

AVENUE

CATERING MENU



AN ENTITY OF

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 ambiance and standards of Avenue deserves nothing less than the finest food and beverage service in the area.

Bon appetit.

Chef Tanner Marino, Bethany Carter & Dietra Miles

AVENUE

A VERY ELEGANT WOW



Table 301

CATERING

FOOD AND BEVERAGE MINIMUMS

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

EVENING FUNCTIONS

3:00pm to 11:00pm

Monday – Wednesday
**F&B Min determined
by event**

Thursday
\$5,000

Friday & Sunday
\$8,000

Saturday
\$10,000

Table 301 will work to create a custom package for each event with observance of each night's food and beverage minimums.

Median packages estimate \$125 per person based on a 4-hour open bar. All packages must meet or exceed the daily food and beverage minimum++.

Formal quotes available upon request.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

PASSED HORS D'OEUVRES

priced per person

CHILLED SEAFOOD

SEARED AHI TUNA 5

chili lime rice cracker, avocado crema

LOBSTER TOAST 7

buttered brioche, herbs, celery heart

MEXICAN SHRIMP COCKTAIL 5

tortilla chip

CHARRED OCTOPUS SALAD 6

crispy tortilla

WHITE FISH CEVICHE 6

crispy plantain

SMOKED SALMON 6

pumpnickel, lemon-dill whipped goat cheese, salmon roe

HOT SEAFOOD

AVENUE JUMBO LUMP CRAB CAKE 6

housemade remoulade

FRIED OYSTER DEVILED EGG 5

buttermilk fried oyster, pepper jelly

PANKO FRIED SHRIMP 5

thai chili

VEGETARIAN

GRILLED PINEAPPLE SKEWER 3

Tajín

STRAWBERRY BRUSCHETTA 4

whipped goat cheese, toasted baguette, white balsamic

PIMENTO CHEESE HUSHPUPIES 3

peppadew jam

WARM BRIE 3

seasonal fruit jam, toasted brioche

GRILLED SQUASH MINI PIZZA 4

marinated tomato, mozzarella, balsamic

ROASTED GARLIC HUMMUS 4

olive tapenade, firehook crackers

HEIRLOOM TOMATO PIE 4

whipped ricotta, fresh basil



SPOONS, SKEWERS AND SUCH

CRISPY PORK TART 4

plantain tart, pico de gallo

CHICKEN SALAD CROSTINI 4

roasted grape, toasted brioche

MINI SHORT RIB PIE 4

pommes duchess, fresh herbs

SMOKED DUCK PROSCUITTO 5

pistachio, port reduction, burrata, crostini

CRISPY BACON LOLLIPOP 4

luxardo cherry, cracked black pepper

NASHVILLE HOT CHICKEN SKEWER 5

Alabama white BBQ, dill pickle

BEEF TENDER CROSTINI 4

red onion jam, chive crème fraîche

ROPA VIEJA CHICKEN EMPANADA 4

pickled red onion

MOZZARELLA AND MELON SKEWER 4

coppa salami, compressed melon

BIRRIA STEAK 6

lemon aioli, cilantro, mini taco

BACON WRAPPED BRUSSEL 4

Red Clay hot honey

JERK CHICKEN BITES 4

grilled pineapple, curry mustard



COLD STATIONS AND DISPLAYS

priced per person

GRAZING TABLES

THE GRAND GRAZE 24

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

SIMPLY SOUTHERN 16

local and regional artisan meats and cheese, pickled okra, sweet and smoky pork rinds, Lusty Monk mustard, dilly beans, assorted pickles, pimento cheese

FARMER'S MARKET VEGETABLES 14

assortment of raw, roasted and/or grilled offerings from our local partners, green goddess dip, french onion dip

MEDITERRANEAN MEZZE 17

roasted garlic hummus, tomato bruschetta, grilled artichokes, pita chips, assorted pitted olives, olive tapenade, crudite veggies, dolmades, feta, assorted salamis

COLD DISPLAYS

CREATE YOUR OWN SALAD 14

Tyger River lettuces, mixed arugula and baby spinach, chopped romaine

Toppings include heirloom cherry tomatoes, house made croutons, sliced cucumber, shaved radish and baby carrots, assorted cheeses, marcona almonds, sunflower seeds, buttermilk ranch, balsamic vinaigrette

*SUSHI DISPLAY MARKET PRICE

chef's selection of rolls and nigiri

*CHILLED SEAFOOD MARKET PRICE

poached shrimp, shucked oysters (*full bag minimum, 100 count*), sliced lemon, bloody mary cocktail sauce, horseradish, mignonette

HOT FOOD STATIONS

priced per person

SLIDERS

SELECT 3, SERVED WITH HOUSE CHIPS

\$18 per person

- ❑ **BUFFALO FRIED CHICKEN**
blue cheese mayo, dill pickle
- ❑ **BBQ BEEF SHORT RIB**
Cheerwine BBQ, cabbage slaw
- ❑ **BRAVEHEART BURGER**
Tillamook cheddar, pickle,
Avenue special sauce
- ❑ **HOT HAM AND SWISS**
whole grain mustard aioli, red onion jam
- ❑ **SMOKED PULLED PORK**
Williamson Brothers BBQ sauce,
cabbage slaw
- ❑ **FRIED GREEN TOMATO**
whipped goat cheese, peppadew jam
- ❑ **GRILLED VEGETABLE MELT**
marinated tomato, mozzarella, balsamic



BAKED MAC AND CHEESE

SELECT TWO 16

- ❑ **APPLE WOOD SMOKED BACON AND TILLAMOOK CHEDDAR CHEESE**
- ❑ **SMOKED GOUDA AND LOBSTER**
fresh herbs
- ❑ **TRUFFLE WHITE CHEDDAR AND PORTOBELLO MUSHROOM**
- ❑ **PEPPERJACK WITH ANDOUILLE, SHRIMP AND BABY PEPPERS**
- ❑ **TRADITIONAL 3 CHEESE**
crispy topping

FLATBREAD PIZZAS

SELECT TWO OPTIONS 14

- ❑ **CHICKEN MARGARITA**
grilled chicken, marinated tomato, fresh mozzarella, basil, aged balsamic
- ❑ **SPINACH AND MUSHROOM**
olives, goat cheese base, parmesan, peppadew jam
- ❑ **FIG AND PIG**
whipped goat cheese, fig, prosciutto, arugula, fresh mozzarella
- ❑ **DUCK CONFIT**
whipped ricotta, peppadew peppers, fresh mozzarella, luxardo cherry gastrique
- ❑ **CAPRESE**
marinated tomato, basil, fresh mozzarella, balsamic reduction

GOURMET TACO STAND 24

Slow cooked pork al pastor, birria steak, baja salmon, chipotle grilled chicken, pico de gallo, guacamole, salsa verde, charred tomato salsa, queso dip, assorted pickled veggies, cilantro and scallions, warm flour tortillas, crispy tortilla chips

CHEF ATTENDED STATIONS

priced per person

\$150 chef attendant fee per station applies (2 chefs required per station for guest count over 150)



CARVING STATION

served with rolls, horseradish cream, whole grain mustard, chimichurri

GARLIC AND HERB GRILLED TERES MAJOR 18

PAN SEARED RIBEYE 26

GRILLED BEEF TENDERLOIN 24

ROASTED PORK LOIN 16

STATION ACCOMPANIMENTS

STARCHES 4

- boursin whipped potato puree
- confit marble potatoes with caramelized onions and bacon lardons
- smashed red bliss potatoes with fine herbs
- white cheddar and herb polenta
- sweet potato puree
- truffle and parmesan risotto
- smoked gouda stone ground grits
- wild mushroom pearl pasta
- sundried tomato cous cous

VEGETABLES 5

- oven roasted baby carrots
- charred broccolini
- seasonal baby vegetables
- roasted exotic mushrooms with spinach and melted onion
- sauteed farm squash and zucchini with marinated tomatoes
- sauteed haricot verts
- oven roasted brussels sprouts
- grilled asparagus

SMALL PLATE STATION

price includes choice of one vegetable and one starch

- MARINATED CHICKEN BREAST**, natural jus **20**
suggested pairing boursin whipped potatoes and roasted brussels sprouts
- BRAISED BRAVEHEART BEEF SHORT RIBS**, cabernet braisage **24**
suggested pairing with herb roasted red potatoes and roasted baby carrots
- PAN SEARED CHILEAN SALMON**, beurre rouge **22**
suggested pairing with white cheddar polenta and grilled asparagus
- AVENUE JUMBO LUMP CRAB CAKE**, housemade remoulade **25**
suggested pairing with stone ground grits and southern succotash
- NC RAINBOW TROUT**, gremolata, mint oil **25**
suggested pairing with boursin whipped potatoes, grilled squash and zucchini
- BOURBON BRINED PORK TENDERLOIN**, luxardo cherry gastrique **18**
suggested pairing whipped sweet potatoes and charred broccolini

CAROLINA SHRIMP AND GRITS

SELECT ONE 14

- LOWCOUNTRY**
bacon, andouille, tri-color bell peppers, Old Bay
- UPSTATE**
bacon, pickled peppers, roasted tomato, fresh herbs

STIR FRY BAR 22

honey gochujang chicken, hoisin glazed salmon, sweet soy steak, stir fry vegetables, steamed jasmine rice, sriracha mayo, won tons, sesame marinated cucumbers, wakame seaweed salad

SOUTHERN BBQ 24

chef carved Braveheart beef brisket, pulled pork, grilled chicken thighs, assorted bbq sauces, assorted pickles, hot honey biscuits, southern slaw, red bliss potato salad

PLATED DINNER

priced per person

duo plate options available upon request



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

POTATO AND LEEK SOUP 6

LOBSTER BISQUE 8

brioche, vanilla mascarpone

SALADS

TYGER RIVER GREENS 14

cucumber, heirloom cherry tomatoes, shaved carrots, herbed croutons, white balsamic vinaigrette

BABY ICEBERG WEDGE 13

blue cheese, marinated tomatoes, bacon lardons, buttermilk dressing

KALE CAESAR 12

romaine and baby kale, herbed croutons, Grana Padano, Caesar dressing

BURRATA 13

heirloom tomatoes, basil oil, smoked sea salt, aged balsamic vinegar

SPINACH AND ARUGULA 12

goat cheese "snow," shaved beets, raspberry cells, toasted pecans, champagne vinaigrette

ENTRÉES

price includes choice of one vegetable, one starch, and Rise Bakery bread service

GRILLED TENDERLOIN FILET 60

red wine demi

BRAISED BEEF SHORT RIBS 52

natural braisage

BACON WRAPPED PORK TENDERLOIN 34

mustard-maple gastrique

BOURBON BRINED GRILLED DUROC PORK CHOP 39

dried cherry jus

ROASTED AIRLINE CHICKEN BREAST 37

rosemary chicken jus

HERB ROASTED CHILEAN SALMON 47

beurre rouge

JUMBO LUMP CRAB CAKES 45

lemon caper butter

GRILLED JUMBO SHRIMP 40

citrus beurre blanc

STARCH

- boursin whipped potato puree
- confit marble potatoes with caramelized onions and bacon lardons
- smashed red bliss potatoes with fines herbs
- white cheddar and herb polenta
- sweet potato puree
- truffle and parmesan risotto
- smoked gouda stone ground grits
- wild mushroom pearl pasta
- sundried tomato cous cous

VEGETABLES

- oven roasted baby carrots
- charred broccolini
- seasonal baby vegetables
- roasted exotic mushrooms with spinach and melted onion
- sautéed farm squash and zucchini with marinated tomatoes
- sautéed haricot verts
- oven roasted brussels sprouts
- grilled asparagus

PLATED DESSERTS

priced per person



DARK CHOCOLATE LAYER CAKE 10

coffee ice cream, candied hazelnuts, salted caramel sauce

BASQUE CHEESECAKE 10

lemon curd, berry compote, candied almonds

VANILLA BEAN CRÈME BRULEE 11

almond cookie, berries

WARM STICKY TOFFEE PUDDING 10

vanilla bean ice cream, citrus, toffee sauce

SEASONAL FRUIT COBBLER 11

vanilla bean ice cream

PUMPKIN CHEESECAKE 10

maple chantilly, cranberry gelee, candied pepitas

SALTED CARAMEL CUSTARD TART 10

ice milk, vanilla crumb

CLASSIC OPERA TORTE 10

coffee almond crumb, chocolate sauce



LATE NIGHT SNACKS

priced per person



SOFT PRETZEL BITES 4

cheddar fondue

LOADED TOT-CHOS 6

tater tots, crispy bacon, cheddar fondue, scallions, crema

MINI SHORT RIB PHILLY 5

cheddar jack fondue, pickled peppers

MINI GRILLED CHEESE 4

Tillamook sharp cheddar, jalapeno corn bread

BUFFALO CHICKEN N' CHIPS 6

pulled buffalo chicken, blue cheese fondue, house chips

BRAVEHEART BURGER SLIDER 5

cheddar, bacon, pickles, herb mayo

DESSERTS

priced per person

DESSERT ACTION STATIONS

\$150 chef attendant fee per station applies

DOUBLE DOOZIE COOKIE BAR 10

select three assorted cookies

- chocolate chip
- oatmeal raisin
- lemon crinkle
- double chocolate chip
- confetti sugar
- pecan sandie
- snickerdoodle
- white chocolate macadamia
- peanut butter

choice of three assorted ice creams

- vanilla
- pistachio
- chocolate
- birthday cake
- salted caramel
- lemon
- coffee
- banana
- bourbon
- strawberry

FLAMBÉE STATION 8

assorted bite-sized fruits flambéed in brandy and sugar, served over vanilla ice cream

choice of two fruits

- bananas
- cherries
- apples
- pineapple
- peaches

SUNDAE STATION 10

includes choice of two housemade ice cream flavors (see dooble doozie ice cream)

- whipped cream
- peanuts (upon request)
- chocolate sauce
- white chocolate shavings
- caramel sauce
- dark chocolate shavings
- cherries
- toffee pieces
- rainbow sprinkles
- strawberry sauce
- mini chocolate chip cookies
- brownie bites



PETITE DESSERTS

choice of three assorted desserts 8

choice of six assorted desserts 12

MINI CUPCAKES

- carrot
- chocolate
- coconut
- vanilla bean
- confetti
- lemon
- rum
- strawberry
- red velvet
- sweet potato

SHOOTERS AND SWEET TREATS

- tres léches
- strawberry shortcake
- tiramisu
- chocolate toffee
- key lime
- banana pudding
- s'mores

TINY COOKIES

- chocolate chip
- oatmeal raisin
- lemon crinkle
- double chocolate chip
- confetti sugar
- pecan sandie
- snickerdoodle
- white chocolate macadamia
- peanut butter

CANDIES

- pecan pralines
- chocolate covered strawberries
- assorted truffles

BARs

- caramel apple
- cheesecake (pumpkin, vanilla bean, white chocolate peppermint, chocolate)
- strawberry rhubarb, peach, blueberry, or cherry
- brownies
- pecan diamond
- blondies
- lemon

TARTS

- keylime
- pumpkin
- lemon meringue
- vanilla cream and fresh fruit
- white chocolate banana cream
- chocolate truffle
- pecan

OTHER CONFECTIONS

- raspberry vanilla cream puffs
- cheesecake bites
- vanilla bean creme brulee
- macarons (salted caramel, chocolate, coffee, raspberry, lemon)
- seasonal cobbler
- whoopie pies (red velvet, chocolate, pumpkin)
- eclairs
- cannolis
- cake pops (red velvet, chocolate, vanilla)

DESSERTS

CAKES average price is \$5++ per person.
choice of flavor, filling & icing. Select from the options listed or call to inquire about specialty flavors.
cake orders should be placed at least three weeks in advance.

CAKE FLAVORS

- chocolate
- red velvet
- coconut
- vanilla
- rum
- carrot
- lemon
- confetti
- strawberry
- sweet potato

FILLINGS

- mocha buttercream
- vanilla or chocolate buttercream
- strawberry shortcake
- dark, milk, or white chocolate mousse
- chocolate ganache
- white chocolate banana cream
- mixed berries, whipped cream
- vanilla custard
- german chocolate
- cream cheese
- lemon curd
- peanut butter mousse
- raspberry jam
- stawberry buttercream

ICING

- vanilla buttercream
- chocolate buttercream

fondant, gold leaf, and/or extra design details can be added at an additional charge. contact Table 301 for custom individually flavored tiers.



SPECIALTY TAKEAWAYS FOR YOUR GUESTS

items available in a variety of flavors.
signature logos can be added to packaging at additional cost.
individual clear bag packaging included per guests request.
savory items available upon request.

COOKIE SANDWICHES 8

CHOCOLATE TRUFFLES 14/DOZEN

CAKE POPS 14/DOZEN

MACARONS 40/DOZEN

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

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

CRAFT AND IMPORTED BEERS

select two

- STELLA ARTOIS
- WESTBROOK IPA
- AVERY ELLIE'S BROWN ALE
- COAST BREWING COMPANY KOLSCH
- HIGHLANDS GAELIC ALE
- WHITE CLAW SELTZER

WINE SELECTIONS

choose two white and two red house wines

HOUSE WHITE AND ROSÉ

- CHARDONNAY
- PINOT GRIGIO
- SAUVIGNON BLANC

HOUSE RED

- PINOT NOIR
- MERLOT
- CABERNET SAUVIGNON

PACKAGE INCLUDES NON-ALCOHOLIC BEVERAGES

coca-cola, 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

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

CRAFT AND IMPORTED BEERS

select two

- STELLA ARTOIS
- THOMAS CREEK OG VILLE HAZY
- WESTBROOK IPA
- AVERY ELLIE'S BROWN ALE
- COAST BREWING COMPANY KOLSCH
- HIGHLANDS GAELIC ALE
- WHITE CLAW SELTZER

WINE SELECTIONS

choose two white and two red house wines

HOUSE WHITE AND ROSÉ

- CHARDONNAY
- PINOT GRIGIO
- SAUVIGNON BLANC
- ROSÉ

HOUSE RED

- PINOT NOIR
- MERLOT
- CABERNET SAUVIGNON

SPIRIT OFFERINGS

new amsterdam 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, 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
custom packages available by request

TIER THREE PACKAGE

\$46 per person, \$5 for each additional 30 minutes

DOMESTIC AND BOTTLED BEERS

select two

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

CRAFT AND IMPORTED BEERS

select two

- STELLA ARTOIS
- WESTBROOK IPA
- AVERY ELLIE'S BROWN ALE
- COAST BREWING COMPANY KOLSCH
- HIGHLANDS GAELIC ALE
- WHITE CLAW SELTZER

WINE SELECTIONS

choose two red wines and two white wines

WHITE

- SCHUG CHARDONNAY
- WILHELM WALCH "PRENDO" PINOT GRIGIO
- LES DEUX MOULINS SAUVIGNON BLANC
- CHATEAU DE FONTENILLE BORDEAUX BLANC
- PIERRE SPARR "GRAND RESERVE" RIESLING

RED

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

SPIRIT OFFERINGS

titos handmade vodka, don q rum, captain morgan spiced rum, new amsterdam gin, maker's mark bourbon, seagram's 7 american whiskey, dewar's scotch, lunazul tequila

PACKAGE INCLUDES NON-ALCOHOLIC BEVERAGES

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

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

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

CRAFT AND IMPORTED BEERS

select two

- STELLA ARTOIS
- THOMAS CREEK OG VILLE HAZY
- WESTBROOK IPA
- AVERY ELLIE'S BROWN ALE
- COAST BREWING COMPANY KOLSCH
- HIGHLANDS GAELIC ALE
- WHITE CLAW SELTZER

WINE SELECTIONS

choose two red wines and two white wines

WHITE

- FRANK FAMILY CHARDONNAY
- VENICA & VENICA "JESERA" PINOT GRIGIO
- CHATEAU LAGRANGE "LES FLEUR DU LAC"
- CRAGGY RANGE SAUVIGNON BLANC

RED

- MELVILLE PINOT NOIR
- PRISONER SALDO ZINFANDEL
- STAG'S LEAP MERLOT
- QUILT CABERNET SAUVIGNON

SPIRIT OFFERINGS

tito's handmade vodka, bacardi silver rum, bombay sapphire gin, woodford reserve bourbon, crown royal whiskey, glenlivet 12 scotch, patron silver tequila, jack daniel's whiskey, bailey's irish cream

PACKAGE INCLUDES NON-ALCOHOLIC BEVERAGES

coca-cola, diet coke, sprite, ginger ale, tonic, soda water, orange juice, cranberry juice, pineapple juice, grapefruit juice, lemons, limes, cherries, olives, agave syrup, lemon juice, lime juice, angostura bitters, ginger beer, sweet vermouth, dry vermouth, triple sec, grenadine, sour mix

BAR PACKAGES

based on a 4 hour minimum
custom packages available by request

TIER FIVE PACKAGE

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

DOMESTIC AND BOTTLED BEERS

select two

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

CRAFT AND IMPORTED BEERS

select two

- STELLA ARTOIS
- WESTBROOK IPA
- AVERY ELLIE'S BROWN ALE
- COAST BREWING COMPANY KOLSCH
- HIGHLANDS GAELIC ALE
- WHITE CLAW SELTZER

WINE SELECTIONS

choose two white and two red wines

WHITE

- CAKEBREAD CHARDONNAY
- CADE SAUVIGNON BLANC
- LIVIO FELUGA PINOT GRIGIO

RED

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

SPIRIT OFFERINGS

grey goose vodka, bacardi silver rum,
bombay sapphire gin, woodford reserve bourbon,
crown royal whiskey, glenlivet 12 scotch,
don julio tequila, jack daniel's whiskey,
bailey's irish cream

PACKAGE INCLUDES NON-ALCOHOLIC BEVERAGES

coca-cola, diet coke, sprite, ginger ale, tonic, soda water,
orange juice, cranberry juice, pineapple juice,
grapefruit juice, lemons, limes, cherries, olives,
agave syrup, lemon juice, lime juice, angostura bitters,
ginger beer, sweet vermouth, dry vermouth, triple sec,
grenadine, sour mix



BAR ENHANCEMENTS

can be added to any package
priced per person

AVENUE 75 6

gin, lemon juice, simple syrup, sparkling wine,
edible gold dust

STRAWBERRY JALAPEÑO MARGARITA 7

tequila, jalapeño simple syrup, strawberry, lime juice

B&B LEMONADE 7

lemonade, muddled blackberries, basil, gin

LA VIE EN ROSE 5

vodka, grapefruit juice, club soda, rose simple syrup

AVENUE OLD FASHIONED 6

bourbon, demerara simple syrup, walnut bitters

SOMETHING BLUE 6

rum, mint, fresh blueberries, sugar

PASSED SPARKLING WINE 4

not what you're looking for? mixologist custom
creations are available by request!