



Dinner Menu #1

(cost \$30 per person plus tax and 20% gratuity)

Salad

Avenue Greens with House Balsamic Vinaigrette

Entrées

choice of

Chef's Roasted Chicken
Grilled Atlantic Salmon
Seared Beef Coulette Sirloin
Seasonal Fish Selection

Dessert

choice of

Key Lime Pie, Belgian Chocolate Cake, Tiramisu Roll
All beverages are a la carte.

Dinner Menu #2

(cost \$36 per person plus tax and 20% gratuity)

Appetizer

Imported Cheese Platter with Assorted Crackers and Fresh Fruit

Salad

Avenue Greens with House Balsamic Vinaigrette

Entrées

choice of

Chef's Roasted Chicken
Seared Beef Coulette Sirloin and Hibachi Shrimp
Seasonal Fish Selection
12 oz. Pork Rib Chop

Dessert

choice of

Key Lime Pie, Belgian Chocolate Cake, Tiramisu Roll
All beverages are a la carte.

Dinner Menu #3

(cost \$42 per person plus tax and 20% gratuity)

Appetizer

Seared Vegetarian Risotto Cakes, Spiced Vegetable Egg Rolls,
Jumbo Shrimp with Cocktail Sauce

Salad

Avenue Greens with House Balsamic Vinaigrette

Entrées

choice of

Chef's Roasted Chicken
Seasonal Fish Selection
12 oz. Pork Rib Chop
Avenue Filet Mignon
Sesame Seared Ahi Tuna with Ponzu Butter

Dessert

choice of

Key Lime Pie, Belgian Chocolate Cake, Tiramisu Roll
All beverages are a la carte.

Vegetarian Menu Selections

Appetizers/Salads

Avenue Greens with House Balsamic Vinaigrette
Spiced Vegetable Egg Rolls
Seared Vegetarian Risotto Cakes

Noodles

Vegetable Lo Mein
Crispy Vegetable Ravioli with Country Potatoes
Ziti with Sundried Tomato Cream

* for more information please call 303-861-2820 *