

IT'S SUMMER TIME!



Avenue Catering is the premier caterer for Western Washington and truly a "custom" caterer. We do not have a restaurant or other venue to distract or limit your menu selections. The below menu items showcase our summer dishes, and is meant to tempt your taste buds. If you don't see the dish you are looking for, let us know. 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. Desserts and drinks are available to round out your meal.

MAINS:

SMOKED BBQ BEEF BRISKET *Tender sliced smoked beef brisket topped with our homemade BBQ sauce.*

ALL BEEF 1/4 POUND HOT DOG *All beef frankfurter includes stadium roll and condiments.*

FISH TACOS *Blackened white fish with our special fish taco sauce, tortillas and shredded cabbage. Make your own fish tacos!*

FLANK STEAK *Our thinly sliced Beef is topped with your choice of a rich mushroom gravy, ChimiChurri or garlic herb butter.*

GOURMET BURGER BBQ *1/3 pound beef burger, salmon burger or vegetarian burgers grilled onsite. Served with a gourmet bun, cheese, lettuce, sliced tomatoes, onions, pickles, and condiments.*

WILD SOCKEYE SALMON *Sockeye salmon fillet baked or grilled and topped with a garlic herb butter, brown sugar orange butter sauce or soy-ginger sauce.*

BONELESS CHICKEN BREAST *Tender and juicy chicken breast topped with your choice of mango salsa, lemon garlic or pesto cream sauce.*

KALUA PORK *Hawaiian-style slow roasted pork.*

SIDES:

BERRY MANDARIN SALAD *Strawberries, mandarin oranges, toasted coconut and almonds over fresh field greens. Citrus vinaigrette and balsamic on the side.*

SUMMER SALAD *Mixed greens are tossed with strawberries, red onion, candied nuts, Gorgonzola cheese and our house-made balsamic vinaigrette.*

BROCCOLI SALAD *Crisp broccoli salad with raisins or dried cranberries, bacon bits and cheese in a sweet n'sour dressing.*

PESTO BOW TIE PASTA SALAD *Bowtie Pasta tossed with tomatoes, Parmesan cheese, carrots, cucumbers and Italian dressing.*

COLESLAW *Choose traditional style, Mexican or Asian.*

CORN & BLACK BEAN SALAD *Southwest flavors of chili and cumin enhance the flavor of sweet corn and black beans.*

POTATO SALAD *Yukon or red potatoes with celery, pickles and egg in a mustard mayo dressing.*

CAPRESE SALAD *Slices of fresh mozzarella, fresh tomatoes, and fresh basil leaves drizzled with an olive oil and balsamic vinegar dressing.*

MORE SIDES:

BREAD OPTIONS *Choose corn muffins, Hawaiian rolls or white and wheat soft dinner rolls.*

OVEN ROASTED POTATOES *Local potatoes are tossed in olive oil, garlic, salt & pepper and roasted until golden brown.*

PINEAPPLE RICE *Long grain rice cooked with pineapple tidbits.*

MAC & CHEESE *Elbow macaroni or penne pasta baked with cheeses and cream.*

CALICO BEANS *Red, navy, garbanzo and black beans are baked in a savory sauce with pineapple tidbits (vegetarian)*

CORN ON THE COB *Best cooked on site, half ears of local corn are boiled in cream and butter. Served with butter pats.*

EGGPLANT GRATIN *Slices of eggplant layered with fresh tomatoes, fresh basil, parmesan cheese and fresh tomato sauce topped with mozzarella cheese.*