

# AVENUES BISTRO

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BROOKSIDE CATERING



Call Now To Book Your Next Event

816.333.5700

[info@pinhcateringkc.com](mailto:info@pinhcateringkc.com)

[www.pinchcateringkc.com](http://www.pinchcateringkc.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: 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: 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 Accomodate 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: 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**

### **Chocolate Gateau**

Quite simply chocolate decadence. A single, dense layer of rich, flourless chocolate cake made with the finest imported chocolates. Covered in a Kahlua chocolate ganache icing and finished with chocolate shavings

### **Rum Cream Cake**

A light, moist, almond cake which has been soaked in a Mexican Rum Cream Liqueur. Finished with a Rum Cream syrup reduction on top

### **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

### **Caramel Butterscotch Cake**

Caramel Cake layered with Butterscotch Mousse filling, Topped with Candied Pecans

### **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** Sauteed 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 event date.

## 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.

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Name	Phone Number	
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Email Address	Event Location	
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Event Date	Start Time	End Time
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Guest Count	Event Minimum	
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----- Renter Signature

----- Pinch Catering Representative