

# ON-SITE CATERING & PRIVATE PARTY MENU

# AVENUE

KITCHEN & BAR

HAMPDEN

## BUFFET PACKAGES:

\$20 per guest – choose 3 items

\$30 per guest – choose 4-5 items

### Buffalo Chicken Dip –

Pulled chicken, house-made buffalo sauce, parmesan cream cheese; Served w/ grilled pita or tortilla chips & veggies

### Spinach Dip –

Spinach & artichokes, parmesan cream cheese; Served w/ grilled pita or tortilla chips & veggies

### Smoked Maryland Crab Dip –

Smoked blue crab meat, old bay, parmesan cream cheese; Served w/ grilled pita or tortilla chips & veggies

### Edamame Guacamole –

Served with tortilla chips

### Hummus –

Served with grilled pita & veggies

### Avenue Caesar –

Romaine lettuce, cotija cheese, pita croutons, jalapeño caesar dressing

Add chicken (add \$2 per guest)

Add shrimp (add \$3 per guest)

Add steak (add \$3 per guest)

### Melon & Heirloom Tomato Salad –

Mixed greens, smoked watermelon, honeydew with citrus vinaigrette, green tahini

### Country Board Charcuterie –

Benton's country ham, house smoked salmon, pimento cheese, with house pickles, jalapeno berry jam, crostini

### Seasonal Veggie –

With carrot puree & fresh herbs

### Wings –

House Buffalo, Hoisin Teriyaki, or Agave Old Bay

Served with bleu cheese or ranch & veggies

### Chicken & Beef Kabobs –

Skewered meat served with Thai peanut sauce or chimichurri

### Mini Crab Cakes (add \$3 per guest) –

Served with tartar, cocktail sauce, lemon

### Jumbo Peel & Eat Shrimp (add \$2 per guest) –

Served with cocktail remoulade

### Meatballs & Burrata –

House blend ground beef, chorizo, marinara & burrata cheese

### Mac & Cheese –

Cavatelli pasta, house four-cheese blend, panko breadcrumbs

### Tacos –

Choice of taco; see more info below

## TACO BUFFET:

\$12 per guest

\$15 per guest for shrimp or fish tacos

**Beef Brisket Tacos** – pico de gallo, avocado salsa

**Jerk Chicken Tacos** – Jamaican jerk chicken, grilled jalapenos, mango pico, sour cream & cilantro with scorpion sting sauce

**Shrimp & Chorizo Tacos** – chorizo, pepper escabeche, queso fresco, salsa taquera

**Fish Tacos** – cilantro cabbage slaw, avocado salsa, baja sauce

**Ask about our vegetarian taco!**

## **SIT DOWN DINNERS:**

### **\$40 per guest – 3 courses**

Choice of soup/salad, choice of entrée & choice of dessert

### **\$55 per guest – 4 courses**

Pick 3 shared appetizers listed on full dinner menu

+ choice of soup/salad, choice of entrée & choice of dessert

#### **Soup/Salad (choice of 1)**

- Avenue Caesar
- Melon & Tomato
- Soup de Jour

#### **Entrée (choice of 1)**

- Chicken Saltimbocca (creamy polenta, Benton's country ham, aged provolone, braised greens, blistered cherry tomatoes, sage chicken jus)
- Aspen Ridge NY Strip (Parmesan potato gratin, broccolini, short rib bordelaise)
- Crab Cake (1/2 lb crab cake, house fries, tidewater slaw, tartar sauce)
- Baja Salmon (Achiote rub, grilled strawberries, baby kale, charred fennel and lime vinaigrette, avocado puree, cilantro rice)
- Short Ribs (carrot puree, summer squash, grain risotto, farro)

#### **House Made Desserts (choice of 1)**

- Oreo Cheesecake
- Brownie Parfait
- Dessert de Jour

#### **Additional Sides – Served Family Style (\$6 per guest)**

- Braised greens, cherry heirloom tomato, pickled mustard seeds
- Summer squash, mint tzatziki
- Broccolini, preserved lemon gremolata, sumac
- Baby carrots, date syrup, kerrala spice, house ricotta
- Mexican street corn, chipotle aioli, queso fresco
- Potato grain, 4 cheese, jalapeno crumbles

## **ON-SITE BAR PACKAGES (3 HOUR LIMIT)**

- **\$22 per guest** – Includes all bottles & draft beers, house wine
- **\$35 per guest** – Includes all bottles & draft beers, house wine & call liquor
- **\$45 per guest** – Includes all bottles & draft beers, all wines by the glass & top shelf liquor

# Reserve one of our available “rooms” to accommodate your next event!

**Mezcal Lounge** – Private bar with space for up to 20 guests

**VIP Room** – Private dining with seating for up to 16 guests

**High-Top Happy Hour** – Access to main bar with space for up to 30 guests

**Main Bar Takeover** – Access to main bar with space & seating for up to 50 guests

**Dining Room** – Seating for up to 60 guests

**Avenue Buy-Out** – Reserves the whole restaurant – space & seating for up to 120 guests!

## Please note for all on-site catering or private parties:

6% food sales tax will be added to total  
9% alcohol sales tax will be added to bar packages  
18% gratuity will be added to total!

## CONTACT:

If interested in our catering or private event services...

please contact [cater@avenuekitchenbar.com](mailto:cater@avenuekitchenbar.com)

or call (443) 961-8515

Our events team will respond in a timely manner!