



**Q. "How much will it cost to cater my wedding?"**

**A. "That depends on a lot of factors."**

The overall cost of catering is mostly driven by the main entree selected starting with pork and pasta, then chicken, up to beef and salmon. To help plan your catered event, the sample menus below represent some of our popular menu selections covering a wide range of budgets. The actual price of your menu will vary from the prices used in the examples below based on your specific entree selection, portion size, chosen side dishes and/or other menu items and services but they are good starting points.

Avenue Catering is truly a "custom" caterer. We do not have a restaurant or other venue to distract or limit your menu selections. These menu ideas and those posted on our website are just to inspire you. We strive to create each menu unique to your event.

**The below SAMPLE menu prices are based on events of 100 Guests**

Pricing per person

**A – Meat Lasagna Menu**

**\$15.25**

Beautiful layers of Italian sausage, ground beef, onions, marinara sauce, ricotta cheese, Mozzarella and Parmesan cheese are stacked between pasta sheets and baked until bubbly. Served with: Mixed Wild Greens Salad and Garlic Bread.

**B – Mango Chicken Breast**

**\$18.99**

Lightly spiced and marinated boneless chicken breast baked, then topped with our homemade mango salsa. Served with: Dinner Rolls, Berry Mandarin Salad and Pineapple Rice.

**C – Wild Salmon & Flank Steak**

Price subject to change based on market. **\$30.35**

*Entree pricing for this multi-entree meal is shown at 75% of the total guest count*

Wild salmon topped with choice of Grand Marnier or Herbed Butter. 4 oz serving.

Beef Flank Steak infused with our famous rub and cooked to medium (pink) Topped with your choice of a light beef gravy, mushroom demi or Gorgonzola butter. 4 oz serving. Served with: Sliced French Baguette, Summer Salad, Oven Roasted Potatoes.

**D – Prime Rib**

Price subject to change based on market. **\$40.99**

Boneless Prime Rib Roast seasoned and slow roasted for delicious flavor. May be served exhibition style with the addition of an event chef. Served with: Artisan Rolls, Spinach Salad and Garlic Mashed Potatoes

**Rentals and Staffing**

	Each	Total
100 each white china dinner plate, stainless dinner fork & knife with a paper dinner napkin	\$1.70	\$170.00
3 staff for 4 hours each:		\$420.00
Staff time is based on actual event times agreed upon with the client. Staffing is billed at \$35.00 per hour for each service staff. Please refer to Avenue Catering Enterprises' Terms of Service on our website for more details.		

Menu	Sub-Total w/Rentals & Staff	18% Event Production Fee*	8.5% Tax	Total	Minimum 25% Booking Fee	* The Production Fee is NOT a gratuity but a fee to cover costs such as equipment, décor, energy, insurance, permits and administrative expenses. This separate fee enables us to give you the best pricing for your menu without "factoring" these costs in like others do.
A	\$2,115.00	\$274.50	\$203.11	<b>\$2,592.61</b>	\$648.15	
B	\$2,489.00	\$341.82	\$240.62	<b>\$3,071.44</b>	\$767.86	
C	\$3,625.00	\$546.30	\$354.56	<b>\$4,525.86</b>	\$1,131.47	
D	\$4,689.00	\$737.82	\$461.28	<b>\$5,888.10</b>	\$1,472.02	Gratuities (tips) are NOT included in the total. However, gratuities are appreciated. All gratuities received are distributed only to those team members that work your event.

**Plated service starts at approximately \$60.00 per person. You can estimate the cost of the above menus as plated service by adding \$2,600.00 to the above totals.**

## *But Wait... There's More !*

### Some of our favorite appetizers

Pricing per serving

#### Artichoke Dip

\$3.75

Artichokes, cream cheese and spices served hot with crackers.

#### Salmon Flatbread

\$5.95

Thin flatbread is topped with a dill seasoned cheese spread topped with wild salmon, capers and red onion.

#### Brie Bites (Vegan/Vegitarian etc..)

\$3.15

Mini Phyllo cups filled with creamy brie then topped with jam.

### Additional Services

Additional Staff including Licensed Bartenders

\$35.00 / hour

### Beverage Services

Coffee/Tea Service

\$2.10 per person

Lemonade or Iced Tea with Lemon

\$1.50 per person

Guest Table Water Service with Spring Clip Bottles

\$1.30 per person

When you choose Avenue Catering, know that all of our services and staff are focused on ensuring your event is a success and the food served at your event is sourced, purchased and prepared specifically for your event. Don't forget about special diets and guests with possible allergies. We will work with you to ensure all of your guests get Fresh Fabulous Food.



Avenue Catering Enterprises is a fully licensed catering company providing outstanding service, creative decor, and delicious food. Whether your event is for 10 or 10,000, finger foods or fine dining, give us a call. Weddings, Corporate events, boxed lunches, breakfasts, banquets, and so much more. Wherever and whenever you need us, Avenue Catering will be there with Fresh Fabulous Food.

If you would like a quote for your event, contact us directly or use the handy form at

[www.CateringByAvenue.com](http://www.CateringByAvenue.com)