



Plated menus are a great way for large dining parties to dine with ease. Avenue M's \$80 plated menu is a pre-set menu. Please select your menu. Your guests will select which menu items they want at the time of dining. Each guest can choose one item for each course. Special limited menus will be provided at the time of dining.

\$80 PLATED MENU

**** SELECT 3 OPTIONS****

Appetizer

Maryland style crab cakes with avocado relish and remoulade sauce

Fresh grilled polenta cake with roasted cippolina onion and wild mushroom ragout

House cured salmon gravlox with cucumbers,
crème fraiche, Osetra caviar and gaufrette potato

Maki roll served with wasabi, pickled ginger and soy

Oysters Rockefeller served by the half dozen
creamed spinach and hollandaise sauce

Jumbo shrimp cocktail with horseradish sauce

Grilled marinated lamb lollipop chops
with housemade hummus and tzaziki sauce

Blue fin tuna sashimi served with daikon radish

Coconut Shrimp with vanilla sauce and balsamic glaze

**** SELECT 2 OPTIONS****

Soup and Salad

Caesar salad

crisp romaine hearts, croutons and parmesan- romano cheese
and 12 month aged manchego

Avenue M Chop salad

Chopped iceberg and romaine lettuce, crumbled bleu cheese,
crispy prosciutto, red onion, tossed in citrus vinaigrette

Wedge salad
With baby iceberg lettuce, apple wood smoked bacon,
Crumbled bleu cheese with baby tomatoes

Goat Cheese salad
with mesclun greens, Belgian endive,
warm goat cheese and dijon vinaigrette

Roasted tomato soup with cheese puffs

Lobster bisque with sweet corn ragout

Roasted Artichoke Soup
With tobiko and toast points

**** SELECT 3 OPTIONS****

Entrée Selection

Grilled Wild king Salmon
With curry tomato butter sauce

Miso Glazed Chilean Sea Bass
with wild rice and baby bok choy

Pan-seared chicken breast stuffed with lemon-thyme butter
served with fingerling potatoes, pearl onions,
slab bacon and trumpet mushroom sauce

Roasted boneless duck breast
with saffron risotto, leeks and asparagus

Housemade fettucine
with grilled eggplant, artichokes
and parmesan-romano cheese
in a fresh roasted tomato sauce

Lump crab meat ravioli
with asparagus and a light cream
red bell pepper sauce

Braised beef short ribs
with wild mushroom demi-glaze

Grilled Double-Cut Pork Chop
with mashed potatoes, "three chiles coulis," sourcream and lime

****SELECT 2 OPTIONS ****

Sides

Served Family Style

Four cheese twice-baked potato

Roasted garlic mashed potatoes

Fresh creamed corn off the cob

Sautéed button mushrooms and onions

Fresh jumbo asparagus with hollandaise sauce

**** SELECT 3 OPTIONS****

Dessert

Chocolate Ganache Cake
with Raspberries

Carrot Cake

Chocolate Covered Strawberries

Assorted Truffles

Hot Skillet Cookie

Lavender Crème brulee

* Bread basket & Coffee/Decaf/Tea service included