



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.

Reception Pricing

Reception Package Categories

	Premium	Deluxe	Classic
Includes			
Cheese Plate Assorted Imported and Domestic Cheeses. Crackers, Herb Crustini	X	X	X
Seafood Plate Cocktail Crab Claws, Shrimp Cocktail, Smoked Salmon Cocktail & Remoulade Sauces	X		
Fruit Plate Seasonal Cubed Fresh Fruit, Melons and Berries	X	X	X
Antipasto Plate Assorted Sliced Meats & Cheeses, Relishes, Condiments and Dinner Rolls	X	X	X
Hors d'oeuvre Selection* Choice of One Hot or Cold Hors d'oeuvre Selection		X	
Choice of Two Hot or Cold Hors d'oeuvre Selections	X		
Coffee, Tea & Soda Station	X	X	X
Price Per Person	\$28.00	\$20.00	\$16.00

Pricing per guest, minimum 30 guests.

Prices do not include applicable tax and gratuities.

Butlered Service Available for Hors d'oeuvres at \$25.00 per hour, per server.

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

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