

AVA Lounge

STATIONARY HORS D'OEUVRES

Fruit

Sliced melon, pineapple, papaya, kiwi, grapes and berries(seasonal).

Cheese

A selection of imported and domestic cheeses, garnished with seasonal fresh fruit. Accompanied by sliced breads and assorted crackers.

Artisan Cheese

A selection of handcrafted cheeses, garnished with dried fruits, grapes and English walnuts. Accompanied by hearth-baked breadsand crackers.

Fruit and Cheese

Imported and domestic cheeses, seedless grapes, strawberries, apples, pineapples and melon. Accompanied by sliced breads and crackers.

Crudité

Seasonal medley of baby zucchini, patty pan squash, asparagus, radishes, cherry tomatoes, baby carrots, broccoli, cauliflower, herb dip.

Charcuterie

A selection of traditional and vegetable pâtés, terrines, cured sausages and ham. Accompanied by cornichons, imported olives, stone-ground and Dijon mustards and sliced breads.

Antipasto Misto

Soppresata venetta, sweet coppa, prosciutto di Parma, smoked mozzarella, Ciliegine, roasted red peppers, grilled eggplant, fennel and zucchini, marinated artichokes, Kalamata and picholine olives. Accompanied by hearth-baked breads.

English Tea

Smoked salmon points, chicken on whole wheat, Heritage ham with cheddar on mini brioche, egg mayonnaise with cress, cheddar cheese twists, seedless grapes and strawberries.

Indian Spice Market

Skewers of Tandoori chicken and lamb with garam masala, potato somosas, raita, cilantro chutney and crispy papadums.

Pan Asian

Thai beef sate, lemon-grass shrimp, asparagus spears, gingered carrots and crispy wontons.

Pacific Rim

Skewers of Szechuan shrimp and Thai red-currried chicken, vegetable spring rolls, pickled ginger, wasabi, soy-scallion dipping sauce.

Provence Grill

Skewers of fire-grilled shrimp and rosemary garlic chicken, grilled zucchini and sun-dried tomatoes, Belgian endive, marinated olives, herb chevre dip and red pepper rouille.

Mardi Gras

Blackened chicken skewers, skewers of spicy fire-roasted shrimp, andouille sausage slices, mini crabcakes, sweet potato chips, spicy creole remoulade.

Tapas Bar and Grill

Skewers of garlic and chili shrimp, mini beef empanadas, chorizo, shrimp spaella balls, manchego cheese triangles, roasted garlic aioli, marinated olives, toasted ficelle.

**Small baskets serve an average of 8 – 12 guests. Large baskets serve an average of 12 – 17 guests.
Based on a two-hour event. 48 hour notice required.**