Dinner Menu
(buffet or served)

Appetizers: (2) options $3.75 pp / (3) options $5.00 pp / (4) options $6.75 pp
Traditional bruschetta
Spinach, gorgonzola, & walnut bruschetta
Hummus with grilled bread & crudite
Mushroom-chevre mini tarts
Spinach-feta mini tarts
Crispy polenta medallions with sundried tomato tapenade
Crispy prosciutto wrapped asparagus
Blackened chicken bites with creole remoulade
Spinach dip (warm or cold), toasted bread & assorted crackers
Artichoke & fennel dip (warm) toasted bread & assorted crackers
Caprese skewers
Fresh fruit skewers (seasonal)
Grilled shrimp with spicy peanut sauce or creole remoulade $2.75 pp
Crab croquettes with creole remoulade $2.75 pp
Lamb meatballs with house made tzatziki $2.25 pp
Whole grilled or poached salmon with dill aioli & capers (market value)
Crostoni Bar (priced per item)

Platters:
Charcuterie & Cheese with olives & assorted crackers
  Small (serves 10-15): $55  Large (serves 20-25): $75
Fresh fruit (seasonal) with whipped raspberry yogurt dip
Crudite with creamy dill dip
Mediterranean with hummus, greek olives, feta, tzatziki, tabbouleh, roasted
  vegetables & grilled pita
  Small (serves 12-18): $65  Large (serves 25): $85

Salads:
The Ave salad with fresh tomato, olives and feta
Roasted Beet and chevre salad with spicy walnuts
Classic caesar salad with croutons & housemade caesar dressing
Spinach salad with fresh strawberries, candied pecans & gorgonzola
Caprese salad with tomato, fresh mozzarella & basil
Garden salad
Traditional pasta salad
Caprese pasta salad
Greek orzo salad with feta & kalamata olives
Quinoa salad
Fresh fruit salad (seasonal)
Dinner Menu
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Fresh Vegetables:
- Haricot vert with brown butter
- Honey-glazed baby carrots
- Caramelized brussels sprouts (seasonal)
- Lemon-buttered broccoli
- Parmesan zucchini
- Roasted vegetable medley
- Fresh peas with pancetta
- Scalloped Corn
- Steamed Asparagus (seasonal)
- Roasted Butternut Squash

Accompaniments:
- Roasted garlic whipped potatoes
- Parmesan-garlic smashed potatoes
- Roasted garlic dauphinoise potatoes
- Twice-baked potatoes
- Herb roasted red potatoes
- Long grain & wild rice pilaf
- Creamy risotto
- Rice pilaf
- Roasted sweet potatoes
- Four cheese pasta

3Entrees:
- Seared chicken breast with mushroom-brandy cream sauce
- Pan-roasted chicken
- Chicken florentine
- Chicken marsala or piccata
- Roasted turkey breast
- Braised beef brisket with bourbon cream sauce
- Roast beef with au jus
- Coffee rubbed beef flank with au jus
- Maple glazed ham
- Pork tenderloin
- Lemon-dill white fish
- Crab cakes
- Stuffed portobello mushroom
- Creamy four-cheese pasta with artichokes & spinach
- Traditional meat or white baked lasagna
- Beef tenderloin (market value)
Dinner Menu

(buffet or served)

*Additional Vegetarian Entree Options Available Upon Request

Option 1:
(1) salad, (1) vegetable, (1) accompaniment, (1) entree
$17.00 buffet / $23.50 plated per person

Option 2:
(1) salad, (1) vegetable, (1) accompaniment, (2) entrees
$23.00 buffet / $28.50 plated per person

Option 3:
(1) salad, (2) vegetables, (2) accompaniments, (2) entrees
$28.00 buffet / $34.50 plated per person

Includes:
Bread/rolls with butter
Iced tea & coffee service

50% deposit (required to 'save your date') / Balance due at least (5) days prior to event date.

Pricing does not include any rental items such as: tent(s), tables, chairs, dinnerware, flatware or glassware etc