



Wedding Celebration

Overlooking the Scenic Atlantic Ocean

The staff at Avenue looks forward to being of service to you and your guests on your upcoming Wedding Day.

These packages are only suggestions, and we would be more than happy to custom design menus to meet your specific needs.

Please call to schedule an appointment for a personal wedding consultation and a tour of our facilities.

Menu is subject to change: Chef's seasonal preparation

Avenue Cocktail Reception

(\$130 per guest)

Champagne Greeting

Served Upon Guests' Arrival

Four Hours of Premium Open Bar

Includes Premium Liquors, House Red and White Wine, Imported & Domestic Beers

Artfully Presented:

International Cheese & Fruit Display

*Chef's Selection of Imported Fine Cheeses, Seasonal Fresh Fruit & Berries,
Garlic Croutons*

Fresh Garden Crudités Display

*Cherry Tomatoes, Radish, Cauliflower Florets,
Cucumber, Red and Yellow Peppers,
Carrot Sticks, Celery Stalks, Zucchini Sticks
Crème Fraîche*

Mediterranean Display

*Includes Cured Meats, Olives, Roasted Garlic, Pepperoncini, Mushrooms,
Anchovies, Artichoke Hearts and Various Cheeses*

Enhancements Available

One Hour Service of Passed Hors D'oeuvres

(Host to Select Five, Each Additional Selection-\$3)

Kobe Beef Slider

Tarragon Aioli, Caramelized Onions

Five Spice Chicken Brochette

Housemade Barbecue Sauce

Lamb Chop

With Rosemary Seasoned Crumbs

(\$ 5 supplement)

Prosciutto, Tomato & Asparagus Tartine

Multigrain Bread, Olive Oil

Crimini Mushrooms

Pancetta, Mornay Sauce

Lobster Parfait

Spicy Mayo, Tomato, Blood Orange, Baby Arugula

(\$ 5 supplement)

Mini Crab Cake

Whole Grain Mustard Aioli, Fresh Herb

Smoked Salmon

Spicy Humus

Tuna Tartare

Crispy Shallot, Lemon, Olive Oil

Wild Salmon Tartare

Crème Fraiche, Red Onion, Fresh Herbs

Shrimp Tempura

Teriyaki Glazed

Oyster Fritters

Choron Sauce

Scallop Crudo

Yuzu Emulsion

Croque Monsieur

Country Ham, Gruyere Cheese, Mornay Sauce

Pickled Beets

Heirloom Golden & Red; With Goat Cheese

Black Fig With Prosciutto

Blue D'auvergne Mousse

Tomato Basil Arancini

Fried Risotto Ball with Fresh Tomato Basil

Grilled Vegetables

Yellow Squash, Zucchini, Red Pepper, Eggplant

Watermelon & Goat Cheese

Prosciutto Chips

Tomato Tart

Pesto, Nicoise Olive

Pomme Puree with Uruguayan Black River Caviar

Yukon Gold Potatoes

(\$ 5 Supplement)

One Hour Service of Passed Petit Entrees

(Host to Select Two, Each Additional Selection-\$10)

Wild Salmon

Slow Roasted With Ratatouille, Olive Tapenade, Fried Basil

Branzino

Fingerling Potatoes, Tapenade, Fennel Salad

Steak Au Poivre

Confit Carrots, Roasted Asparagus, Potato Puree,

Peppercorn Sauce

(\$ 5 Supplement)

Chicken

Roasted with Oyster Mushrooms, Fava Beans, Carrots

Confit, Jus De Poulet

Macaroni Gratin

Thyme, Gruyere Cheese, Breadcrumbs

Short Ribs

Braised, Celery Root Puree, Roasted Vegetables,

Red Wine Reduction

Paella

Saffron Rice, Chorizo, Clams, Mussels, Sweet Peas, Parsley

(\$ 5 Supplement)

Australian Saddle of Lamb

Moroccan Couscous, Lamb Jus, Fresh Herbs

(\$ 5 Supplement)

Lobster Macaroni

Maine Lobster, Wild Mushrooms, Lobster Broth

(\$ 5 Supplement)

Crabmeat Imperial

Maryland Crabmeat Peppers, Olive Oil

Classic Carving Station

*Chef Attended Carving Board with Your Choice of Accompaniment
(Host to Select One)*

Garlic Roasted Leg of Lamb

Mint Sauce

Turkey Breast

Gravy, Stuffing, Cranberry Chutney

Prime Rib

Horseradish Cream

Filet Mignon

Au Jus

(\$5 supplement)

Accompaniments

(One Selection to Accompany Any Carving Station, Additional Selection - \$5)

Roasted Summer Vegetables

Olive Oil, Fresh Thyme

Couscous

Roasted Vegetables, Tomato Confit, Olive Oil

Cream of Spinach

Fresh Baby Spinach Sauté, Mornay Sauce

Pomme Puree

Roasted Brussels Sprouts

Thai Chili

Roasted Yukon Gold Potatoes

Red Onions, Scallion

Pasta Station

*A Uniformed Attendant to Serve Your Selections from Silver French Chafing Dishes
(Host to Select One)*

Penne

Asparagus, Fava Beans, Oyster Mushrooms, Artichoke Hearts, Pear Tomatoes, Olive Oil, Fresh Herbs

Orecchiette

Rock Shrimp, Baby Spinach, Heirloom Cherry Tomatoes, Fresh Basil

Pappardelle

Short Ribs, Cippolini Onions, Portabella Mushrooms, Thyme

Salad Station

(Host to select one)

Mixed Greens

Baby Tomatoes, Croutons, Balsamic Dressing

Caesar Salad

Romaine Hearts, Croutons, Fine Herbs

Greek Salad

Red Peppers, Cucumbers, Tomatoes, Feta Cheese

Tomato & Red Onion Confit

Mozzarella Pearls, Red Wine Dressing

Passed Dessert

(Host to select one, each additional selection-\$ 5)

Pot De Crème

Dark Chocolate Custard Topped With Fresh Whipped Cream

Crème Brulee

Madeleine

Profiteroles

Cream Puffs, Vanilla Ice Cream, Chocolate Sauce

Apple Tart Tatin

Warm Baked Apples in Caramel, Puff Pastry, Vanilla Ice Cream

Seasonal Upside Down Cheesecake

Seasonal Fruit, Graham Cracker Crust

American Coffee Bar

**Supplied Wedding Cake Will Be Presented & Plated At No
Additional Charge**

Avenue Dinner Reception

(\$150 per guest)

Champagne Greeting

Served Upon Guests' Arrival

Four Hours of Premium Open Bar

Includes Premium Liquors, House Red and White Wine, Imported & Domestic Beers

Artfully Presented:

International Cheese & Fruit Display

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Pesto, Nicoise Olive

Pomme Puree with Uruguayan Black River Caviar

Yukon Gold Potatoes
(\$ 5 Supplement)

Four Course Dinner

First Course (Host to select two)

SOUP DU JOUR

ROASTED HEIRLOOM BEET SALAD

Belgian Endive, Frisee, Fourme D'Ambert, Walnut Vinaigrette

MACARONI GRATIN

Mornay Sauce, Gruyere, Thyme Breadcrumbs

CRAB IMPERIAL

Crabmeat, Peppers, Olive Oil, Croutons

Second Course

MIXED GREEN SALAD

Cherry tomatoes, banyuls vinaigrette

Third Course (Host to select two)

SALMON

Braised Cannellini Beans, Cippolini Onions, Leeks, Spinach, Truffled Nage

BRANZINO

Fingerling Potatoes, Tapenade, Fennel Salad

CHICKEN

Roasted, Potato Puree, Asparagus, Oyster Mushrooms, Jus De Poulet

SHORT RIBS LOLLIPOP

Roasted Vegetables, Creamy Polenta

LAMB CHOP (\$5 supplement)

Grilled, Ratatouille, Spinach

STEAK AU POIVRE (\$5 supplement)

Prime Flatiron Steak, Pomme Puree, Creamed Spinach, Au Poivre Sauce

TROUT AMANDINE

Haricots Verts, Lemon Beurre Blanc, Toasted Almonds

Dessert (Host to select one)

PROFITEROLES

Cream Puffs, Vanilla Ice Cream, Chocolate Sauce

CRÈME BRULÉE

Madeleine

POT DE CREME

Dark Chocolate Custard Topped With Fresh Whipped Cream

Food & Beverage Minimums Apply based on Availability

(20% Service Charge & 7% N.J. State Sales Tax is additional)

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