however, it may not be decreased.

A \$1000.00 non-refundable deposit will confirm your event on a definite basis.

Please check with your catering manager if you have fewer than 50 guests.

The final balance is due three (3) business days prior to your event, by cashier check, certified check or credit card. Any remaining balance is due at the time of the function.

Please note all prices are subject to 20% taxable service charge and all applicable sales tax.

Group Dinner Pricing

Full Service Dinners Minimum 30 Guests

3 to 5 Course Offerings

Options Available

3 Course Dinner Includes

Choice of One Appetizer
Choice of One Soup or Regular Salad
Choice of One Regular Entrée
Choice of One Side Dish
\$26.95

4 Course Dinner Includes

Choice of One Appetizer
Choice of One Soup or Regular Salad
Choice of One Regular Entrée
Choice of One Side Dish
Choice of One Dessert
\$31.95

5 Course Dinner Includes

Choice of One Appetizer
Choice of One Soup & One Regular Salad
Choice of One Regular Entrée
Choice of One Side Dish
Choice of One Dessert
\$36.95

Guests will choose one of two entrees selected by the host

Enhanced entrees can be provided for the listed additional charge.

Prices are Per Person and do not include applicable tax and gratuities.
All options include choice of Non Alcoholic Beverage, Bread & Butter.

Event Enhancements

Premium Options Available

(Per person additional charge)

Additional Hors d'oeuvre, Salad or Soup
\$3.00

Substitute Premium Hors d'oeuvre, Salad or Soup
\$1.00

Additional Side Dish
\$3.00

Additional Regular Entrée Choice
\$5.00

Dessert Selection
\$4.00

Substitute Premium Dessert
\$1.00

Carving Station

(Per person additional charge, plus a \$75.00 Station Fee per station.)

Beef Tenderloin, Au Poivre or Béarnaise
\$9.50

Baked Sugar Cured Ham
\$5.00

Roast Turkey Breast
\$5.00

Herb Roasted Pork Loin
\$5.00

Roast Prime Rib, Au Jus
\$7.50

Pasta/Risotto Station

(Per person additional charge, plus a \$75.00 Station Fee per station.)

Choice of Two Pastas- Rigatoni, Tortelloni, Penne, Shell
Choice of Two Sauces- Alfredo, Pesto, Marinara, Olive Oil
Choice of Ingredients- Prosciutto, Tomatoes, Herbs, Garlic, Seasonal
Vegetables, Shallots, Roasted Peppers and Parmesan Cheese
\$6.95

Prices are Per Person and do not include applicable tax and gratuities.

Menu Categories & Options

Hors D'Oeuvre Choices

Regular

Hot Selections

Marsala Mushrooms

Shrimp Risotto Croquettes

Prosciutto Wrapped Asparagus

Artichoke Puff Pastry

Mini Beef Wellingtons (Short Rib)

Crab Puff with Remoulade

Crab and Artichoke Puff

Caprese Tart, Mozzarella, Basil & Tomato

Mushroom Duxelle and Blue Cheese

Mini Quiche

Blackened Chicken Skewers

Asiago Risotto Croquette

Sesame Chicken with Thai Sauce

Spanakopita

Cold Selections

Fresh Fruit Kabobs

Crab Salad Tarts

Deviled Eggs

Prosciutto Wrapped Melon

Herb Cheese Stuffed Cherry Tomatoes

Premium

(Additional per person charge)

Hot Selections

Crab & Cheese Balls

Scallops in Applewood Bacon

Mini Lobster & Crab Cakes

Asparagus & Havarti Cigar

Spinach & Shrimp Puffs

Grilled Shrimp wrapped in Bacon

Cold Selections

Cocktail Crab Claws

Cucumber Rounds w/ Smoked Salmon
Mousse

Shrimp Cocktail with Cocktail Sauce

Lump Crab and Avocado Crostade

Menu Categories & Options

Salad Choices

Regular Salads

Mixed Green Salad

*Seasonal Mixed Greens, Sliced Red Onions,
Cherry Tomato, Shredded Cheese.*

Choice of Dressings:

*House Vinaigrette, Blue Cheese, Buttermilk Ranch, Raspberry
Vinaigrette, Balsamic Vinaigrette, White Balsamic Pear Vinaigrette,
Sweet Thai Chili Vinaigrette, Spicy Herb Ranch,
Honey Citrus Vinaigrette, Oil & Vinegar.*

Caesar Salad

Apple Smoked Bacon, Croutons, Shaved Parmesan

Spinach Salad

*Baby Spinach with Red Onions, Apple Smoked Bacon,
Candied Pecans and Tomatoes in a Raspberry Vinaigrette.*

Premium Salads

(Additional per person charge)

Antipasto Chop Salad

*Chopped Greens, Salami, Roasted Peppers, Peppadews,
Artichoke Hearts, Tomatoes, Onions, Olives & Pepperoncini.
Feta, Parmesan and Fresh Mozzarella Cheeses.
Balsamic Vinaigrette.*

Scandinavian Beet & Goat Cheese

*Candied Pecans, Cranberries, Tomatoes, Red Onions and
Avocado with Mixed Greens in a Balsamic Vinaigrette.*

Pear & Bleu Cheese

*Sliced Pear, Maytag Blue Cheese Crumbles, Toasted Walnuts and
Baby Arugula tossed in a White Balsamic Pear Vinaigrette.*

Waldorf Salad

*Mixed Greens, Blue Cheese Crumbles,
Toasted Almonds, Red Onion, Grapes and Sliced Apples*

Soup Choices

Regular Soups

Tomato Basil

Yukon Potato Cheddar

New England Clam Chowder

Lentil Bean & Italian Sausage

Cream of Broccoli

Cold Gazpacho

Florentine Chicken

Pasta Fagioli

Cream of Asparagus

Cauliflower Cheese

Premium Soups

(Additional per person charge)

Wild Mushroom Brie

Lobster Bisque

Creamy Seafood Chowder

Jambalaya

French Onion

Menu Categories & Options

Dinner Entrée Choices

Regular Buffet

Champagne Chicken

Lightly breaded Chicken Breast in a Champagne and Shallot Butter Sauce.

Chicken Piccata

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

Chicken Riesling

Chicken Breast sautéed with Mushrooms & Shallots then Braised in German Riesling, Chicken Stock and Fresh Tarragon with a touch of Cream.

Bavarian Bratwurst

Authentic Bavarian Bratwurst & Weisswurst, served with German Sauerkraut, Red Cabbage and Bavarian Mustard.

Basque Chicken

Sautéed Chicken Breast in a White Wine Cream Sauce topped with Prosciutto, Roasted Red Pepper, Artichoke Hearts, Sun-Dried Tomatoes and melted Cheese.

Pork Jaeger Schnitzel

Pork Medallion sautéed with Black Forest Ham, Bacon, Onions and Mushrooms in a White Wine Cream Sauce.

Grilled Salmon Fillet

Lightly Seasoned with Lemon Butter.

Chicken Marsala

Chicken Breast sautéed with Mushrooms & Shallots in a Marsala Wine Sauce.

Roast Pork Loin

Oven Roasted tender with a mildly seasoned herb rub.

Roast Beef

Lean, oven roasted top round slow cooked until very tender.

Chicken Calvados

Chicken Breast sautéed in a Apple Brandy Cider Sauce with Demi Glace, Diced Apples, Mushrooms, Shallots, and Heavy Cream

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Regular Buffet

Chicken Carciofi

Oven Roast Chicken Breast Roulade with Fontina Cheese, Prosciutto, Asparagus and Fresh Sage, topped with Artichokes in a Light Shallot Butter Sauce.

Chicken Madeira

Chicken Breast sautéed with Mushrooms & Shallots in a Madeira Wine Sauce topped with Asparagus and melted Cheese.

Boneless Braised Short Ribs

Braised slowly in a sauce of Madeira Wine, Tomatoes and Vegetables. Very Tender.

Roast Prime Rib

12 oz "Sterling Silver" Ribeye Slow Roasted to Perfection. Horseradish Sauce and Au Jus.

Regular Plated

Blackened Grouper

Lightly seasoned. Champagne Butter

Calves Liver

Sautéed with Bacon & Onions in a Port Wine, Balsamic Vinegar reduction.

Lemon Sole

Dover Sole Fillet Sautéed in a Lemon Garlic Butter with Tomatoes, Asparagus & Mushrooms

Veal Piccata

Veal Scalloppine sautéed with Artichoke Hearts, Capers and Sun-Dried Tomatoes in a White Wine, Lemon and Butter Sauce.

Shrimp Diavolo

Jumbo Prawns sautéed in a Spicy Tomato, White Wine, Garlic, Herb Sauce. Served over Pasta.

Shrimp Scampi

Sautéed Jumbo Shrimp in a Garlic Herb Butter.

Sirloin Filet

8 oz Prime Center Cut Sirloin Filet.

Menu Categories & Options

Dinner Entrée Choices

Premium Buffet (Additional Per Person Charge)

Grouper Imperial \$3

Fresh Florida Grouper, Stuffed with Lump Crab and topped with Seasoned Bread Crumbs.

Salmon Normande \$3

Norwegian Salmon fillet stuffed with Crab, Lobster and Brie Cheese in a Beurre Blanc Sauce.

Alaskan Halibut \$3

Fresh Alaskan Halibut with Braised Spinach, Artichoke Hearts, Tomatoes, White Wine and Lemon Juice.

Chilean Sea Bass Saltimbocca \$3

Prosciutto wrapped with fresh basil.
Pan Seared with Julienne Leeks and Cherry Tomatoes and finished with a Champagne butter Sauce.

Premium Plated (Additional Per Person Charge)

Roast Prime Rib \$3

12oz "Sterling Silver" Ribeye Slow Roasted to Perfection.
Horseradish Sauce and Au Jus.

Lobster Ravioli \$4

Homemade Maine Lobster Ravioli in a Sherry, Tomato Cream Sauce with pieces of Lobster, Shrimp, Crab and shaved Parmesan.

Crab Gnocchi \$3

Alaskan King Crab Meat with Sun Dried Tomato and Cheese Gnocchi in a Mascarpone and Parmesan Cream Sauce with Sautéed Spinach

Tazmanian King Salmon \$5

Champagne Butter.

Prime KC Strip \$5

12 oz Prime Center Cut Choice KC Strip, served with Béarnaise Sauce.

Steak Oscar \$5

8 oz Prime Filet Mignon topped with Steamed Asparagus, Jumbo Lump Crabmeat and Béarnaise Sauce.

Premium Plated (Additional Per Person Charge)

Steak Diavolo \$4

"Sterling Silver" 12 oz Center Cut Ribeye & 3 Jumbo Prawns in a Spicy Diavolo Sauce.

Scallops Florentine \$3

Pan Seared Diver Scallops atop a bed of Herbed Linguine in a White Wine Clam Sauce with Parmigiana Reggiano, Baby Arugula and Fresh Herbs.

Filet Mignon \$5

8 oz "Sterling Silver" Center Cut Choice Filet with Béarnaise Sauce

Veal Marcelle \$3

Veal Scallopine sautéed with Mushrooms, Sherry Spinach and King Crab Meat, topped with Béarnaise Sauce.

Veal Carciofi \$3

Veal Scallopine with Fontina Cheese, Prosciutto, Asparagus and Fresh Sage, topped with Artichokes in a Light Shallot Butter Sauce.

KC Strip \$3

12oz "Sterling Silver" Center Cut Choice KC Strip, served with Béarnaise Sauce

Prime Filet Au Poivre \$5

8 oz Prime Center Cut Filet Mignon in a Green Peppercorn Sauce with Demi Glace, Cognac, Cream and Butter.

Shrimp & Lobster Speidini \$5

Jumbo Prawn and Maine Lobster Tail Skewer, Herb Butter.
Served over Angel Hair Alfredo.

Surf & Turf (Lobster or Crab) \$8

8 oz Prime Center Cut Filet Mignon & a 5-6 oz Maine Lobster Tail Drawn Butter and Béarnaise Sauce or a Jumbo Lump Crab Cake with Remoulade and Béarnaise Sauces.

Maine Lobster Tail \$5

8-10 oz Maine Lobster Tail Poached in Butter and Lemon.
Served with Drawn Butter.

Lobster, Porcini & Truffle Risotto \$3

Butter Poached Lobster Tail Meat and Imported Porcini Mushroom Risotto. Garnished with Parmesan Reggiano and Shaved Truffles.

Beef Wellington \$5

8oz Prime Filet Mignon with a Mushroom Duxelle baked in a Puff Pastry.
Red Wine Balsamic Reduction.

Menu Categories & Options

Side Choices

Vegetables

Steamed Broccoli

Steamed Cauliflower

Steamed Asparagus

Steamed Baby Stemmed Carrots

Ratatouille of Eggplant & Squash

French Green Beans with Bacon & Onions

Sautéed Garlic Spinach

Seasonal Roasted Vegetables

Balsamic Glazed Carrots

Buttered Sweet Corn

Potatoes/Starches

Potato Al Forno

Yukon Mashed Potato

Yukon Garlic Mashed Potato

Buttered Red Potatoes

Roasted Rosemary Potatoes

Rice Pilaf

Wild Rice Pilaf

Lyonnais Fried Potatoes

Parmesan Pesto Orzo

Twice Baked Potatoes

Menu Categories & Options

Dessert Choice

Specialties

Crème Brulee

Vanilla Caramelized Sugar Crust

German Apple Cake

*100 year old family Recipe !!!
Cream Cheese Icing*

White Chocolate Bread Pudding

White Chocolate Bourbon Glaze

Tiramisu

*Espresso Soaked Ladyfingers.
Mascarpone Cheese Cream filling.*

Double Chocolate Mousse Cake

*Chocolate layer cake with Imported
White and Dark Chocolate Mousses*

Strawberry Lemon Charlotte

*White Cake, Amaretto soaked Lady Fingers,
Strawberry & Lemon Mousses, Whip Cream*

Premium Selections

Additional per person charge applies

Chocolate Gateau

Flourless Chocolate Cake. Chocolate Ganache

Vin Santo Cake

*Almond Cake Soaked with Vin Santo Wine.
Vin Santo*

French Pithivier

*Marzipan Cake with Raspberry Preserves
Baked in Puff Pastry
Butter Glaze.*

Sauterne Cream Cake

*Almond Brown Sugar Cake.
Sauterne Chantilly Cream Icing*

Petit Four Cake

Light Almond Cake. Chocolate Ganache Icing

Old Favorites

Seasonal Fresh Fruit Medley

Key Lime Pie

Chocolate Sheet Cake

Chocolate Icing

Assorted Cheesecakes

Plain

Chocolate

Amaretto, Chocolate Top

Cookies and Cream

Cherry Topped

Strawberry Topped

Baileys Irish Cream, White Chocolate Top

Turtle

Brownie

Key Lime

Pumpkin

Chocolate Cappuccino

Chambord White Chocolate

Kahlua Chocolate