

AUTUMN

AVENUE CATERING

WINTER

APPETIZERS

Duck & Cherry Chutney

A delicious bit of smoked duck breast in a sour cherry chutney sauce.

Cod Cakes

Just right bite-sized cod cakes made with Pacific cod, sweet bell pepper and tossed in Panko bread crumbs. Sautéed in olive oil and served with a red pepper cilantro aioli.

Crab Mousse

Phyllo tarts filled with crab mousse.

Classic Deviled Eggs

A creamy blend of filling with just a hint of spice piped on to egg halves.

Buffalo Chicken Dip

Cheesy, spicy chicken is served hot with crackers and celery sticks.

Hot Crab Dip

Cream cheese, sour cream, mayo, cheddar, crabmeat and green onion, garlic, hot sauce and Old Bay seasoning baked until bubbly. Served with tortilla chips.

Crab Stuffed Mushrooms

A flavorsome combination of crab, cream cheese, onion and bread crumbs.

MAIN COURSE

Beef Short Ribs

Boneless beef short ribs slowly simmered with onion and garlic in a rich beefy broth until savory and tender.

Beef Tenderloin

Tender beef tenderloin, oven roasted to medium doneness. Sliced on site and served with a mushroom demi glace.

Applewood Smoked Ham

Perfect for the holiday buffet, this ham makes a perfect slice for sandwiches and cold cut trays. Delicious served cold or hot.

Turkey Breast

Boneless turkey breasts are roasted, sliced and served with the best pan gravy.

Stuffed Rockfish

Rockfish filets stuffed with spinach, bechamel, roasted red bell pepper and cheese. Baked and topped with a creamy cheese sauce.

Sun-dried Tomato Cream Chicken

Boneless chicken breasts are baked in butter and then topped with our sundried tomato cream sauce.

Smoked Pork Loin

Cider marinated boneless pork loin is smoked over applewood.

VEGETARIAN

Butternut Squash Lasagna

Layers of sauteed veggies, ricotta cheese and roasted butternut squash are topped with a cream sauce.

Eggplant Parmesan

The classic dish with breaded eggplant slices layered with mozzarella, Parmesan cheeses and marinara sauce.

Vegan Cassoulet

A delicious stew of vegetables and white beans. This is also gluten free.

Quinoa Stuffed Portobello Mushroom

Quinoa, onions, garlic, peppers and vegan cheese are stuffed into a Portobello mushroom and baked. Vegan and Gluten Free

Mushroom Crepes

Mushrooms, cheese and cream sauce rolled in crepes and baked.

Stuffed Peppers

Rice, veggies, cheese and tomato sauce stuffed in bell peppers and baked.

SIDES

Roasted Spiced Carrots

Fresh, tender baby carrots tossed with honey and Harissa and roasted.

Asian Noodle Salad

Glass noodles prepared with vegetables in a creamy sesame dressing.

Garlic Mashed Potatoes

Skagit valley yellow potatoes mashed with cream, garlic and butter.

Brussels Sprouts Slaw

Thinly shredded brussels sprouts, dried cranberries and slivered almonds in a honey mustard dressing.

Harvest Wild Rice Pilaf

Wild and long grain rice cooked with broth, cranberries, pecans and sauteed vegetables. Great with any roast or bird.

Mashed Twice Baked Potatoes

Mashed local yellow potatoes are mixed with a mixture of sour cream, butter and chives. Topped with Cheddar cheese and bacon bits.