

AVENUES BISTRO

BROOKSIDE CATERING



Call Now To Book Your Next Event

816.333.5700

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www.pinhcateringkc.com

LUNCH PACKAGES

Pricing is for parties of 16 or more. Entrees are served with a choice of vegetable or potato.
Prices do not include Beverages, tax or gratuity.

PACKAGE ONE \$16 per person

Soup/Salad Choice

One of our famous soups or House, Caesar, or Spinach Salad

Entrée Choice

Choose 2 options from Lunch Entree choices (see page 3), your guests chooses 1

PACKAGE TWO \$20 per person

Soup/Salad Choice

One of our famous soups or House, Caesar, or Spinach Salad

Entrée Choice

Choose 2 options from Lunch Entree choices (see page 3), your guests chooses 1

Dessert Choice

Choice of 1: RumChata® Chocolate Gateau // White Chocolate Bread Pudding // Crème Brulee

PACKAGE THREE \$25 per person

Appetizer (Served "Family Style")

Choice of 1 of our delicious Lunch Appetizer Plates (see page 3)

Soup/Salad Choice

One of our house made soups or House, Caesar, or Spinach Salad

Entrée Choice

Choose 2 options from Lunch Entree choices (see page 3), your guests chooses 1

Dessert Choice

Choice of 1: RumChata® Chocolate Gateau // White Chocolate Bread Pudding // Crème Brulee

Lunch Appetizer Choices

Brie & Mushroom Cobbler Brie, Port Salut & Mushroom, Ciabatta

German Beer Brats Puff Pastry. Beer Cheese Sauce, German Mustard

Fresh Guacamole Avocado, Pico de Gallo, Tortilla Chips

Bacon Wrapped Dates Brown Sugar, Madeira, Red Pepper, Balsamic Vinegar

Pomme Frites Choice of 3 of our house made sauces and aioli's

Artichoke Gratin Creamy Artichoke Dip, Fried Pita Chips

Olive Tapenade or White Bean Hummus Toasted Ciabatta and Fried Pita Chips

Lunch Entrée Choices

Lobster Ravioli Sherry Tomato Cream Sauce, Shrimp, Parmesan & Fresh Basil

“Petit Filet” Steak Sliced Petit Filet, Mushrooms, Caramelized Onions, Red Wine Sauce

Rotisserie Chicken Herb Roasted in House. White Wine Lemon Butter Sauce

Jaeger Schnitzel Pork Cutlet, Ham, Bacon, Onions & Mushrooms. White Wine Cream Sauce

Chicken Piccata Lightly Breaded. Artichoke Hearts, Capers & Sun Dried Tomatoes. Lemon Butter

Champagne Salmon Grilled. Champagne Lemon Butter

Filet Burger 8 oz. Filet Mignon Burger. Lettuce, Tomato, Onion, American Cheese. Burger Sauce

Turkey, Brie & Avocado Sandwich Roast Turkey, Avocado, Brie, Tomato & Arugula. Queens Blend Preserves. Grilled Sourdough Bread

Avenues “Lo Cal” Salad “Dressing Free”. Herb Roasted Chicken, Avocado, Pico de Gallo, Artichokes, Olives, Feta Cheese, Red Onions & Lemon Juice

Brussels Sprouts Salad Butter Lettuce, Shrimp, Bacon Croutons. Toasted Almonds & Parmesan Cheese. Caesar Dressing

**These are Just Examples of a Few of Our Best Sellers.
Dont See What You Want? Just Ask, We Can Accommodate any Reasonable Request**

Bistro “Boxed” Lunch

\$12 Per Person

Custom Sandwich or Wrap

Side Dish

Homemade Cookie or Brownie

Bistro “Premium Boxed”

\$15 Per Person

Custom Sandwich, Wrap or Lunch Entree

Small House, Caesar or Spinach Salad or Side Dish

Homemade Cookie or Brownie

Custom Sandwich Options

Meats – Ham \ Turkey \ Filet Steak \ Pastrami \ Roast Chicken \ Burnt End

Salads – Chicken Salad \ Tuna Salad

Cheeses – American \ Cheddar \ Swiss \ Muenster \ Queso Fresco

Bread - White \ Wheat \ Hoagie \ Sourdough \ Tortilla Wrap

All Sandwiches Served with Lettuce & Tomato and Choice of the following :

Mayonnaise \ Mustard \ Horseradish Aioli \ BBQ Sauce

Lunch Entrée Options

Rotisserie Chicken \ Pork Jaeger Schnitzel \ Chicken Piccata

Burnt Ends \ Slow Cooked Meatloaf

Minimum Box order – 15 Boxes. 24 hour minimum order lead time.

Delivery Available. \$40 Minimum Delivery Fee based on location

DINNER PACKAGES

Pricing is for parties of 16 or more. Entrees are served with a choice of vegetable or potato.
Prices do not include Beverages, tax or gratuity.

PACKAGE ONE (3 Courses) \$30 per person in house \ \$35 off site

Soup/Salad Choice

One of our famous Soups or House, Caesar, or Spinach Salad

Entrée Choice

Choose 2 options from Dinner Entree choices (see page 6), your guests chooses 1

Dessert Choice

Choice of 1: RumChata® Chocolate Gateau // White Chocolate Bread Pudding // Crème Brulee

PACKAGE TWO (4 Courses) \$35 per person in house \ \$40 off site

Appetizer (Served "Family Style")

Choice of 1 of our delicious Dinner Appetizer Plates (see page 6)

Soup/Salad Choice

One of our famous Soups or House, Caesar, or Spinach Salad

Entrée Choice

Choose 3 options from Dinner Entree choices (see page 6), your guests chooses 1

Dessert Choice

Choice of 1 of our famous handcrafted Avenues Classics Desserts or Cakes (see pg 7)

PACKAGE THREE (5 Courses) \$40 per person in house \ \$45 off site

Appetizer (Served "Family Style")

Choose 2 of our delicious Dinner Appetizer Plates (see page 6)

Soup Course Choice

One of our House made Soups

Salad Course Choice

Choose House, Caesar, or Spinach Salad

Entrée Choice

Choose 3 options from Dinner Entree choices (see page 6), your guests chooses 1

Dessert Choice

Choice of 2 of our famous handcrafted Avenues Classics Desserts or Cakes (see pg 7)

Dinner Appetizer Choices

Brie & Mushroom Cobbler Brie, Port Salut & Mushroom, Ciabatta

German Beer Brats Puff Pastry. Beer Cheese Sauce, German Mustard

Antipasto Platter Assorted Cheese & Charcuterie, Toasted Ciabatta

Fresh Guacamole Avocado, Pico de Gallo, Tortilla Chips

Bacon Wrapped Dates Brown Sugar, Madeira, Red Pepper, Balsamic Vinegar

Pomme Frites Choice of 3 of our house made sauces and aioli's

Artichoke Gratin Creamy Artichoke Dip, Fried Pita Chips

Olive Tapenade or White Bean Hummus Toasted Ciabatta and Fried Pita Chips

Sweet Thai Chili Chicken Tempura Style, Lettuce Wraps

Seasonal Risotto

Dinner Entrée Choices

Flounder Piccata Artichokes, Sun Dried Tomatoes. Fresh Julienne Vegetables, Champagne Butter

Grilled Salmon Wild Mushroom, Caramelized Brussels Sprouts & Asparagus. Tomato Butter

Coquilles St Jacques Pan Seared Scallops. Shrimp & Bacon Lardon. Melted Cabbage & Julienne Vegetables. "Au Poivre" Butter

Pacific Sea Bass Bok Choy, Onion, Red Pepper, Soy Ginger Glaze, Rice Noodle

Lobster Ravioli Sherry Tomato Cream Sauce. Shrimp, Parmesan & Fresh Basil

Florentine Pork Tenderloin Spinach, Onion, Garlic & Goat Cheese Stuffed. Toasted Herb Fregola

Braised Short Ribs Boneless Short Ribs. Madeira Demi Glace. Quinoa Risotto, Pistachio Pesto

Wiener Schnitzel Pork Tenderloin Cutlets. Parsley Lemon Butter. Fried Potatoes

Rotisserie Chicken Herb Roasted in House. White Wine Lemon Butter Sauce

Filet Mignon (add \$5 per person) 8 oz Center Cut Filet Mignon. Bearnaise Sauce

These are Just Examples of a Few of Our Best Sellers.

Dont See What You Want? Just Ask, We Can Accommodate any Reasonable Request

“AVENUES CLASSICS” DESSERTS

RumChata® Chocolate Gateau

RumChata Chocolate Gateau is a true chocolate lover’s dream – a flourless chocolate cake topped with a RumChata chocolate ganache and premium white and dark chocolate shavings.

RumChata® Mousse Cake

RumChata Mousse Cake is a rich triple layer cake loaded with white chocolate mousse and topped with white chocolate shavings.

Key Lime Cake

Rich, dense and delicious. Key Lime flavored Cake with a rich creamy Key Lime Filling. Key Lime Icing and Toasted Coconut

Orange Dreamsicle Cake

A Classic Old Time Flavor. Orange Cake layered with Orange Dreamsicle filling, White Chocolate Shavings.

Pistachio Cake

A light, moist Pistachio & Toasted Coconut Cake filled with Pistachio Mousse and topped with Chocolate Shavings

Red Velvet Cannoli Cake

Red Velvet Cake layered with Italian Mascarpone, Chocolate Bits and Maraschino Cherries. Chocolate Shavings

Pumpkin Spice Cake

Pumpkin Spiced Cake with a Pumpkin Pie filling, Pecan Mousse layer, and topped with Candied Pecans. A holiday oriented favorite combining traditional Pecan and Pumpkin Pie flavors. Light, moist, and delicious!

White Chocolate Bread Pudding

Homemade Brioche & Amaretto Custard. Baked & topped with a White Chocolate Bourbon Sauce

Crème Brulee

Caramel Custard. Burnt Sugar Crust. Additional Flavor options available

Chocolate Mousse

Imported White or Dark Chocolate with Fresh Seasonal Berries

Tiramisu

Hazelnut Mascarpone Cheese, Espresso Soaked Ladyfingers, Whipped Cream, Seasonal Berries

Cheesecakes

Assorted Flavors

(All Cakes above are also available whole and serve 12-16. \$39 Each)

“TAPAS” PARTY

(Pricing is for parties of 16 or more. Prices do not include Beverages, tax or gratuity. Add 5% for Off Site)

Choice of 3 \$17 per person

Choice of 4 \$21 per person

Choice of 5 \$25 per person

Choice of 6 \$28 per person

Choice of 7 \$30 per person

Meatballs Choice of : Au Poivre, Swedish, Asian, Chicken, Lamb

Brie & Mushroom Cobbler Brie, Port Salut & Mushroom, Ciabatta

German Beer Brats Puff Pastry. Beer Cheese Sauce, German Mustard

4 Cheese Mac & Cheese Gouda, Gruyere, Parmesan, Pecorino Romano

Chicken, Pork or Filet Kabobs Skewered with Peppers, Mushrooms, Onions

Shrimp Gratin Sautéed Shrimp, White White Butter Sauce, Parmesan Gratin

Crab Guacamole Lump Crab, Avocado, Tomato

Bacon Wrapped Dates Brown Sugar, Madeira, Red Pepper, Balsamic Vinegar

Pomme Frites Choice of 3 of our house made sauces and aioli's

Chicken Involtini Chicken Breast, Fresh Sage and Asparagus

Flat Bread Pizza Vegetable, “Luau”, “Porchetta”, Sausage & Mozzarella, BBQ Chicken

Filet Sliders House Ground Filet Burger, Burger Sauce

Lobster & Shrimp Sliders Martha's Vineyard Aioli, Greens

Filet Tips Cabreles Filet tips, Mushrooms, Blue Cheese, Sherry Butter, Flat Bread

Artichoke Gratin Creamy Artichoke Dip, Fried Pita Chips

Ceviche Citrus Cured Fresh Seafood, Ciabatta, Pita or Tortilla Chips

HORS D'OEUVRES

(Priced "a la Carte". Each Serve 8 – 10)

Puff Pastry \$45

Artichoke - Creamy Artichoke Dip \\ **Caprese** - Mozzarella, Tomato, Basil \\ **Shrimp Spinach & Artichoke**

Mini Lobster & Crab Cakes Lobster and Crab breaded and sauteed. Remoulade Sauce \$65

Lobster Mac & Cheese Creamy Mac & Cheese loaded with Lobster \$65

Shrimp Cocktail Jumbo Shrimp served with Cocktail Sauce on ice \$Market Price

Crab & Avocado Crostade Crab Salad and Avocado on Toast \$45

Smoked Chicken in Endive Smoked Chicken Salad on Crisp leaves of Endive \$45

Fresh Fruit Kabobs Skewers with Seasonal Fresh Fruit \$35

Herb Cheese Stuffed Tomatoes Cherry Tomatoes, Herb Cheese \$40

Skewered Tortelloni Cheese Tortelloni marinated and skewered \$40

Crab Stuffed Mushrooms Crab stuffed in Button Mushroom Caps, Champagne Butter \$50

Bacon Wrapped Shrimp Shrimp, Bacon, Asian Glaze \$55

Meatballs Choice of : Au Poivre, Swedish, Asian, Chicken, Lamb \$55

Blackened Chicken Skewers Blackened Chicken \$50

Sesame Chicken Served with Thai Chili Sauce \$50

Lemon Garlic Chicken Skewers Grilled Chicken, White Wine, Garlic, Lemon Herb Sauce \$50

Bruchetta Sampler Brie and Queens Blend, Caprese \$50

Saltimbocca Rolls Chicken Breast Roulade, Prosciutto & Havarti \$50

Marsala Mushrooms Berkshire Pork Sausage and Blue Cheese, Marsala Reduction \$45

Shrimp Risotto Croquettes Shrimp, Risotto, and Parmesan \$45

Prosciutto Wrapped Asparagus Asparagus wrapped in Prosciutto, Champagne butter \$45

Artichoke Gratin Creamy Artichoke Dip served with Fried Pita Chips \$45

Ceviche Citrus Cured Fresh Seafood, Ciabatta, Pita or Tortilla Chips \$50

DISPLAY PLATTERS

Each Serve 8 – 10

Seasonal Fruit Tray Fresh Seasonal Fruit \$40

Cheese Platter Selection of assorted cheeses served with bread and crackers \$55

Vegetable Crudites Selection of fresh seasonal vegetables and 3 of our house made dressings or aioli's \$45

Mediterranean Platter Artichoke Hearts, Genoa Salami, Sicilian Olives, Sun Dried Tomato Goat Cheese Spread, Tapenade, and Pecorino Romano, served with Ciabatta & Flatbread \$50

Seafood Platter Shrimp and Crab Claws, served with cocktail sauce \$ Market Price

BAR PACKAGES

“House” Package

Liquor
Vodka \\
Gin \\
Whiskey \\
Scotch \\
Tequila \\
Rum

Beer
Bud Light \\
Miller Lite \\
Budweiser

Wine (2 Selections)
House White \\
House Red \\
House Bubbles

Pricing
Full Bar
2 Hours || \$18 per person
3 Hours || \$21 per person

Wine & Beer Only
2 Hours || \$17 per person
3 Hours || \$19 per person

“Premium” Package

Liquor
Tito's Vodka \\
Bombay Gin \\
Jack Daniels Whiskey
Johnny Walker Red Scotch \\
Jose Quervo Tequila
Bacardi Rum

Beer
Bud Light \\
Miller Lite \\
Budweiser \\
Mich Ultra
Blvd Wheat & Pale Ale

Wine (3 Selections)
Premium Wine Selections from our Wine Director

Pricing
Full Bar
2 Hours || \$23 per person
3 Hours || \$26 per person

Wine & Beer Only
2 Hours || \$21 per person
3 Hours || \$23 per person

L’Cove Package (Top Shelf)

Liquor
Stoli Vodka \\
Bombay Sapphire Gin \\
Makers Whiskey
Johnny Walker Black Scotch \\
901 Tequila
Captain Morgan White & Spiced Rum

Beer
Bud Light \\
Miller Lite \\
Budweiser \\
Mich Ultra
Blvd Wheat, Pale and Tank 7

Wine (4 Selections)
Cellar Selections from our Wine Director

Pricing
Full Bar
2 Hours || \$32 per person
3 Hours || \$36 per person

Wine & Beer Only
2 Hours || \$29 per person
3 Hours || \$32 per person

Other Options

Cash Bar

Guests are responsible for purchasing their own alcohol

Limited Bar

Host sets a maximum bar tab and determines the level of beverages. Once the limit is reached the host is notified.
(Cost varies according to selections)

Ticket Bar

Guests are issued a pre-specified number of tickets upon arrival redeemable for host selected beverages.
(Cost varies according to selections)

Open Bar

Any level of beverages available to all guests and paid for by the host (Cost varies according to selections)

**A Bartender fee is applicable on all bars. Fee is \$100/per hr for each bartender for up to 4 Hours.
Off Site Bar Equipment is available at an extra charge.**

GENERAL INFORMATION

GUARANTEE

A final confirmation of the guaranteed number of guests is required by noon, 3 days prior to your event. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. If renter does not report the final attendance the initial guest count will be considered your final guarantee.

SERVICE CHARGE

A 21% service charge and applicable taxes will be added to all food & beverage charges.

MISCELLANEOUS CHARGES / DELIVERY CHARGES

Guests are required to secure management's approval before bringing in any outside food. Specialty cakes are welcome. \$1.00 per guest will be charged. Depending on location and event, delivery charges may apply.

ROOM MINIMUMS

"Your Place"- No minimum / No time limit. "Our Place"- Food & Beverage minimums may apply. If minimums are not met a room fee will be charged. Service charges and taxes do not count towards the minimum total. Private Rooms are available for two hours. An hourly fee of \$500.00 will be charged for times exceeding the two hour limit. Minimum Charge is \$500.00

CUSTOMIZED MENUS

At Avenues Bistro we pride ourselves on guest satisfaction. Don't see what suits you?
We would also love to design a custom menu card for your special event.

AUDIO-VISUAL

All of your audio-visual needs can be arranged. Advance notification is required and additional charges will apply.

DAMAGE & LOSS

The renter agrees to be responsible for any damage done to the function rooms or grounds by the renter, his guest, invitees, employees, independent contractors or other agents under the renter's control. Pinch Catering will not assume or accept any responsibility for damage to or loss of any merchandise or articles left on property prior to, during or following the renter's event.

GENERAL INFORMATION

Additionally for Catered Events outside of Avenues or L’Cove:

BOOKING / DEPOSITS

To guarantee your event, a 50% Deposit is required at booking. You will need to provide this signed event agreement along with a valid credit card & expiration date. Final charges will be applied on the actual eventdate.

CANCELLATIONS

The renter may cancel the event up to 30 days prior to the event without further penalty. The 50% deposit is Non-Refundable. If client fails to cancel 7 days prior to the event, the total amount of event will be charged on the scheduled event date.

Name	Phone Number	
_____	_____	
Email Address	Event Location	
_____	_____	
Event Date	Start Time	End Time
_____	_____	_____
Guest Count	Event Minimum	
_____	_____	

_____ Renter Signature

_____ Pinch Catering Representative