

AVENUE

CATERING MENU



IN PARTNERSHIP WITH



By every measure, Avenue is Greenville's most elegant and exquisite event space. So naturally, we wanted to offer catering commensurate with the quality of our venue.

That's why Avenue is proud to partner with Rick Erwin Events, the premier caterer in Upstate South Carolina. After all, an event space with the ambience and standards of Avenue deserves nothing less than than the finest food and beverage service in the area.

Bon appetit.

AVENUE

A VERY ELEGANT WOW

PASSED OR STATIONED HORS D'OEUVRES

pricing reflects 2 pieces per person

CHILLED

MEAT

HAM BISCUITS 3.50 □

mini herb biscuit, country ham, Coleman's hot mustard

DEVILED EGGS 3 □

crispy prosciutto

SAN DANIELE PROSCIUTTO WRAPPED MELON 3.50 □

agrodolce, sweet basil

SEAFOOD

MINI LOBSTER ROLL 6.35 □

poached lobster, whole grain mustard aioli, celery, buttered toasted brioche

SMOKED TROUT 4.25 □

pumpernickel toast point, chive

SMOKED SALMON 4.95 □

cured salmon, crispy potato pancake, lemon zest crème fraîche

PICKLED CAROLINA SHRIMP TOAST 4.25 □

toasted rye, lemon aioli

TOGARASHI AHI MI-CUIT 4.75 □

crispy wonton, scallions, radish, tamari soyo

VEGETABLE

CUCUMBER CANAPE 3.00 □

boursin cheese, roasted red pepper

SMOKEY HUMMUS PHYLLO CUPS 3.50 □

eggplant baba ganoush

PIMENTO CHEESE TART 3.25 □

Ritz cracker, spicy caramelized onions

HOT

MEAT

CHICKEN & WAFFLE 3.50 □

crispy fried chicken, mini waffle square, maple bacon butter drizzle

CHIPOLTE BRAISED SHORT RIB 5.85 □

mini corn tortilla, cilantro & lime cream coulis

TINY CUBANOS 4 □

slow braised pork, ham, mustard, swiss, pickles

DUCK CONFIT PEPPERED BISCUIT 6.50 □

seedless blackberry jam

GRILLED LAMB LOLLI-POP 6.75 □

yogurt, mint pesto sauce

DRY-AGED MEATBALL 4 □

slow cooked in "Sunday Gravy"

TRADITIONAL ARANCINI 3.75 □

cured ham, arborio rice, pecorino, pomodoro

PETITE SHELL CARNITAS TACOS 4.25 □

slow braised pork, cilantro, onions, roasted sweet salsa

FOIE GRAS 4.50 □

foie gras mousse, mini french toasts, seasonal jam

SEAFOOD

RICK'S MINI LUMP CRAB CAKES 6.35 □

remoulade, lemon

BUTTERMILK FRIED OYSTERS ROCKEFELLER 6 □

parmesan, bacon, watercress, béchamel

SHRIMP & GRITS ARANCINI 4.60 □

shrimp, andouille sausage, cheddar cheese

MINI SHRIMP TACO 4.45 □

tomatillo salsa, cilantro, smoked chili crema

BACON WRAPPED SCALLOP 7.65 □

smoked red grapes, basil

VEGETABLE

MINI TOMATO PIE 3.85 □

Duke's mayo, cheddar cheese, diced tomato, fresh basil

ONION & FIG TARTLET 3.85 □

mascarpone crème, candied pecan

SWEET POTATO CROQUETTE 3.50 □

curry & lime yogurt, thai basil

PETITE ZUCCHINI FRITTERS 3.75 □

comeback sauce



MEATS, CHEESE, VEGETABLE & FRUIT DISPLAYS

priced per person

CHARCUTERIE BOARD 13.15

cured meats, homemade chicken liver mouse,
whole grain mustard, pickled vegetables, grilled breads

ARTISINAL CHEESE BOARD 12.75

marcano almonds, southern spiced pecans, local honey,
homemade preserves, craisin crisps, table crackers

CHARCUTERIE & CHEESE BOARD 13.35

chef's selection of charcuterie and artisanal cheese boards

FARMERS MARKET 8

assorted raw and seasonal pickled vegetables, green goddess dip,
hummus, grilled breads, lavosh

FRESH SEASONAL FRUIT DISPLAY 8

sliced seasonal fruits, berries, honey-ginger yogurt

BREADS & SPREADS 5-7

smoked butterbean dip

creamy collard green and bacon dip

spicy black eyed pea hummus

pimento cheese

crab dip

served with

grilled baguette

rosemary focaccia

lavosh

SEAFOOD DISPLAYS

priced per person

RAW BAR 26

chef's selection of oysters on the ½ shell, clams on the ½ shell,
mussels, shrimp cocktail, cocktail sauce, horseradish,
champagne mignonette

SMOKED SALMON DISPLAY 7.35

capers, red onion, chopped hard-boiled egg, dill crème fraiche,
pumpnickel crostini

ASSORTED OYSTERS ON THE ½ SHELL 12.50 3pp

champagne mignonette, cocktail sauce, horseradish,
lemon wedges, tabasco sauce, saltines

SHRIMP COCKTAIL 10 3pp

cocktail sauce, lemon wedges

CHILLED COLD WATER LOBSTER TAIL market price 1½ pp

lemon tarragon butter, lemon wedges

PICKLED SHRIMP 5

assortment of crackers



FOOD STATIONS

priced per person

CARVING STATIONS

\$75 chef attended fee applies

- HERB ROASTED BEEF TENDERLOIN 14**
creamed horseradish or sauce diane
- DRY AGED PRIME RIB OF BEEF 12.50**
creamed horseradish or au jus
- ATLANTIC SALMON EN CROUTE 8.50**
spinach pesto or dijon mustard
- HERB CRUSTED LEG OF LAMB 9.25**
rosemary pesto or lamb jus
- PORCHETTA 5**
cherry mustard sauce
- MUSTARD-BOURBON GLAZED HAM 5.35**
assorted chutneys or whole grain mustard aioli
- WHOLE ROASTED TURKEY 6.50**
cranberry chutney or turkey day gravy

SOUTHERN STATIONS

- SMOKED PORK BUTT 6.75**
carolina mustard sauce, house made pickles
- SHRIMP & GRITS 11.55**
herb seared shrimp, andouille sausage,
apple-smoked bacon, tomato, red & yellow peppers,
cheddar cheese grits, scallionse
- LOWCOUNTRY BOIL 10.95**
shrimp, corn, andouille sausage,
red potatoes, jalapeño hush puppies

PASTA STATION

- 9.85**
choose 2 pastas and 2 sauces
served with parmesan cheese & garlic bread
- PASTAS**
- penne
- cavatappi
- linguini
- SAUCES**
- a la vodka
- gorgonzola cream
- brown butter sage
- tomato basil
- pesto
- ADD ON PROTEIN 5**
grilled chicken, italian sausage, shrimp, artisan meatballs

SLIDERS STATION

- KOBE CHEESEBURGER 4**
pimento cheese, crisp bacon, pickle, mustard, brioche bun
- KOBE BEEF 4.40**
caramelized onion, emmentaler cheese, brioche bun
- NASHVILLE HOT CHICKEN OR NOT 3**
Duke's mayo, shredded iceberg lettuce, dill pickle,
hawaiian roll
- PHILLY CHEESESTEAK 3**
shaved beef, sweet & hot peppers, emmental Swiss cheese,
split top bun
- HOT HAM & CHEESE 3**
shaved ham, provolone cheese, dijon mustard, pretzel roll
- SLICED BEEF BRISKET 3.75**
chimichurri sauce, pickled red onion, hawaiian roll

A LA CARTE SIDE ITEMS 4-6

- whipped yukon potatoes
- sweet potato soufflé
- macaroni & cheese
- southern succotash
- roasted cauliflower, lemon oil
- butternut squash, honey & pumpkin seeds
- baked savory apples, rosemary, thyme
- seasonal mixed vegetables
- truffle fries



FOOD STATIONS

MINI SKILLETS

8-11

TRUFFLE LOBSTER MACARONI & CHEESE □
maine lobster tail pieces, shaved truffle,
"greer" cheese, cavatappi pasta

JOHNSTON COUNTY HAM & AUTUMN SUCCOTASH □
butternut & delicata squash, local corn,
johnston county mangalista ham, thyme

BRAISED SHORT RIB & CRISPY WONTON □
baby bok choy, edamame beans, sweet carrots,
bacon dashi, small farm eggs

GRILLED WAGYU SKIRT STEAK □
fingerling potatoes, creamy chimichurri,
crispy farro, radish, Pedro Ximenez sherry

PORK & BEANS □
smoked pork butt, bread & butter relish,
northern beans, white bbq

SOUTHERN POUTINE □
pomme frites, Jimmy Dean black pepper gravy,
fresh chevre, crispy kale

MINI WECK JARS

6-8.50

□ **SHORT RIB POT DE FEU**
red wine braised short rib, whipped belgium potatoes,
carrots, leeks, crunchy turnips

□ **BURRATA CAPRESE**
fresh burrata, local cherry tomatoes, sweet & thai basil pesto,
first press olive oil, smoked sea salt

□ **AHI POKE**
seared yellowfin ahi tuna, sushi rice, poke sauce,
sesame & toasted nori

□ **BBQ SANDWICH**
pulled pork or sliced brisket, caramelized onions, crispy onions,
b&b pickles, house bbq

□ **ICEBERG "UNWEDGE"**
soft & crunchy lettuces, Nueske's bacon, lardons, Clemson blue
cheese, house buttermilk dressing, chives

□ **PUMPKIN MACARONI & CHEESE**
roasted pumpkin, aged cheddar, savory "streusel",
crispy pumpkin seeds

SWEET BITES

seasonal and assorted flavors 3.50-6

MINI CAKE SHOOTERS □

MINI TARTS □

FRENCH MACARONS □

MINI CHEESECAKES □

MINI MASON JARS □

MINI SKILLETS □

PETITE DESSERTS □



PLATED SERVICE

priced per person

SALADS

ARUGULA 7 □

roasted golden beets, seasonal citrus segments,
pickled garlic, spicy vinaigrette

TOMATO 7 □

burrata, basil, sea salt, cracked pepper, sherry vinegar,
extra virgin olive oil

CLASSIC CAESAR 7 □

romaine, croutons, shaved parmesan,
classic caesar dressing

ICEBERG WEDGE 7 □

diced roma tomatoes, crispy bacon, buttermilk ranch

GARDEN SALAD 5.50 □

mixed greens, tomato, cucumber, carrot,
red onion, green goddess

SOUPS

HOT

□ CAROLINA SHE CRAB SOUP 6

aged sherry, chive

□ ROASTED CORN CHOWDER 5

scallion, crispy bacon, shrimp

□ TOMATO BASIL 5

herbed goat cheese, crouton

□ ROASTED ROOT VEGETABLE 5

whipped herb ricotta, toasted breadcrumbs

COLD

□ TOMATO WATERMELON 3.85

pickled shrimp

□ CHILLED AVOCADO 5.12

crab mango relish

□ VICHYSOISE 3.85

potato, leek, extra virgin olive oil, chives



PLATED ENTREES

priced per person

PAN SEARED CHICKEN BREAST 23 □

melted leeks, crème fraiche, cous cous, grilled asparagus

HERBED BAKED CHICKEN 23 □

whipped yukon gold potatoes, roasted carrots, broccolini, chicken jus

PANKO HERB CRUSTED PORK TENDERLOIN 28 □

sautéed shaved brussels sprouts & purple cabbage, roasted fingerling potatoes, white wine-mustard sauce

BAKED COUNTRY STYLE BONELESS PORK CHOPS 28 □

whipped yukon gold potatoes, haricot verts, pan sauce

GRILLED TENDERLOIN 41 □

olive oil parmesan whipped potatoes, grilled asparagus, red wine, shallot & mushroom jus

BRAISED SHORT RIBS ARGODOLCE 35 □

celery root & parsnip puree, sautéed broccolini with pepper flakes

SAUTEED SHRIMP 32 □

roasted corn & green onion grits, honey-garlic butter

PAN SEARED GROUPEL 38 □

roasted sweet potato & kale hash, beurre blanc

RICK'S COMPANY CRAB CAKE 39 □

southern succotash, arugula, remoulade

COMBO DINNER

RICK'S CRAB CAKE 42 □

PAN SEARED CHICKEN 39 □

BROILED GROUPEL 40 □

6 oz. grilled tenderloin, olive oil parmesan whipped potatoes, haricot verts

PLATED DESSERTS

priced per person

□ **CHEESECAKE 6.25**

□ **KEY LIME PIE 5.75**

□ **CRÉME BRULEE 6**

□ **SEASONAL STACK CAKE 7**

□ **CHOCOLATE CAKE 6.50**

□ **PEANUT BUTTER PIE 5.75**



SEATED BUFFET OPTIONS

\$45 per person

SALADS

pick 1

- GARDEN SALAD
- CAESAR SALAD
- WEDGE SALAD

STARCHES

pick 1

- WHIPPED YUKON POTATOES
- SWEET POTATO SOUFFLÉ
- MACARONI & CHEESE
- ROASTED NEW POTATOES
- RICE PILAF

DESSERTS

pick 1

- PECAN PIE
- KEY LIME PIE
- MINI CHEESECAKES
- COOKIES & BROWNIES

ENTREES

pick 2

- PAN SEARED CHICKEN BREAST
- MUSTARD BOURBON GLAZED HAM
- ROASTED PORK TENDERLOIN
- SMOKED BBQ PORK
- PESTO CRUSTED SALMON
- SLICED PRIME RIB \$3 more per person

VEGETABLES

pick 1

- SAUTÉED HARICOT VERTS
- SEASONAL VEGETABLE MEDLEY
- ROASTED CAULIFLOWER
- GRILLED ASPARAGUS
- CREAMED CORN



BEER & WINE BAR PACKAGE

based on a 3 hour minimum
\$19 per person, \$5 for each additional hour
\$125 per bartender

DOMESTIC BOTTLED BEERS

pick 2 offerings

- BUDWEISER
- BUD LIGHT
- MILLER LITE
- COORS LIGHT
- MICHELOB ULTRA
- YUENGLING LAGER

IMPORTED BOTTLED BEERS

pick 1 offering

- STELLA ARTOIS
- AMSTEL LIGHT
- HEINEKEN
- CORONA EXTRA

WINE SELECTIONS

choose 2 red house wines and 2 white house wines

- CHARDONNAY
- PINOT GRIGIO
- SAUVIGNON BLANC
- PINOT NOIR
- MERLOT
- CABERNET SAUVIGNON

PACKAGE INCLUDES NON-ALCOHOLIC BEVERAGES

Coca-Cola Classic, Diet Coke, Sprite, ginger ale,
soda water, orange juice, cranberry juice,
pineapple juice, grapefruit juice

PASSED SELECTIONS

- PASSED CHAMPAGNE 4
- SPECIALTY COCKTAIL 5-8



STANDARD BAR PACKAGE

based on a 3 hour minimum
\$23 per person, \$7 for each additional hour

DOMESTIC BOTTLED BEERS

pick 2 offerings

- BUDWEISER**
- BUD LIGHT**
- MILLER LITE**
- COORS LIGHT**
- MICHELOB ULTRA**
- YUENGLING**

IMPORTED BOTTLED BEERS

pick 1 offering

- STELLA ARTOIS**
- AMSTEL LIGHT**
- HEINEKEN**

WINE SELECTIONS

choose 2 red house wines and 2 white house wines

- CHARDONNAY**
- PINOT GRIGIO**
- SAUVIGNON BLANC**
- PINOT NOIR**
- MERLOT**
- CABERNET SAUVIGNON**

SPIRIT OFFERINGS

Fris Vodka, New Amsterdam Gin,
Benchmark by Buffalo Trace Bourbon, Dewar's Scotch,
Sauza Gold Tequila, Bacardi Rum, Seagram's 7 Blended Whiskey

PACKAGE INCLUDES ALL NECESSARY MIXERS

Coca-Cola Classic, Diet Coke, Sprite, ginger ale, tonic, soda water,
sweet & dry vermouth, sour mix, Triple Sec, Rose's lime juice,
grenadine, bitters, orange juice, cranberry juice, pineapple juice,
grapefruit juice, lemons, limes, cherries, olives



PREMIUM BAR PACKAGE

based on a 3 hour minimum
\$26 per person, \$8 for each additional hour

DOMESTIC BOTTLED BEERS

pick 2 offerings

- BUDWEISER**
- BUD LIGHT**
- MILLER LITE**
- COORS LIGHT**
- MICHELOB ULTRA**
- YUENGLING**

IMPORTED BOTTLED BEERS

pick 1 offering

- STELLA ARTOIS**
- AMSTEL LIGHT**
- HEINEKEN**

WINE SELECTIONS

choose 2 red house wines and 2 white house wines

- LAGUNA CHARDONNAY**
- BANFI "LE RIME" PINOT GRIGIO**
- THE SEEKER SAUVIGNON BLANC**
- STORYPOINT PINOT NOIR**
- NIETO SENTINER MALBEC**
- J LOHR CABERNET SAUVIGNON**

SPIRIT OFFERINGS

Tito's Handmade Vodka, Beefeater Gin, Jack Daniels Bourbon,
Dewar's Scotch, Espalon Blanco Tequila, Bacardi Rum,
Mount Gay Spiced Rum, VO Blended Whiskey

PACKAGE INCLUDES ALL NECESSARY MIXERS

Coca-Cola Classic, Diet Coke, Sprite, ginger ale, tonic, soda water,
sweet & dry vermouth, sour mix, Triple Sec, Rose's lime juice,
grenadine, bitters, orange juice, cranberry juice, pineapple juice,
grapefruit juice, lemons, limes, cherries, olives



SUPER PREMIUM BAR PACKAGE

based on a 3 hour minimum
\$32 per person, \$9 for each additional hour

DOMESTIC BOTTLED BEERS

pick 2 offerings

- BUDWEISER**
- BUD LIGHT**
- MILLER LITE**
- COORS LIGHT**
- MICHELOB ULTRA**
- YUENGLING**
- NEW BELGIUM'S FAT TIRE**
- THOMAS CREEK RED ALE**

IMPORTED BOTTLED BEERS

pick 1 offering

- STELLA ARTOIS**
- AMSTEL LIGHT**
- HEINEKEN**
- CORONA EXTRA**

WINE SELECTIONS

choose 2 red house wines and 2 white house wines

- LAGUNA CHARDONNAY**
- BANFI "LE RIME" PINOT GRIGIO**
- THE SEEKER SAUVIGNON BLANC**
- STORYPOINT PINOT NOIR**
- NIETO SENTINER MALBEC**
- J LOHR CABERNET SAUVIGNON**

SPIRIT OFFERINGS

Kettle One Vodka, Bombay Sapphire Gin, Maker's Mark Bourbon,
Johnny Walker Black Scotch, Espalón Blanco Tequila,
Bacardi Rum, Mount Gay Spiced Rum, Crown Royal Whiskey

PACKAGE INCLUDES ALL NECESSARY MIXERS

Coca-Cola Classic, Diet Coke, Sprite, ginger ale, tonic, soda water,
sweet & dry vermouth, sour mix, Triple Sec, Rose's lime juice,
grenadine, bitters, orange juice, cranberry juice, pineapple juice,
grapefruit juice, lemons, limes, cherries, olives





1. DEPOSIT: A credit card number is required to reserve your function date as well as a 25% deposit of the estimated total along with the signed contract version of these event policies. Major credit cards (MasterCard, Visa, Discover & American Express) are accepted.

_____ *Date & Initial*

2. PAYMENT SCHEDULE: 25% deposit when you sign the contract. Another 25% of the catering food and beverage total is due 60 days prior to your event date, the remaining balance is due 7 days prior to the event with your final guarantee. The credit card provided with your contract will be charged if payment arrangements are not made prior to the payment deadline. Payment can be made by cash, check or credit card.

_____ *Date & Initial*

3. CANCELLATION POLICY: In the event of cancellation 60 days prior to the event payment received will be refunded excluding a \$1000 cancellation fee.

If the client is unable to fulfill the terms of the contract within 60 days of the event, 50% of the total function cost will be charged to the credit card provided. If the client is unable to fulfill the terms of the contract within 14 days of the event, 75% of the total remaining balance will be charged to the credit card provided. If the client is unable to fulfill the terms of the contract within 5 days of the event, 100% of the total remaining balance will be charged to the credit card provided.

_____ *Date & Initial*

4. TASTINGS: We offer a complimentary tasting for 2 people for events over 75 guests. Additional guests are \$25 per person. They are scheduled within 4 months of the event to assure that seasonal offerings are fresh and consistent with what we have available for the actual event. All tastings can be scheduled Monday through Thursday from 11:00 AM – 2:00 PM.

_____ *Date & Initial*

5. PLATED: For any plated dinners guests must have the same entree or the entrees must be pre-ordered along with place cards for each guest with their entree selection.

_____ *Date & Initial*



6. FINAL GUEST COUNT: A guaranteed number of guests is required 7 days prior to the event. If no changes are made to the estimated guest count on the proposal, the estimated count will be considered the final number of guests expected to attend and food and beverage will be prepared accordingly and charged the per person price agreed upon. All pricing will be based on the estimated guest count and is subject to change with guest count change.

_____ *Date & Initial*

7. SERVICE CHARGE: A 20% service fee on food and beverage will be applied. The Service Fee is NOT gratuity, it is an operating charge that assists in covering proper insurances, licenses, business fees, staffing, building maintenance, wear & tear on equipment, administrative time and many additional items.

_____ *Date & Initial*

8. CEREMONY CHAIRS: If REE is required to move chairs after a ceremony there will be a \$150.00 chair removal charge.

_____ *Date & Initial*

9. DIETARY RESTRICTIONS & CONSUMPTION ALLERGIES: REE makes every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Food and food safety education is provided to our production staff on the severity of food allergies. Because of the number of different meals served throughout each week and month, as well as the number of ingredients used each day, it is impossible for every allergen in the food served will be identified and/or labeled. The client and guest must make the production staff aware of allergies and every effort will be made to accommodate. Consumers that are concerned with food allergies need to be aware of this risk. REE cannot assume any liability for adverse reactions to food consumed, or items one may come in contact.

_____ *Date & Initial*

Signature

Date

Printed Name



FOOD AND BEVERAGE MINIMUMS

BREAKFAST FUNCTIONS

6:00am to 11:00am

Monday-Sunday

\$1,500

LUNCH FUNCTIONS

11:00am to 2:00pm

Monday-Sunday

\$2,000

EVENING FUNCTIONS

2:00pm to 12:00am

Sunday-Wednesday

\$5,000

THURSDAY AND FRIDAY

\$8,000

SATURDAY

\$10,000

The Food and Beverage Minimum does not include tax, service charge, bartender fees, attendant fees or rentals.