

AVENUE CATERING DROP OFF MENU

Pricing varies with guest count. Please allow 72 hours for us to prepare your order from scratch. Unless specified, minimum of 10 guests. Tax, delivery and service charge are additional. Includes disposable plates, flatware and napkins. Desserts and drinks are available to round out your meal. Contact us for more information.

Pasta Combinations

Portobello Pasta - \$12.50

Sauteed portobello mushrooms, red pepper and onions are mixed with our homemade Alfredo Sauce and tender pasta. Served with a side bread and a green salad.

Mac & Cheese - \$12.50

Elbow Macaroni or Penne Pasta mixed with Cream and lots of cheese. With Mixed Greens Salad and Italian Bread w/Butter.

Baked Ziti - \$11.50

Pasta, red sauce and lots of cheese make this a comfort food favorite. With Mixed Greens Salad and Italian Bread w/Butter.

Pasta Chicken Alfredo - \$13.50

Boneless chicken breast pieces tossed in our homemade Alfredo sauce over al dente pasta. With a Green Salad and Garlic Bread.

South of the Border Favorites

Taco Bar - \$11.50

Choice of Spicy Ground Beef, Seasoned Shredded Chicken or Mango Salsa Ground Turkey. Includes tortillas, cheese, lettuce, sour cream, chips & salsa and refried beans. \$1.00 for Beef.

Fajita Bar - \$12.50

Chips and Salsa with choice of fajita seasoned Beef or Chicken with onions, peppers and a little spice. Includes Green Salad, Spanish rice, flour tortillas and sour cream. Add \$2.00 pp for Beef.

Chicken or Beef Enchiladas - \$11.50

Choose ground beef or chicken breast in flour tortillas and topped with sauce and cheese. Served with Spanish Rice. Add \$2.00pp for Beef.

Chili con Carne - \$11.50

Homemade chili with a green salad and corn muffins. Let us know how HOT you want it! Cheese, Sour Cream and Onions on the side.

Mostly Meat

Assorted Sandwiches - \$13.50

Selection of gourmet sandwiches cut into halves and arranged on trays. Choose one side salad (Mixed Green, Potato or Pasta).

BBQ Meat Sandwich - \$10.50

Choice of Pulled Pork or Pulled Beef in BBQ Sauce. With Roll, Chips and homemade Coleslaw. Additional \$2.00 per person for beef.

Chicken Breast Du Jour - \$13.50

Our boneless chicken breast is topped with our Sauce of the Day. With Rice Pilaf and Seasonal Green Salad.

Pacific NW Salmon - \$15.99

Sockeye Salmon fillet baked in butter and topped with a Lemon Garlic Herb Butter or a Brown Sugar brandy sauce. With Oven Roasted Potatoes and Harvest Salad.

Flank Steak - \$15.99

Our thinly sliced Beef London Broil is topped with your choice of a rich Mushroom gravy or Garlic Herb Butter. With Mixed Greens Salad and Oven Roasted Potatoes.

Salisbury Steak - \$12.50

An old time favorite - handmade beef patty, minced onion, and special seasonings. Served in gravy with mashed potatoes and a side vegetable.

Chicken Pot Pie - \$12.50

Chicken, potatoes, onions, carrots in a creamy sauce in individual pie shells topped with pastry and baked until brown. With a Mixed Greens Salad. Let us know if you have any vegetarian guests.

Pork Loin - \$13.50

Tender Pork Loin is glazed with Maple Syrup and Brown Sugar and served with Au Gratin Potatoes and a Fresh Green Salad

Chicken Gyro Bar - \$13.50

Boneless Chicken marinated in Greek seasoning and served with lettuce, tomatoes, onions, warm pita bread and our Tzatziki Sauce. Served with a Mixed Greens Salad - upgrade to a Lemon Greek Salad for an additional \$1.00 per person.

Homemade Hand Pies - \$12.50

Choice of Chicken Divan, Beef & Gravy, Italian Cold Cut, Taco or Reuben. With a Mixed Green Salad. (minimum of 10 servings per variety please)

Lighter Fare & Vegetarian

Baked Potato Bar - \$11.50

Fluffy baked potatoes with "add your own sides" of shredded cheese, sour cream, green onions, butter, bacon bits and beef and bean chili. Includes a wild green salad.

Vegetarian Cutlet Parmesan - \$13.50

Our homestyle sunflower cutlet (Vegan) is topped with Marinara Sauce & Cheese. Baked until bubbly. Served with a side of pasta and salad.

Vegetarian Thai Curry Cutlet -

\$13.50

Vegan Coconut Cutlet sauteed and topped with a Thai Curry Coconut Milk Sauce. With Jasmine Rice, Naan Bread and Salad.

Entree Caesar Salad - \$12.50

Romaine, Parmesan, homemade croutons and Caesar Dressing. Topped with Chicken. With Roll/Butter

Breakfast Ideas:

Country Scramble - \$12.50

Scrambled eggs, potatoes, onions, red pepper, mushrooms, diced ham and Cheddar cheese with a side of fruit salad and buttermilk biscuit.

Belgium Waffles - \$13.50

Thick Waffles with Syrup, warm Berry Compote, Scrambled Eggs and Sausage Links.

Biscuits & Sausage Gravy

Breakfast - \$11.50 \$12.50

Freshly baked biscuits with a side of delicious homemade sausage gravy. Choose one or two fluffy buttermilk biscuits per serving. With Scrambled Eggs and Fresh Fruit.

Breakfast Burrito - \$9.50

Select from our Sausage Gravy, Ham or Vegetarian Burritos. Served with Salsa.

All American - \$12.50

Fruit Tray, Potatoes O'Brien, Scrambled Eggs and Bacon.

Baked French Toast - \$12.50

Decadent custard-rich french bread is baked in a casserole until puffy and golden. With butter pats & syrup. With Fruit Salad and Bacon or Sausage.