

IT'S SUMMER TIME!

Avenue Catering is the premier caterer for Western Washington and truly a "custom" caterer. We do not have a restaurant or other venue to distract or limit your menu selections. The below menu items showcase our summer dishes, and is meant to tempt your taste buds. If you don't see the dish you are looking for, let us know. Pricing varies with guest count. Please allow 72 hours for us to prepare your order from scratch. Unless specified, minimum of 10 guests. Tax, delivery and service charge are additional. Desserts and drinks are available to round out your meal.

PROTEINS (\$4.95 TO \$12.00 PER PERSON):

SMOKED BBQ BEEF BRISKET

Tender sliced smoked Beef Brisket topped with BBQ sauce.

ALL BEEF 1/4 POUND HOT DOG

All beef frankfurter includes stadium roll and condiments.

FISH TACOS

Blackened white fish with our special fish taco sauce, tortillas and shredded cabbage. Make your own fish tacos!

FLANK STEAK

Our thinly sliced Beef is topped with your choice of a rich Mushroom Gravy, ChimiChurri or Garlic Herb Butter.

KALUA PORK

Hawaiian-style slow roasted pork.

GOURMET BURGER BBQ

1/3 pound Beef Burger, Salmon Burger or Vegetarian Burgers grilled onsite. Served with a gourmet bun, cheese, lettuce, sliced tomatoes, onions, pickles, and condiments.

PACIFIC NW SALMON

Sockeye Salmon fillet baked in butter and topped with a Garlic Herb Butter, Peach Preserve Soy Sauce or a brown sugar orange brandy sauce.

BONELESS CHICKEN BREAST

Tender and juicy chicken breast topped with your choice of Mango Salsa, Sweet Chili Sauce or Pesto Cream Sauce.

PORK CARNITAS

Slow cooked seasoned pork served with corn tortillas, limes and spicy salsa.

SALADS (\$1.95 TO \$3.95 PER PERSON):

BERRY MANDARIN SALAD

Fresh Strawberries, Mandarin Oranges, Toasted Coconut, Almonds and crispy Ramen noodles over fresh field greens. Tossed in a light citrus vinaigrette.

SUMMER SALAD

Mixed greens are tossed with Strawberries, Red Onion, Candied Nuts, Gorgonzola Cheese and our House Made Balsamic Vinaigrette.

BROCCOLI SALAD

Crisp broccoli salad with raisins, bacon bits and cheese in a sweet n'sour dressing.

PINEAPPLE RICE

Long Grain Rice cooked with pineapple tidbits.

COLESLAW

Choose traditional style, Mexican or Asian.

CORN & BLACK BEAN SALAD

Southwest flavors of chili and cumin enhance the flavor of sweet corn and black beans.

POTATO SALAD

Yukon or Red potatoes with celery, pickles and egg in a mustard mayo dressing.

PESTO BOW TIE PASTA SALAD

Bowtie Pasta tossed with tomatoes, Parmesan cheese, carrots, cucumbers and Italian dressing.

OTHER SIDES (\$1.00 TO \$4.95 PER PERSON):

BREAD OPTIONS

Choose corn muffins, Hawaiian Rolls or white and wheat soft dinner rolls.

OVEN ROASTED POTATOES

Local potatoes are tossed in olive oil, garlic, salt & pepper and roasted until golden brown.

MAC & CHEESE

Elbow Macaroni or Penne Pasta baked with cheeses and cream.

CALICO BEANS

Red, Navy, Garbanzo and Black Beans are baked in a savory sauce with Pineapple Tidbits (vegetarian)

CORN ON THE COB

Best cooked on site, half ears of local corn are boiled in cream and butter. Served with butter pats.

EGGPLANT GRATIN

Slices of eggplant layered with fresh tomatoes, fresh basil, parmesan cheese and fresh tomato sauce topped with mozzarella cheese.