

A stack of white napkins is the central focus, with silverware and greenery arranged around it on a white tablecloth. The background is a soft-focus photograph of a dining table setting.

AVENUE

CATERING MENU

AVENUE

A VERY ELEGANT WOW

IN PARTNERSHIP WITH

Table 301
CATERING

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 Table 301 Catering, the premier caterer in Upstate South Carolina. After all, an event space with the ambience and standards of Avenue deserves nothing less than the finest food and beverage service in the area.

Bon appetit.

AVENUE

A VERY ELEGANT WOW



Table 301

CATERING

FOOD AND BEVERAGE MINIMUMS

does not include tax, service charge, attendant fees or rentals

BREAKFAST FUNCTIONS

6:00am to 11:00am

Monday - Friday

\$1,250

Saturday - Sunday

\$3,000

LUNCH FUNCTIONS

11:00am to 2:00pm

Monday - Friday

\$2,000

Saturday - Sunday

\$4,000

EVENING FUNCTIONS

2:00pm to 12:00am

Sunday - Thursday

\$5,000

Friday

\$8,000

Saturday

\$10,000

For Gallery or Suite minimums, please inquire with the Director of Avenue or the Catering Director.

CHILLED SEAFOOD

SEARED TUNA NEGIMAKI 5

grilled scallion, unagi sauce, wasabi aioli

SMOKED SALMON CUCUMBER 5

lemon cream cheese, pickled onion, salmon caviar, dill

AHI TUNA SPOON 5

seared ahi tuna, avocado salsa verde, guajillo glaze, crispy tortilla

BLOODY MARY SHRIMP SHOOTER 4

bloody mary, celery, poached shrimp

LOBSTER TOAST 6

lemon herb aioli, espelette, chive

HARISSA GRILLED SHRIMP WONTON CUP 4

guacamole, mango relish

OYSTER ON THE HALFSHELL 6

ponzu, sake, ikura, scallion

HOT SEAFOOD

AVENUE JUMBO LUMP CRAB CAKE 6

housemade remoulade

COCONUT SHRIMP 4

peach chutney

FRIED OYSTER DEVEILED EGG 4.5

deveiled egg, buttermilk fried oyster, pepper jelly

WONTON WRAPPED SHRIMP 4

lemongrass, sweet soy chili sauce

OYSTER ROCKEFELLER 5

garlic butter, spinach, pankyo, grana padano

VEGETARIAN

CHEF'S CHOICE SEASONAL FRUIT SKEWER 3.5

TILLAMOOK CHEDDAR TOMATO PIE 3.5

heirloom tomato pie filling, fresh basil, tillamook cheddar topping

VEGETABLE SPRING ROLL 3.5

sweet chili sauce

BLUEBERRY-MINT CAPRESE SKEWER 3.5

blueberry, grape tomato, mint, mozzarella, aged balsamic

SQUASH CONFIT TOAST 3.5

slow cooked squash, chevre, fresh herbs

HERB-CREAM CHEESE STUFFED NEW POTATOES 4

MUSHROOM AND CARAMELIZED ONION TARTLET 3.5

whipped ricotta

GRILLED ZUCCHINI MINI PIZZA 3.5

grilled zucchini, tomato, basil, garlic, extra virgin olive oil, fontina cheese

BLUEBERRY-BRIE PUFFS 3.5

puff pastry, housemade blueberry preserves

STRAWBERRY PICO TOSTADA 3.5

fried tortilla, guacamole, strawberry pico de gallo

PASSED HORS D'OEUVRES

priced per person



SPOONS, SKEWERS & SUCH

PROSCIUTTO POACHED PEAR 3.5

sherry gastrique

DUCK CONFIT BISCUIT 4

white cheddar chive biscuit, housemade orange preserve, duck confit

BRIE & BACON PHYLLO CUP 3.5

jam

GUAJILLO PORK TOSTADA 3.5

fried tortilla, guajillo spiced pork, peach salsa, lime crema

BACON WRAPPED BRUSSEL 4

pepper jelly

BOURBON MOLASSES MEATBALLS 4

BOURGUIGNONNE PIE 4.5

slow roasted short rib, carrot, cremini, truffle potato topping

BLT CROSTINI 4

candied pepper bacon, marinated tomato, pesto aioli, arugula

NASHVILLE HOT CHICKEN SKEWER 4

white bbq, dill pickle

ANTIPASTO SKEWER 4

coppa salame, mozzarella, heirloom cherry tomato, castelvetrano olive, spinach, herb olive oil

BEEF TENDER CROSTINI 4

cherry tomato jam, grilled shoulder tenderloin, horseradish crème fraiche, chives

SPRING CHICKEN SALAD PHYLLO CUP 3.5

grapes, almonds, honey aioli

BUTTERMILK CHICKEN BISCUIT 3.5

buttermilk fried chicken, apple cider glaze

CANDIED BACON LOLLIPOP 4

applewood smoked bacon, brown sugar, cracked black pepper



HORS D'OEUVRES DISPLAYS

priced per person

MEATS, CHEESE, VEGETABLE & FRUIT

GRAZING TABLE 16

abundant display of local cheese, charcuterie, fresh and dried fruits, nuts, pickles, jams, mustard, market vegetables, assorted breads and crackers

CHARCUTERIE & CHEESE 14

chef's selection of charcuterie and local cheeses

ARTISANAL CHEESE 10

chef's selection of local cheeses, fresh and dried fruit, nuts, jams, assorted crackers and crostini

SEASONAL FRESH FRUIT 5

strawberry yogurt

MARKET VEGETABLE 7

chef's selection of raw, grilled and pickled vegetables

SEAFOOD

SUSHI DISPLAY MARKET PRICE

chef's selection of rolls and nigiri

CHILLED OYSTERS ON THE HALFSHELL MARKET PRICE

full bag/100 count minimum

sliced lemon, bloody mary cocktail sauce, horseradish, mignonette

SHRIMP COCKTAIL 10

sliced lemon, bloody mary cocktail sauce

SMOKED SALMON 10

lemon-dill cream cheese, red onion, boiled egg, caper, pimento, sliced lemon

CAROLINA SHRIMP DIP 5

housemade chips

SMOKED MOUNTAIN TROUT DIP 8

cucumbers, red onion, cilantro, lime, tortilla chips

CHEF ATTENDED STATIONS

priced per person
\$150 chef attendant fee applies

CARVING STATION

served with chef's choice of condiments and rolls

MARINATED BEEF SHOULDER TENDERLOIN 10

CREOLE TURKEY BREAST 8

SLOW ROASTED HERB-RUBBED RIBEYE 15

SALT-CRUSTED BEEF TENDERLOIN 16

ROSEMARY DIJON CRUSTED PORK LOIN 8

GARLIC AND BLACK PEPPER RUBBED LEG OF LAMB 10

PAELLA STATION

CHICKEN & CHORIZO PAELLA 10

traditional preparation of spanish rice with tomatoes, garlic, piquillo peppers, saffron, fresh herbs, lemons

TRADITIONAL SEAFOOD PAELLA 14

traditional preparation of spanish rice with shrimp, mussels, clams, scallops, tomatoes, garlic, piquillo peppers, saffron, fresh herbs, lemons



SMALL PLATE STATION

served with petite protein, one starch and one vegetable
see available options on page 8

1 ENTRÉE 13

2 ENTRÉES 15

3 ENTRÉES 18

EVERYTHING CRUSTED SALMON
garlic butter fondue

CONFIT DUCK LEG
demi glace

AVENUE JUMBO LUMP CRAB CAKE
housemade remoulade

BRAISED SHORT RIBS
cabernet braisage

CHARRED CAULIFLOWER STEAK
herb gremolata

BACON WRAPPED PORK TENDERLOIN
habanero butter sauce

POTATO CRUSTED GROUPEL
chive aioli

DIJON MARINATED CHICKEN BREAST
rosemary-garlic cream

SHRIMP AND GRITS STATION

SELECT ONE OF THE FOLLOWING OPTIONS 9

NEW ORLEANS STYLE
worcestershire based sauce, bell pepper, scallion

MEMPHIS STYLE TASSO GRAVY
coffee, tasso ham, demi-glace, bell pepper, garlic

UPCOUNTRY
bacon, caramelized onion, roasted tomato, fresh herbs, pickled peppers

BYO POKE BOWL

1 PROTEIN 16

2 PROTEINS 18

ahi tuna

salmon

shrimp

sushi rice, cucumbers, edamame, avocado, carrots, seaweed salad, scallions, mango, sesame seeds, crispy onions, pickled ginger, honey siracha mayo, soy ponzu, teriyaki, wasabi aioli



FOOD STATIONS

priced per person

SLIDER STATION

served with housemade potato chips

SELECT THREE OF THE FOLLOWING OPTIONS 12

- BUTTERMILK FRIED CHICKEN**
alabama white bbq, dill pickle
- SMOKED BRISKET**
blueberry chipotle bbq, carrot and red cabbage slaw
- BRAVEHEART BURGER**
pimento cheese, caramelized onion, tomato
- SMOKED PORK**
horseradish mustard bbq, southern cole slaw
- FRIED GREEN TOMATO**
smoked gouda spread, baby spinach
- FALAFEL SLIDER**
tomato, pickled onions, cucumber dill yogurt sauce
- CHARRED CAULIFLOWER**
tomato jam, herb mayo

MAC & CHEESE STATION

SELECT TWO SAUCES AND FIVE TOPPINGS 7

SAUCES

- applewood bacon cheddar
- gruyere cream
- spicy pepperjack
- smoked gouda
- white cheddar
- roasted tomato fontina

TOPPINGS

- scallions
- chopped bacon
- roasted mushrooms
- jalapenos
- crispy prosciutto
- green tomato chow chow
- caramelized onions
- preserved tomatoes
- andouille sausage
- pickled okra
- shredded cheddar
- sriracha
- crushed red pepper
- smoked cheddar crackers



PLATED SERVICE

priced per person

SALADS

HOUSE SALAD 6

baby lettuces and romaine with cucumbers, tomatoes, carrots, sunflower seeds, balsamic vinaigrette

BURRATA AND GREENS SALAD 8

local field greens, roasted tomatoes, radishes, shaved fennel, crouton, roasted garlic vinaigrette

CAESAR SALAD 6

romaine and baby kale, asiago cheese, croutons, caesar dressing

ARUGULA-CHEVRE SALAD 7

candied pecans, heirloom cherry tomatoes, crumbled goat cheese, tobacco onions, champagne vinaigrette

SPINACH SALAD 6

cucumbers, tomatoes, shaved onions, spiced pecans, sour cherries, crumbled blue cheese, buttermilk dressing

CAPRESE SALAD 7

cherry tomato, ciligene mozzarella, fresh basil, baby greens, extra virgin olive oil, aged balsamic vinegar

HOT SOUPS

SHE CRAB SOUP 8

sherry, crab roe

TOMATO BISQUE 6

grana padano, crouton

SEASONAL VEGETABLE SOUP 6

slow cooked squash, chevre, fresh herbs

CORN SOUP 6

chive oil, crème fraiche

LOBSTER BISQUE 8

brioche, vanilla mascarpone

COLD SOUPS

HEIRLOOM TOMATO GAZPACHO 6

celery curls

CUCUMBER-HONEYDEW 6

lemon crème fraiche

GINGER COCONUT BISQUE 6

fried leeks

ENTREES

price includes one starch, one vegetable & bread service
duo entrees available—see table 301 for pricing

GRILLED TENDERLOIN FILET 42

PAN SEARED CHILEAN SEABASS 44

ROASTED AIRLINE CHICKEN BREAST 32

ROSEMARY DIJON CRUSTED PORK CHOPS 32

JUMBO LUMP CRAB CAKES 38

EVERYTHING CRUSTED SALMON 34

BRAISED SHORT RIBS 34

BACON WRAPPED PORK TENDERLOIN 30

GRILLED JUMBO SHRIMP 34

HERB MARINATED GRILLED LAMB CHOPS 38

STARCH OPTIONS

- buttermilk whipped potatoes
- fingerling hash, bacon lardon, caramelized onion
- stone ground grits
- yukon potato puree
- parmesan risotto
- roasted red bliss potatoes
- ancient grain pilaf
- white cheddar polenta
- whipped sweet potatoes
- garlic spinach orzo
- jasmine rice

VEGETABLE OPTIONS

- sautéed haricot vert
- maque choux
- baby carrots
- grilled asparagus
- sautéed broccolini
- roasted brussel sprouts
- grilled squash and zucchini
- roasted mushrooms

PLATED DESSERTS

priced per person



HUMMINGBIRD CAKE 8

cream cheese frosting, candied pecans, white chocolate glaze, hibiscus gastrique, graham cracker crumb

CHOCOLATE CHERRY MOUSSE 8

chocolate brownie bites, cherry reduction, meringue cookies, sliced cherries, chocolate crumb, dehydrated cherry dust

DECONSTRUCTED SMORES 9

chocolate semifreddo, brown butter ganache, toasted marshmallow, graham cracker cake, toasted graham cracker crumb, chocolate garnish

WHITE WINE BLUEBERRY TART 10

housemade vanilla pie dough, crème anglaise, lemon tuile, meringue, frosted blueberries

COFFEE PETITE GATEAUX 12

marsala sabayon, mascarpone anglaise disc, hot fudge, coffee mousse, flaky chocolate shell, white chocolate mirror glaze, feuilletine crunch

RASPBERRY & ROSE CRÈME BRULÉE 8

caramelized sugar, raspberry gel, rose macaron, raspberries, rose petals

RIESLING POACHED PEAR 9

notes of citrus & honey, italian sponge cake, roasted walnuts, mascarpone crème, hydrated cranberries, riesling reduction

PASSION FRUIT CURD BAR 8

sugar cookie crust, white chocolate mousse, hazelnut lace cookie, orange gastrique, orange dust, micro greens

HIBISCUS CHEESECAKE 9

cocoa graham cracker crust, butter sponge cake, hibiscus caviar, dark chocolate glaze, hibiscus petals



LATE NIGHT SNACKS

priced per person



CHICKEN AND WAFFLES 6

southern fried chicken, buttermilk waffle, maple black pepper gravy

NATHANS HOT DOG 4

chili, grain mustard, peppadew relish

SOUTHERN NACHOS 5

fresh fried potato chips, cheddar ale fondue, house smoked pulled pork, chopped bacon, tomato, scallions

SOFT PRETZEL BITES 4

cheddar ale fondue

SOUP AND GRILLED CHEESE 5

white truffle and sharp cheddar grilled cheese, housemade tomato bisque

BRAVEHEART BURGER SLIDER 5

herb mayo, bacon jam, fresh baked bun, seasoned fries

SHRIMP AND CORN FRITTER 4

tarragon aioli

DESSERT ACTION STATIONS

COOKIES N' CREAM BAR 10

Choice of Three Assorted Cookies

- chocolate chip
- sugar
- oatmeal raisin
- lemon
- coffee butterscotch
- peanut butter
- ginger snap
- double chocolate
- white chocolate macadamia, cranberries

Choice of Three Assorted Ice Creams

- vanilla
- chocolate
- salted caramel
- coffee
- chef's choice

FLAMBEE STATION 8

assorted bite-sized fruits, flambeed in liquor and sugar, served over ice cream or cake bites

Choice of Two Fruits

- bananas
- apples
- peaches
- cherries
- pineapple
- chef's choice

SUNDAE STATION 10

includes choice of three housemade ice cream flavors, whipped cream, chocolate sauce

Choice of Five Additional Toppings

- mini cookies
- brownie bites
- pretzel pieces
- bananas
- toasted nuts
- maraschino cherries
- assorted candies
- caramel sauce
- blueberry compote
- macerated strawberries
- raspberry coulis

JAR IT UP 12

seven ounce mason jars on display for guests to fill and enjoy onsite or take home

Choice of Five Additional Toppings

- fresh berries
- fruit compote
- chocolate curls
- cocoa nibs
- toasted nuts
- caramel sauce
- hot fudge
- lemon curd
- chantilly cream
- chocolate mousse
- banana pudding
- cannoli filling
- coffee sabayon
- assorted candies

Add signature logo to jars for \$1 per person



PETITE DESSERTS

choice of three assorted desserts 6

choice of six assorted desserts 10

MINI CUPCAKES

- carrot
- coconut
- funfetti
- kentucky butter
- red velvet
- lemon poppy seed
- rum
- chef's choice

SHOOTERS AND BOWLS

- pink berry panna cotta
- salted caramel crunch
- tres leches
- strawberry shortcake
- smores
- cherry bourbon cobbler
- lemon meringue
- chocolate tower
- coffee hazelnut
- chef's choice

FILLED DESSERTS

- macarons
- assorted truffles
- donut holes
- cream puffs
- cannolis
- strawberries

MINI COOKIES

- sea salt chocolate chunk
- white chocolate macadamia, cranberries
- sugar
- oatmeal raisin
- lemon
- coffee butterscotch
- peanut butter
- ginger snap
- double chocolate

MISCELLANEOUS

- pecan pralines
- petit four
- swan cream puffs
- brownie bites
- blondie bites
- chocolate covered strawberries
- cake pops
- cheesecake pops
- edible cookie dough

BAR PACKAGES

based on a 4 hour minimum
custom packages available by request

TIER ONE PACKAGE

\$30 per person, \$3.50 for each additional 30 minutes

DOMESTIC AND BOTTLED BEERS

select two offerings

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

CRAFT/IMPORTED BEERS

select two offerings

- STELLA ARTOIS
- THOMAS CREEK AMBER
- WESTBROOK IPA
- RIVER RAT HAZELNUT BROWN ALE
- COAST BREWING COMPANY KOLSCH
- HIGHLANDS GAELIC ALE

WINE SELECTIONS

choose two red and two white house wines

HOUSE WHITE

- CHARDONNAY
- PINOT GRIGIO
- SAUVIGNON BLANC

HOUSE RED

- 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

TIER TWO PACKAGE

\$38 per person, \$4 for each additional 30 minutes

DOMESTIC AND BOTTLED BEERS

select two offerings

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

CRAFT/IMPORTED BEERS

select two offerings

- STELLA ARTOIS
- THOMAS CREEK AMBER
- WESTBROOK IPA
- RIVER RAT HAZELNUT BROWN ALE
- COAST BREWING COMPANY KOLSCH
- HIGHLANDS GAELIC ALE

WINE SELECTIONS

choose two red and two white house wines

HOUSE WHITE

- CHARDONNAY
- PINOT GRIGIO
- SAUVIGNON BLANC

HOUSE RED

- PINOT NOIR
- MERLOT
- CABERNET SAUVIGNON

SPIRIT OFFERINGS

svodka vodka, don q rum, captain morgan spiced rum, new amsterdam gin, evan williams bourbon, seagram's 7 american whiskey, dewar's scotch, lunazul tequila

PACKAGE INCLUDES NON-ALCOHOLIC BEVERAGES

coca-cola classic, diet coke, sprite, ginger ale, tonic, soda water, orange juice, cranberry juice, pineapple juice, grapefruit juice, lemons, limes, cherries, olives



BAR PACKAGES

based on a 4 hour minimum

TIER THREE PACKAGE

\$44 per person, \$5 for each additional 30 minutes

DOMESTIC AND BOTTLED BEERS

select two offerings

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

CRAFT/IMPORTED BEERS

select two offerings

- STELLA ARTOIS
- THOMAS CREEK AMBER
- WESTBROOK IPA
- RIVER RAT HAZELNUT BROWN ALE
- COAST BREWING COMPANY KOLSCH
- HIGHLANDS GAELIC ALE

WINE SELECTIONS

choose two red wines and two white wines

WHITE

- SCHUG CHARDONNAY
- BANFI PINOT GRIGIO
- LE PETITE PERRIERE SAUVIGNON BLANC
- NEBOA ALBARINO

RED

- FORIS PINOT NOIR
- GOUGUENHEIM MALBEC RESERVA
- CHATEAU SAINT MICHELLE "INDIAN WELLS"
CABERNET SAUVIGNON

SPIRIT OFFERINGS

svedka vodka, don q rum, captain morgan spiced rum, new amsterdam gin, evan williams bourbon, seagram's 7 american whiskey, dewar's scotch, lunazul tequila

PACKAGE INCLUDES NON-ALCOHOLIC BEVERAGES

coca-cola classic, diet coke, sprite, ginger ale, tonic, soda water, orange juice, cranberry juice, pineapple juice, grapefruit juice, lemons, limes, cherries, olives

TIER FOUR PACKAGE

\$57 per person, \$7 for each additional 30 minutes

includes choice of one bar enhancement from page 13

DOMESTIC AND BOTTLED BEERS

select two offerings

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

CRAFT/IMPORTED BEERS

select two offerings

- STELLA ARTOIS
- THOMAS CREEK AMBER
- WESTBROOK IPA
- RIVER RAT HAZELNUT BROWN ALE
- COAST BREWING COMPANY KOLSCH
- HIGHLANDS GAELIC ALE

WINE SELECTIONS

choose two red wines and two white wines

WHITE

- FRANK FAMILY CHARDONNAY
- WILLAKENZIE PINOT GRIS
- CHATEAU LAGRANGE "LES FLEUR DU LAC"
- CRAGGY RANGE SAUVIGNON BLANC

RED

- HARTFORD COURT PINOT NOIR
- PRISONER SALDO ZINFANDEL
- DUCKHORN MERLOT
- QUILT CABERNET SAUVIGNON

SPIRIT OFFERINGS

tito's handmade vodka, bacardi silver rum, bombay sapphire gin, makers mark kentucky bourbon whiskey, crown royal whiskey, glenlivet 12 scotch, patron silver tequila, jack daniel's whiskey

PACKAGE INCLUDES NON-ALCOHOLIC BEVERAGES

coca-cola classic, diet coke, sprite, ginger ale, tonic, soda water, orange juice, cranberry juice, pineapple juice, grapefruit juice, lemons, limes, cherries, olives

BAR PACKAGES

based on a 4 hour minimum

TIER FIVE PACKAGE

\$74 per person, \$9 for each additional 30 minutes
includes choice of one bar enhancement

DOMESTIC AND BOTTLED BEERS

select two offerings

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

CRAFT/IMPORTED BEERS

select two offerings

- STELLA ARTOIS
- THOMAS CREEK AMBER
- WESTBROOK IPA
- RIVER RAT HAZELNUT BROWN ALE
- COAST BREWING COMPANY KOLSCH
- HIGHLANDS GAELIC ALE

WINE SELECTIONS

choose two red wines and two white wines

WHITE

- CAKEBREAD CHARDONNAY
- CADE SAUVIGNON BLANC
- DOMAINE ZIND-HUMBRECT PINOT GRIS

RED

- EN ROUTE BY FAR NIENTE PINOT NOIR
- ORIN SWIFT ABSTRACT RED BLEND
- NICKEL AND NICKEL MERLOT
- CLIFF LEDE CABERNET SAUVIGNON

SPIRIT OFFERINGS

tito's handmade vodka, bacardi silver rum, bombay sapphire gin, makers mark kentucky bourbon whiskey, crown royal whiskey, glenlivet 12 scotch, patron silver tequila, jack daniel's whiskey

PACKAGE INCLUDES NON-ALCOHOLIC BEVERAGES

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, olive



BAR ENHANCEMENTS

can be added to any package
priced per person

TEXAS MULE 5

tito's vodka, lime juice, ginger beer

SUMMER SOUTHERN NIGHTS MARGARITA 5

lunazul blanco tequila, lime juice, agave nectar, spj
thyme infused watermelon juice

CARIBBEAN TEMPTATIONS 5

plantation rum, rum haven coconut rum, mint infused
simple syrup, passion fruit puree, lemon juice

AVENUE OLD FASHIONED 6

makers mark, demerara simple syrup, walnut bitters,
big cube

BEE'S KNEES 6

beefeater gin, honey syrup, lemon juice

PASSED CHAMPAGNE 4

Not what you're looking for? Mixologist custom
creations are available by request!

Table 301

CATERING

1. CONTRACT/DEPOSIT: A credit card number is required to reserve your function date as well as a 10% deposit of the food and beverage minimum and signed contract. Major credit cards (MasterCard, Visa, Discover & American Express) are accepted, cash and checks.

_____ Date & Initial

2. PAYMENT SCHEDULE: All events require a deposit. Table 301 event deposits are due upon booking. Deposit amounts vary based on the event space. Events require 10% down upon signing, 50% of the total bill paid 30 days prior to the event date and final payment based on final guarantee due 3 days prior to the event date.

_____ 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 4 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 Tuesday through Thursday from 2:00 PM - 4:00 PM, depending on Event Schedule.

_____ Date & Initial

5. PLATED: For any plated dinners, guests must have the same entree or the entrees must be pre-ordered ; place cards and floor plan with designated assignment for each guest with their entree selection must be provided by client or planner.

_____ Date & Initial

6. ADDITIONAL PERSONNEL: All service fees cover standard service ratios established by Table 301. Adding additional staff above the standard ratio is welcomed by request for additional fees. Certain stations also require added team members starting at \$125 per person. Coat attendants, extra bartenders or service members, bathroom attendants, pastry chef for caking cutting, live chef stations, water pourers, etc. are all examples of added team members that may add additional fees.

_____ Date & Initial

7. FINAL GUEST COUNT: A guaranteed number of guests is required 10 days prior to the event, and a final at 3 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

8. CEREMONY CHAIRS: If Table 301 Catering is required to move chairs or tables during an event or immediately following a ceremony there will be an additional moving fee starting at \$500. Please contact Table 301 for an appropriate quote.

_____ Date & Initial

9. DIETARY RESTRICTIONS & CONSUMPTION ALLERGIES: Table 301 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. Table 301 cannot assume any liability for adverse reactions to food consumed, or items one may come in contact.

_____ Date & Initial

10. FOOD SAFETY: Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

_____ Date & Initial

11. FOOD & BEVERAGE MINIMUM: I understand and agree to the F&B minimum of my contracted event date. The Food and Beverage Minimum does not include tax, service charges, bartender fees, attendant fees or rentals. Food and Beverage minimums include all in house plates, flatware, linen napkins, glassware and serviceware for up to 200 guests. Clients are welcome to rent any specialty items. Any events greater than 200, depending on food selections may constitute rentals at the Licensees cost. Table 301 will confirm when those are necessary.

BREAKFAST FUNCTIONS (6:00am to 11:00am)

Monday-Friday	Saturday-Sunday
\$1,250	\$3,000

LUNCH FUNCTIONS (11:00am to 2:00pm)

Monday-Friday	Saturday-Sunday
\$2,000	\$4,000

EVENING FUNCTIONS (2:00pm to 12:00am)

Sunday-Thursday	Friday	Saturday
\$5,000	\$8,000	\$10,000

For the Gallery or the Suite minimums, please inquire with Director of Avenue or the Catering Director- Avenue.

_____ Date & Initial

Signature

Date

Printed Name