

# AVENUE

CATERING MENU



IN PARTNERSHIP WITH



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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.

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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

## **CHARCUTERE 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

## **CHARCUTERE & CHEESE BOARD 13.35** □

chef's selection of charcutere 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 SKILLET

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 SKILLET** □

**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 AVACADO 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, Espalón 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