

Avenue Celebrations

Whether you're planning a Wedding, Rehearsal Dinner, Anniversary, Bridal or Baby Shower, Avenue is the ideal destination for affairs to remember. The casual elegance of our unique beachside venue is sure to enchant your guests from the moment they arrive. The perfect pairing of a luminous sunset and sweeping views of the Atlantic Ocean makes any occasion even more special.



With events ranging from intimate to extravagant, our Events Manager will design your special occasion focusing on your personal style and taste. Our sumptuous cuisine and festive libations will leave your guests raving about your perfect event.

Dining Room

Our Beautiful first floor Dining room offers options for your seated Brunch or Dinner.



Please note the Avenue Brunch and Avenue Dinner would not be a private event.

All food and beverage are subject to 22% gratuity and N.J. State sales tax

Avenue Brunch

First Course

(Host to Select 2)

Soup Du Jour

Chef's Seasonal Selection

Baked Heirloom Beets

Feta Goat Cheese, Chive Oil, Frisee, Arugula

Macaroni Gratin

*Mornay Sauce, Gruyere,
Thyme Breadcrumbs*

Mixed Green Salad

Cherry Tomatoes, Banyuls Vinaigrette

Salade Verte

Bibb Lettuce, Haricot Verts, Banyuls Vinaigrette, Tarragon

Granola

Greek Yogurt, Fresh Fruit, Raspberry Compote

Fruit Salad

Seasonal Fruit, Fresh Mint

Dessert

(All Included)

Profiteroles

*Vanilla Ice Cream, Toasted Almonds,
Chocolate Sauce*

Crème Brulee

Seasonal Berries

Pot De Crème

*Dark Chocolate Custard,
Chantilly*

Second Course

(Host to Select 3)

Avenue Breakfast

*Scrambled Eggs, Breakfast Potatoes, Country Toast, Bacon
(Only available to parties of 30 or less)*

Trout Amandine

*Haricots Verts, Lemon Beurre Blanc,
Toasted Almonds*

Turkey Club

*Organic Free-Range Turkey, Rosemary Aioli, Bacon, Bibb Lettuce,
Tomato, Red Onion, Sourdough Bread*

Le Burger Deluxe

*Black Angus, Grilled Onions, Cheese, Pomme Frites, Tomato, Dill
Pickle, Brioche Bun*

Lobster Roll

(\$5 Supplement)

Tomato, Brioche Bun, Spicy Mayonnaise, Oranges, Arugula

Steak Frites

(\$5 Supplement)

Seared Flat Iron Steak, Pomme Frites

Avenue Veggie Burger

*Black Bean, Kale & Quinoa Burger,
Grilled Portobello Mushrooms, Hummus, Roasted Red Aioli*

Salad Nicoise

(\$5 Supplement)

*Gem Lettuce, Tuna Confit, Eggs, White Anchovy, Black Olives,
Seared Tuna, Haricots Verts, Tomato*

French Toast

Brioche Pain Perdu, Seasonal Fruit

Quiche Florentine

Egg custard, Spinach, Gruyere, Pastry Shell

All Beverages to be Charged on Consumption

Avenue Dinner

First Course

(Host to Select 2)

Soup Du Jour
Chef's Seasonal Selection

Baked Heirloom Beets
Feta Goat Cheese, Chive Oil, Frisee, Arugula

Macaroni Gratin
Mornay Sauce, Gruyere,
Thyme Breadcrumbs

Mixed Green Salad
Cherry Tomatoes, Banyuls Vinaigrette

Escargot
Parsley, Garlic Butter

Salad Verte
Bibb Lettuce, Haricots Verts, Banyuls
Vinaigrette, Tarragon

Dessert

(All Choices Included)

Profiteroles
Vanilla Ice Cream, Toasted Almonds,
Chocolate Sauce

Crème Brulé
Madeline, Currants

Pot De Crème
Dark Chocolate Custard,
Chantilly

Second Course

(Host to Select 3)

Seared Scottish Salmon
Sautéed Baby Kale, Celeriac, Pomme Puree, butter Honey
Squash, Pickled Yellow Beets

Seared Chicken Breast
Lemon Cracked Pepper Risotto, Roasted Cauliflower,
Parmesan Fondue

Two Rivers Mushroom Crepe
Local Organic Mushroom, Fine Herbs,
Champagne Emulsion (V)

Flat Iron Steak
(\$5 supplement)
Prime Flat Iron Steak, Pomme Dauphine,
Grilled Asparagus, Sauce Au Poivre

Trout Amandine
Haricots Verts, Lemon Beurre Blanc,
Toasted Almonds

Gemelli Primavera
Fresh Pasta, Seasonal Vegetables, Parmesan

All Beverages to be Charged on Consumption

Avenue Seated Dinner Reception

Availability Date Specific

The Avenue Dinner Reception was created with our most discerning couple in mind. Imagine your ceremony and cocktail hour in our third-floor rooftop lounge overlooking the glimmering Atlantic Ocean, followed by a Private, Three Course seated dinner in our stunning 1st floor restaurant dining room. You are welcome to add your own decorative touches to our dining room, creating the perfect vision for your wedding. Our extraordinary staff will provide you with exemplary service as they regale your guests with the most delectable cuisine on the East Coast, and a Five Hour Premium Open Bar.



The cocktail hour features a stunning display of sweet and savory delights, to which guests may help themselves. Servers pass a variety of Hors D'Oeuvres, and the Bartenders quench your guests' thirsts from our premium bar.

All food and beverage is subject to 22% gratuity and N.J. State sales tax
Chef's seasonal preparation, pricing and menu are subject to change

Artfully Presented Display

(Host to Select Three)

Le Fromager

*Local and Imported Cheeses, Mixed Nuts and Dried Fruits, Crusty County Bread,
Seasonal Jams and Jellies, Fresh Fruits, Local Honey*

Le Jardin Party

*Tall Raw and Pickled vegetables, House Made Spreads,
Flatbreads, Lettuce Spears, Cucumber Tomato Salad, Sea Salt Gris*

Mediterranean Mezze

*Tzatziki, Muhammara, Dolmas, Tabouli, Babaganoush, Rosemary Flat Breads,
Jars of Marinated Olives, Artichokes, White Anchovies*

Hummus Bar

*Different varieties of House Made Whipped Hummus, Sundried Tomato Pesto, Crispy Wild Mushrooms,
Roasted Piquillo Peppers, Organic Quinoa Salad, Spicy Crunchy Chickpeas, Warm Mixed Pita*

Le Charcuterie

(\$5 per person supplement)

*House Made County Pate, Cured Traditional Hams and Meats, House Made Mustards,
Harissa, House Pickles, Warm Baguette*

Caviar Dream Station

(\$20 per person supplement)

*A Selection of Classic and Sustainable Caviars: American Sturgeon, Smoked Trout and Specialty Caviars,
Warm Blinis Made to Order, Classic Accompaniments*

Also Included

Seafood Raw Bar

A Selection of Premium Quality Fresh Seafood Presented Over Shaved Ice

*Tiger Shrimp, Clams, Oysters, Snow Crab Claws
Mignonette, Cocktail Sauce, Spicy Mayo, Lemon*

Chef's Carving Station

*Chef Attended Carving Board
(Host to Select One)*

Lemon and Dill Roasted Canadian Trolled Salmon

Or

Rosemary Rubbed Pork Loin

One Hour Service of Passed Hors D'oeuvres

(Host to Select Five)

Tuna Tartare

Pine Nuts, Green Apples, Yuzu Gelee

Crab Salad Barquettes

Grapefruit Lemon Dressing

Scallop Ceviche

Citrus Emulsion, Rosemary Dressing

Lobster Roll

*Spicy Mayo, Tomato, Orange, Baby Arugula
(\$5 supplement)*

Smoked Salmon Rillettes

Sesame Cone

Tartare of Vegetables

Avocado Cremeux, Crispy Rice

Chicken Satay

Chili Peanut Sauce

Kobe Beef Slider

Smoked Pepper Aioli

Barbequed Short Rib Tart

Hudson Cheddar, Bourbon Relish

Wild Mushroom Arancini

Truffled Crème Fraiche

Leek & Shiitake Spring Roll

Honey Soy Glaze

Mushroom Tart

Pancetta, Mornay Sauce

Mini Crab Beignet

Avocado Mousse

Crispy Shrimp Balls

Spicy Mayo

Fourme d'Ambert Stuffed Dates

Speck Wrapped

Croque Monsieur Bites

Cherry Mustard

The Cocktail Hour is followed by a formal seated dinner. Guests will place their orders from custom made menus, created just for your wedding. The five-hour open bar continues as guests enjoy their appetizers and entrees.



My husband and I were married at Avenue in September '17. The venue was gorgeous. Having grown up in Long Branch, we were very excited to be able to get married at this beautiful beach location and the rooftop lounge at Avenue was so classy and cool. It was perfect! Nancy, Chris, Bri and the rest of the staff were so accommodating. I must have sent 15 emails over the course of 4 months to ask questions and their responses were always clear, cordial and timely! They made the process comforting and easy. Our guests LOVED the venue and said that food and setting were amazing. - Carol and Joe

First Course

(Choose One)

Heirloom Beet Salad

Goat Cheese, Spiced Walnut, Frisée, Arugula

Caprese Salad

Mozzarella, Heirloom Tomatoes

Mixed Green Salad

Shaved vegetables, Banyuls Vinaigrette

Second Course

(Choose Two)

Trout Amandine

Buerre Blanc, Haricot Vert

½ Roasted Chicken

Mixed Mushroom, Fingerling Potatoes, Jus de Poulet

Canadian Salmon

Seasonal Preparation

Filet Mignon

Grilled Asparagus, Mashed Potato, Demiglace

Grilled Vegetable Tower

Roasted vegetable Puree, Avocado, Pesto



If I could give this place 10 stars I would. The location alone is stunning, the view and the location were amazing. I had my wedding poolside and used the lounge area for the reception. Besides the location, the staff was GREAT. They were responsive, informative, gave feedback suggestions and were helpful every step of the way. In frantic normal bride mode, I would send emails at 2 am and would wake up to a positive response. I could not have been happier with the location I choose. -Jen and Rochelle

But while you enjoy your delicious dinner, be sure to leave room for our stunning Venetian Hour. Relish in a lavish display of house made international delights, ranging from the simplicity and comfort of Cookies & Milk to the European flair of Crème Brulé. And enjoy a steaming shot of espresso while indulging in this sweet fest!

Breakfast Egg Station

Assorted Doughnuts

Cream Puffs

Ice Cream Sundae Bar

Mini Crème Brulé

Cookies and Milk

Petit Cakes

Petit Fours

Assorted Fresh Fruit

Popcorn Machine Warm

Pretzels

Cannoli

Mini Pot de Crème



Five Hours of Premium Open Bar

*American Coffee, Espresso and Soft Drinks
Guest Supplied Wedding Cake Will Be Presented & Plated*

All food and beverage are subject to 22% Gratuity and N.J. State sales tax

Rooftop Lounge

If a Cocktail Style Event is more your style, than our gorgeous Rooftop Lounge overlooking the shimmering Atlantic Ocean is the perfect option. You will have exclusive access to the entire floor throughout the duration of your Event. Perfect for Weddings, Welcome Celebrations, Rehearsal Dinners, and Bridal Showers.



Availability Based on Room Minimums

*Chef's seasonal preparations: Pricing and menu are subject to change
Pricing is subject to N.J. State sales tax and 22% gratuity*

Avenue Brunch Buffet

Artfully Presented

Bagels

Cream Cheese/ Butter

Danish Pastries

Croissant, Pain au Chocolat, Sweet Brioche

Brunch

(Host to Select 3)

Belgian Waffles

Berry Salad, Whipped Cream, Maple Syrup

Smoked Salmon Display

(\$5 Per person supplement)

Traditional Accoutrements

Granola

Fresh Fruit, Yogurt, Berry Puree, Mint

Turkey Club

*Organic Free-Range Turkey, Rosemary Aioli, Bacon, Bibb Lettuce,
Tomato, Red Onion, Sourdough Bread*

French Toast

Brioche Pain Perdu, Seasonal Fruit

Petite Quiche Tarts

Melange of Seasonal Quiche

Eggs Benedict

(Choice of 1)

Classic: Canadian Bacon, Hollandaise

Norway: Smoked Salmon, Hollandaise (\$5)

Jersey: Crab Cake, Hollandaise (\$5)

Three Hours of Limited Open Bar

*Includes, House Red and White Wine, Mimosas, Imported & Domestic Beers American Coffee Bar and Soft Drinks
Premium Open Bar Available at Additional Cost*

Omelet Station

(Regular or Egg Whites)

Asparagus, Exotic Mushrooms, Fresh Herbs,
Green Onions,

Red Onions, Tomatoes,
Cheddar Cheese

Includes: Roasted Breakfast Potatoes
Sausage and Bacon

Chef Station

(Host to Select One)

Carving Station

Lemon and Dill Roasted Salmon

Roasted Seasonal Vegetables

Crepe Station

Sweet: Seasonal Fruit, Whipped Cream, Nutella,
Chocolate Sauce,

Savory: Asparagus, Exotic Mushrooms, Fresh
Herbs, Green Onions,

Red Onions, Tomatoes,
Cheddar Cheese

Includes: Roasted Breakfast Potatoes
Sausage and Bacon

Pasta Station

(Host to select 1)

Orecchiette

Bolognese or Pomodoro Style, Pressed Tomatoes,
Basil

Gemelli

Shrimp, Baby Spinach, Heirloom
Cherry Tomatoes,

Cavatelli

Short Ribs, Cippolini Onions, Exotic Mushrooms,
Roasted Vegetables

(\$5 Supplement)

Macaroni Gratin

Gruyere Cheese, Thyme, Breadcrumbs

Gnocchi Di Sardi

Lobster Bolognese, Saffron Mascarpone
(\$10 Supplement)

Classic Penne a la Vodka

Tomato, Cream, Fresh Herbs

Market Salads

(Host to Select 1)

Greek Salad

Red Peppers, Cucumbers, Tomatoes, Feta Cheese,
Kalamata Olives

Snipped Local Greens

Banyuls Dressing, Black Olive Praline

Caesar Salad

Romaine Hearts, Croutons, Fine Herbs

Local Burratta

(\$5 Supplement)

Marinated Tomatoes, Basil Essence

Beet Salad

Arugula, Frisée, Goat Cheese, Chive Oil,
Lemon Vinaigrette

Bibb Hearts

Tarragon Dressing, Crispy Onions

Salade Niçoise

Seared Tuna, Sweet Gem Lettuce, Sicilian Tuna,
Fingerling Potatoes, Niçoise Olives, Anchovies, Green
Beans
(\$10 Supplement)

Dessert Bites

(Host to Select 1)

Pot De Crème

Dark Chocolate Custard, Fresh Whipped Cream

Mini Meyer Lemon Meringue Tarts

French Macarons

Crème Brulé

Profiteroles

Choux Pastry, Vanilla Ice Cream, Chocolate Sauce

Dark Chocolate Tartelettes

Avenue Cocktail Party

During the first hour, your guests will be awed by a beautiful display of sweet and savory delights, where they are welcomed to help themselves as servers pass a variety of delicious Hors D'oeuvres, and the Bartenders quench your guests' thirst from our fully stocked bar.



Three Hours of Premium Open Bar

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

Artfully Presented

(Host to Select 3)

Le Fromagere

*Local and Imported Cheeses, Mixed Nuts and Dried Fruits, Crusty County Bread,
Seasonal Jams and Jellies, Fresh Fruits, Local Honey*

Le Jardin Party

*Tall Raw and Pickled vegetables, House Made Spreads,
Flatbreads, Lettuce Spears, Cucumber Tomato Salad, Sea Salt Gris*

Mediterranean Mezze

*Tzatziki, Muhammara, Dolmas, Tabouli, Babaganoush, Rosemary Flat Breads,
Jars of Marinated Olives, Artichokes, White Anchovies*

Hummus Bar

*A Variety of House Made Whipped Hummus, Sundried Tomato Pesto, Crispy Wild Mushrooms,
Roasted Piquillo Peppers, Organic Quinoa Salad, Spicy Crunchy Chickpeas, Warm Mixed Pita*

Le Charcuterie

(\$5 per person supplement)

*House Made County Pate, Cured Traditional Hams and Meats,
House Made Mustards, Harissa, House Pickles, Warm Baguette*

Caviar Dream Station

(\$20 per person supplement)

*A Selection of Classic and Sustainable Caviars: American Sturgeon, Smoked Trout and Specialty Caviars, Warm Blinis Made to
Order, Classic Accompaniments*

One Hour Service of Passed Hors D'oeuvres

(Host to Select Five)

Tuna Tartare

Pine Nuts, Green Apples, Yuzu Gelee

Crab Salad Barquettes

Grapefruit Lemon Dressing

Scallop Ceviche

Citrus Emulsion, Rosemary Dressing

Smoked Salmon Rillettes

Sesame Cone

Tartare of Vegetables

Avocado Cremeux, Crispy Rice

Chicken Satay

Chili Peanut Sauce

Kobe Beef Slider

Smoked Pepper Aioli

Foie Gras Mousse

Pickled Raisins, Brioche
(\$5 supplement)

Antipasto Skewers

Artichokes, Olive, Salami, Ciliegine Mozzarella

Caprese Skewers

Cherry Tomatoes Mozzarella, Basil

Croque Monsieur Bites

Cherry Mustard

Fourme D'Ambert Stuffed Dates

Speck Wrapped

Barbequed Short Rib Tart

Hudson Cheddar, Bourbon Relish

Wild Mushroom Arancini

Truffled Crème Fraiche

Leek & Shiitake Spring Roll

Honey Soy Glaze

Mushroom Tart

Pancetta, Mornay Sauce

Mini Crab Beignet

Avocado Mousse

Crispy Shrimp Balls

Spicy Mayo



Thank you, Nancy. I can't tell you how much I appreciate your help and hard work to make the night so wonderful...and always with a smile. Thanks for everything. – Abe

Our dinner hour will treat your guests to a choice of Petit Entrees, passed for a full hour. The premium open bar will continue to satisfy even the most discerning drinker



One Hour Service of Passed Petit Entrees

(Host to Select Two)

Canadian Salmon

Puy Lentils, Mustard Crema

Macaroni and Cheese

Thyme, Gruyere Cheese, Breadcrumbs

Striped Bass

*Cannellini Beans, Pesto Broth,
Baby Spinach, Cello Radish*

Flat Iron Steak

*Prime Flat Iron Steak, Pomme Dauphine,
Asparagus, Sauce Au Poivre*

Dutch Chicken

Roasted Fingerlings, Wild Mushrooms, Jus De Poulet

Mini Burgers and Fries

Smoked Pepper Aioli, Crispy Fries

Crabmeat Parmentier

Maryland Crabmeat, Peppers, Olive Oil

Melted Spiced Short Ribs

Grits, Pickled Onions, Fourme D'Ambert

Chicken Tenders

*All-Natural Crispy Chicken, French Fries,
Honey Dijon*

Grilled Cheese

Tomato Soup Sips

New Zealand Rack of Lamb

*Spinach, Lamb Jus
(\$ 5 Per Person Supplement)*

It was an absolute success!!! Your team is amazing! -Hymie

After dinner, indulge your sweet tooth with one of our decadent desserts from the kitchen of our in-house Pastry Chef.

Dessert Bites

(Host to Select One)

Pot De Crème

Dark Chocolate Custard, Chantilly

Blueberry & Mascarpone Tart

*Petit Sable, Lemon Ice Cream,
Crispy Streusel*

Profiterole

*Vanilla Ice Cream, Toasted Almonds,
Chocolate Sauce*

Dark Chocolate Tart

*Sugar Shell, Milk Chocolate Custard,
Dark Chocolate Ganache, Whipped
Cream, Raspberry Sauce*

Key Lime Tarts

*Coconut, Whipped Cream,
Raspberry Reduction*

Flourless Chocolate Cake

Caramel, Whipped Cream

Crème Brulee

Seasonal Berries



American Coffee Bar

Guest Supplied Cake Will Be Presented & Plated

*Chef's seasonal preparations: Pricing and menu are subject to change
Pricing is subject to N.J. State sales tax and 22% gratuity*

Cocktail Reception

The Avenue Cocktail Event lends itself perfectly to our unique venue. This Four-Hour package includes premium open bar and a combination of displayed and passed delicacies.

So, yes, it is one big cocktail party!



Four Hours of Premium Open Bar Included

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

During the first hour, your guests will be awed by a beautiful display of sweet and savory delights, where they are welcomed to help themselves as servers pass a variety of delicious Hors D'oeuvres, and the Bartenders quench your guests' thirst from our fully stocked bar.

Artfully Presented Display

(Host to Select Three)

Le Fromagere

*Local and Imported Cheeses, Mixed Nuts and Dried Fruits, Crusty County Bread,
Seasonal Jams and Jellies, Fresh Fruits, Local Honey*

Le Jardin Party

*Tall Raw and Pickled vegetables, House Made Spreads,
Flatbreads, Lettuce Spears, Cucumber Tomato Salad, Sea Salt Gris*

Mediterranean Mezze

*Tzatziki, Muhammara, Dolmas, Tabouli, Babaganoush, Rosemary Flat Breads,
Jars of Marinated Olives, Artichokes, White Anchovies*

Hummus Bar

*Different varieties of House Made Whipped Hummus, Sundried Tomato Pesto, Crispy Wild Mushrooms,
Roasted Piquillo Peppers, Organic Quinoa Salad, Spicy Crunchy Chickpeas, Warm Mixed Pita*

Le Charcuterie

(\$5 per person supplement)

*House Made County Pate, Cured Traditional Hams and Meats,
House Made Mustards, Harissa, House Pickles, Warm Baguette*

Caviar Dream Station

(\$20 per person supplement)

*A Selection of Classic and Sustainable Caviars: American Sturgeon, Smoked Trout and Specialty Caviars,
Warm Blinis Made to Order, Classic Accompaniments*

Also Included

Chef's Carving Station

*Chef Attended Carving Board
(Host to Select One)*

Lemon and Dill Roasted Canadian Trolled Salmon

Or

Rosemary Rubbed Pork Loin

One Hour Service of Passed Hors D'oeuvres

(Host to Select Five)

Tuna Tartare

Pine Nuts, Green Apples, Yuzu Gelee

Crab Salad Barquettes

Grapefruit Lemon Dressing

Scallop Ceviche

Citrus Emulsion, Rosemary Dressing

Smoked Salmon Rillettes

Sesame Cone

Tartare of Vegetables

Avocado Cremeux, Crispy Rice

Chicken Satay

Chili Peanut Sauce

Kobe Beef Slider

Smoked Pepper Aioli

Foie Gras Mousse

Pickled Raisins, Brioche

(\$5 supplement)

Caprese Skewers

Cherry Tomatoes Mozzarella, Basil

Barbequed Short Rib Tart

Hudson Cheddar, Bourbon Relish

Wild Mushroom Arancini

Truffled Crème Fraiche

Leek & Shiitake Spring Roll

Honey Soy Glaze

Mushroom Tart

Pancetta, Mornay Sauce

Mini Crab Beignet

Avocado Mousse

Crispy Shrimp Balls

Spicy Mayo

Fourme D'Ambert Stuffed Dates

Speck Wrapped

Croque Monsieur Bites

Cherry Mustard

Antipasto Skewers

Artichokes, Olive, Salami, Ciliegine Mozzarella

Our dinner hour will treat your guests to an abundant buffet where they are welcome to indulge as often as they like. The servers will be passing a choice of Petit Entrees and the premium open bar will continue to satisfy even the most discerning drinker.



Avenue was an amazing venue, and everything was just perfect. They were very professional, and the food was top notch! -Elyse and David

One Hour Service of Passed Petit Entrees

(Host to Select Two)

Canadian Salmon

Puy Lentils, Mustard Crema

Macaroni and Cheese

Thyme, Gruyere Cheese, Breadcrumbs

Striped Bass

Cannellini Beans, Pesto Broth,
Baby Spinach, Cello Radish

Flat Iron Steak

Prime Flat Iron Steak, Pomme Dauphine,
Asparagus, Sauce Au Poivre

Dutch County Chicken

Roasted Fingerlings, Wild Mushrooms, Jus De Poulet

Mini Burgers and Fries

Smoked Pepper Aioli, Crispy Fries

Crabmeat Parmentier

Maryland Crabmeat, Peppers, Olive Oil

Melted Spiced Short Ribs

Grits, Pickled Onions, Fourme d'Ambert

Chicken Tenders

All-Natural Crispy Chicken, French Fries,
Honey Dijon

Grilled Cheese

Tomato Soup Sips

New Zealand Rack of Lamb

Spinach, Lamb Jus
(\$ 5 Per Person Supplement)

Pasta Station

A Uniformed Attendant to Serve Your Selections from Silver French Chafing Dishes

(Host to Select One)

Orecchiette

Bolognese or Pomodoro Style,
Pressed Tomatoes, Basil

Cavatelli

Short Ribs, Cippolini Onions, Exotic
Mushrooms, Roasted Vegetables
(\$5 Per Person Supplement)

Classic Penne a la Vodka

Tomato, Cream, Fresh Herbs

Gemelli

Shrimp, Baby Spinach, Heirloom Cherry Tomatoes,
Fresh Basil

Tortellini Alfredo

Garlic, Parmesan Cheese, Parsley

Salad Station

(Host to Select One)

Greek Salad

Red Peppers, Cucumbers, Tomatoes,
Feta Cheese, Kalamata Olives

Snipped Local Greens

Local Romaine, Mixed Baby Lettuce, Bibb Hearts,
Variety of House Made Dressings

Beet Salad

Arugula, Frisee, Crumbled Goat Cheese, Lemon Vinaigrette

Salade Nicoise

Sweet Gem Lettuce, Sicilian Tuna, Olives, Beans
(\$5 Supplement)

Local Burratta

Marinated Tomatoes, Basil Essence
(\$5 Supplement)

Bibb Hearts

Tarragon Dressing, Crispy Onions

Caesar Salad

Romaine Hearts, Croutons, Fine Herbs

Chef Station

(Host to Select One of the Following)

Chef Attended Carving Station

(Choice of One, Served with One Accompaniment)

Honey Glazed Fresh Ham
Cider Glazed

Organic Turkey Breast
Traditional Gravy, Cranberry Sauce

Chestnut Sausage Stuffing
Baguette, Sage, Chicken Sausage

Roasted Seasonal Vegetables
Olive Oil, Fresh Thyme

Baked Yukon Gold Potatoes
Red Onions, Scallion

Herb Roasted Leg of Lamb
Mint Raita Sauce
(\$5 Per Person supplement)

Accompaniments

(Choice of One)

Pomme Puree
Yukon Gold Potatoes, Cream, Butter

Green Bean Amandine
Sautéed Haricots Verts, Toasted Almonds

Herb Roasted Filet of Beef
Bordelaise
(\$10 Per Person Supplement)

Prime Rib of Beef
Horseradish Cream, Brioche Dinner Rolls

Brussels Sprouts
Thai Chili, Lemon Juice

Macaroni Gratin
Thyme, Gruyere Cheese, Breadcrumbs

Grilled Asparagus

Or

Paella Station

(Host to Select One)

Royale

(\$10 supplement per person)

Saffron Rice, Chorizo, Shrimp, Clams, Mussels, Sweet Peas,
Parsley,
Chicken Drumstick, Local Lobster

Classic

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

Valenciano

(\$5 supplement per person)

Saffron Rice, Chorizo, Shrimp, Clams, Mussels, Sweet Peas,
Parsley,
Chicken Drumstick

*After dinner, indulge your sweet tooth with one of our
decadent desserts from the kitchen of our in-house
Pastry Chef*

Dessert Bites

(Host to Select One)

Pot De Crème

Dark Chocolate Custard, Chantilly

Blueberry & Mascarpone Tart

*Petit Sable, Lemon Ice Cream,
Crispy Streusel*

Profiterole

*Vanilla Ice Cream, Toasted Almonds,
Chocolate Sauce*

Dark Chocolate Tart

*Sugar Shell, Milk Chocolate Custard,
Dark Chocolate Ganache, Whipped
Cream, Raspberry Sauce*

Key Lime Tarts

*Coconut, Whipped Cream,
Raspberry Reduction*

Flourless Chocolate Cake

Caramel, Whipped Cream

Crème Brulee

Seasonal Berries



American Coffee Bar

Guest Supplied Cake Will Be Presented & Plated

*Chef's seasonal preparations: Pricing and menu are subject to change
Pricing is subject to N.J. State sales tax and 22% gratuity*

Avenue Teen Experience

Whether you're celebrating a birthday, graduation or other special occasion, Avenue is the ideal destination for affairs to remember.

The casual elegance of our unique beachside venue is sure to enchant your guests from the moment they arrive. The perfect pairing of a luminous sunset and sweeping views of the Atlantic Ocean makes any occasion even more special.



During the first hour, your guests will be drawn to an assortment of delectable light pickings, while servers pass a variety of delicious Hors D'oeuvres!

All Food and Beverage is subject to NJ State Sales Tax and 22% Gratuity

Artfully Presented Display

(Host to Select Three)

Le Fromagere

*Local and Imported Cheeses, Mixed Nuts and Dried Fruits, Crusty County Bread,
Seasonal Jams and Jellies, Fresh Fruits, Local Honey*

Le Jardin Party

*Tall Raw and Pickled vegetables, House Made Spreads,
Flatbreads, Lettuce Spears, Cucumber Tomato Salad, Sea Salt Gris*

Mediterranean Mezze

*Tzatziki, Muhammara, Dolmas, Tabouli, Babaganoush, Rosemary Flat Breads,
Jars of Marinated Olives, Artichokes, White Anchovies*

Hummus Bar

*Different varieties of House Made Whipped Hummus, Sundried Tomato Pesto, Crispy Wild Mushrooms,
Roasted Piquillo Peppers, Organic Quinoa Salad, Spicy Crunchy Chick Peas, Warm Mixed Pita*

Le Charcuterie

(\$5 per person supplement)

*House Made County Pate, Cured Traditional Hams and Meats,
House Made Mustards, Harissa, House Pickles, Warm Baguette*

Also Included

One Hour Service of Passed Hors D'oeuvres

(Host to Select Five)

Tuna Tartare

Pine Nuts, Green Apples, Yuzu Gelee

Crab Salad Barquettes

Grapefruit Lemon Dressing

Scallop Ceviche

Citrus Emulsion, Rosemary Dressing

Lobster Roll

*Spicy Mayo, Tomato, Orange, Baby Arugula
(\$5 supplement)*

Smoked Salmon Rillettes

Sesame Cone

Tartare of Vegetables

Avocado Cremeux, Crispy Rice

Chicken Satay

Chili Peanut Sauce

Kobe Beef Slider

Smoked Pepper Aioli

Foie Gras Mousse

*Pickled Raisins, Brioche
(\$5 supplement)*

Mac and Cheese Bites

Gruyere, Thyme, Breadcrumbs

Mozzarella Sticks

Mozzarella, Breadcrumbs

Barbequed Short Rib Tart

Hudson Cheddar, Bourbon Relish

Wild Mushroom Arancini

Truffled Crème Fraiche

Leek & Shiitake Spring Roll

Honey Soy Glaze

Mushroom Tart

Pancetta, Mornay Sauce

Mini Crab Beignet

Avocado Mousse

Crispy Shrimp Balls

Spicy Mayo

Fourme D'Ambert Stuffed Dates

Speck Wrapped

Croque Monsieur Bites

Cherry Mustard

Antipasto Skewers

Artichokes, Olive, Salami, Ciliegine Mozzarella

Caprese Skewers

Cherry Tomatoes Mozzarella, Basil

Chicken Quesadilla

Chicken, Oaxaca Cheese

Pigs in a Blanket

Puff Pastry



Our dinner hour will treat your guests to an abundant buffet where they are welcome to indulge as often as they like. The servers will be passing a choice of Petit Entrees and our bar selections will continue to satisfy even the most discerning drinker.



Thank you, Nancy. It was amazing. Thank you to you and all your staff. They were really great and made the whole night easy and without any hassle. I will definitely come back

One Hour Service of Passed Petit Entrees

(Host to Select Two)

Canadian Salmon

Puy Lentils, Mustard Crema

Macaroni and Cheese

Thyme, Gruyere Cheese, Breadcrumbs

Flat Iron Steak

Prime Flat Iron Steak, Pomme Dauphine,
Asparagus, Sauce Au Poivre

Dutch Oven Chicken

Bean Medley, Wild Mushrooms, Jus De Poulet

New Zealand Rack of Lamb

Spinach, Lamb Jus
(\$ 5 Per Person Supplement)

Mini Burgers and Fries

Smoked Pepper Aioli, Crispy Fries

Crabmeat Parmentier

Maryland Crabmeat, Peppers, Olive Oil

Melted Spiced Short Ribs

Grits, Pickled Onions, Fourme D'Ambert

Chicken Tenders

All-Natural Crispy Chicken, French Fries,
Honey Dijon

Grilled Cheese

Tomato Soup Sips

Pasta Station

A Uniformed Attendant to Serve Your Selections from Silver French Chafing Dishes

(Host to Select One)

Orecchiette

Bolognese or Pomodoro Style,
Pressed Tomatoes, Basil

Cavatelli

(\$5 Per Person Supplement)

Short Ribs, Cippolini Onions, Exotic
Mushrooms, Roasted Vegetables

Gnocchi Di Sardi

Lobster Bolognese, Saffron Mascarpone
(\$10 Per Person Supplement)

Gemelli

Shrimp, Baby Spinach, Heirloom Cherry Tomatoes,
Fresh Basil

Classic Penne a la Vodka

Tomato, Cream, Fresh Herbs

Salad Station

(Host to Select One)

Greek Salad

Red Peppers, Cucumbers, Tomatoes,
Feta Cheese, Kalamata Olives

Snipped Local Greens

Local Romaine, Mixed Baby Lettuce, Bibb Hearts,
Variety of House Made Dressings

Beet Salad

Arugula, Frisee, Crumbled Goat Cheese, Lemon Vinaigrette

Bibb Hearts

Tarragon Dressing, Crispy Onions

Caesar Salad

Romaine Hearts, Croutons, Fine Herbs

Chef Station

(Host to Select One of the Following)

Chef Attended Carving Station

(Choice of One, Served with One Accompaniment)

Honey Glazed Fresh Ham
Cider Glazed

Organic Turkey Breast
Traditional Gravy, Cranberry Sauce

Herb Roasted Leg of Lamb

(\$5 Per Person supplement)

Mint Raita Sauce

Herb Roasted Filet of Beef
(\$10 Per Person Supplement)
Bordelaise

Prime Rib of Beef
Horseradish Cream, Brioche Dinner
Rolls

Accompaniments

(Choice of One)

Pomme Puree
Yukon Gold Potatoes, Cream, Butter

Chestnut Sausage Stuffing
Baguette, Sage, Chicken Sausage

Baked Yukon Gold Potatoes
Red Onions, Scallion

Roasted Seasonal Vegetables
Olive Oil, Fresh Thyme

Green Bean Amandine
Sautéed Haricots Verts, Toasted Almonds

Brussels Sprouts
Thai Chili, Lemon Juice

Macaroni Gratin
Thyme, Gruyere Cheese, Breadcrumbs

Grilled Asparagus

OR

Paella Station

(Host to Select One)

Royale

(\$15 Supplement Per Person)

Saffron Rice, Chorizo, Shrimp,
Clams, Mussels, Sweet Peas,
Parsley, Chicken Drumstick,
Lobster

Classic

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

Valenciana

(\$10 supplement per person)

Saffron Rice, Chorizo, Shrimp,
Clams, Mussels, Sweet Peas,
Parsley,
Chicken Drumstick

Ice Cream Chipwich Bar

House Made Vanilla Ice Cream

M&M's

Brownie Bites

Rainbow Sprinkles

Oreo Crumbles

Chocolate Chips

Nerds

Signature Non-Alcoholic Cocktails

(Choice of One)

Very Berry Cobbler

Fresh Strawberries & Raspberries, Cranberry Juice, Soda

Orange Creamsicle

Fresh Orange Juice, Vanilla Syrup, Cream

Island Dream

Fresh Mango, Orange Juice, Pineapple Juice, Coconut Milk

Raspberry Lemonade

Homemade Fresh Lemonade, Crushed Raspberries

Peachy Keen

Fresh Peaches, Orange Juice, Splash of Soda

All Alcoholic Beverages to be Charged on Consumption

Premium Open Bar Available for Four Hours

Menus are subject to change: Chef's seasonal preparation

Food & Beverage Minimums Apply Based on Availability

All Food and Beverage is subject to NJ State Sales Tax and 22% Gratuity

Executive Chef



Eric Guerin

Whether at the apron strings of his mom or grandmother, or passionately learning to cook at a young age, some of Chef Eric Guerin's favorite memories are based around food and the dinner table.

He started his professional career at 19 years old with an apprenticeship at Venero's and Trios Bakery, shadowing the famed Pastry Chef, Francisco Santoro. His career has spanned The Little Nell, St. Regis in Aspen, Gramercy Tavern and Molyuos in Manhattan, and Zinc Bistro and The Mission in Scottsdale, Arizona.

Chef Eric also worked internationally at Ivy and The Shard in London where he lived for 6 years.

Chef Eric finds great joy in volunteering his time for The Covenant House, The YMCA, and various other charitable organizations. He also takes pride in teaching his staff as well as his children, Frances, and James.

Avenue Restaurant

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