



January 10, 2012

*Avanti Fountain Place
Special Events Venue*

·MENU 2012·

APPETIZERS

East Coast Crab Cakes \$ 7.00
Classic Tartar Sauce

Stuffed Artichoke Bottoms \$ 6.00
Chicken and Parmesan

Roasted Garlic Risotto Cakes \$ 4.50
Spicy Poblano Cream Sauce

Tuna Tartar \$ 8.50
drizzled with Chipotle Horsy Sauce
Served with Arugula and Toast Points

Stuffed Mushrooms \$ 4.75
Spinach, Prosciutto di Parma and
Parmesan, topped with Béchamel Sauce

SOUPS
\$6.00

Roasted Poblano Pepper Cream
Tortilla
Brie Cheese
Lobster Bisque

French Onion
Butternut Squash
Cream of Mushroom

SALADS

Field Green Salad \$ 5.25
Organic Greens and Tomato
Red Wine Vinaigrette

Greek Salad \$ 6.25
Crisp Romaine, Kalamata Olives, Cucumbers,
and Roma Tomatoes with Feta Cheese
Crumbles, Fresh Lemon-Oregano Dressing

Asparagus Salad \$ 8.00
Gorgonzola and Roasted Peppers
Tarragon Vinaigrette

Tomato, Basil & Fresh Mozzarella Salad \$ 7.00
Drizzled with Balsamic Vinaigrette Dressing

Mediterranean Salad \$ 6.25
Baby Greens with Roma Tomato,
Cucumbers, Artichoke Hearts and
Hearts of Palm, Balsamic Vinaigrette

Traditional Caesar Salad \$ 6.00
Crisp Romaine, Parmesan and
Croutons Caesar Dressing

Bibb Wedge \$ 7.00
Bleu Cheese Crumbles and Chopped
Tomato Bleu Cheese Dressing

Arugula Salad \$ 8.00
Roasted Pear, crumbled Gorgonzola,
and candied Pecans drizzled with
Hazelnut Oil



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ENTREES

Chicken Limone \$18.00

Breast of Chicken sautéed with
Capers in a Lemon Cream Sauce

Crab Meat Stuffed Shrimp \$24.00

Served with Sun Dried Tomato Sauce

Grilled Salmon \$22.00

Fresh Roma Tomato, Capers and
Kalamata Olive Relish, Balsamic Glaze

Three Cheese Spinach Lasagna \$16.00

Trio of Ricotta, Mozzarella and Parmesan
Cheeses, Béchamel and Marinara Sauces

Diver Scallops with Shrimp (market)

Paprika Chardonnay Cream Sauce

Lobster and Crab Ravioli \$21.00

Alaskan Crab, Lobster and Herbs
Enveloped in Semolina Pasta,
Rosetta Basil Sauce

Pork Tenderloin Medallions \$23.00

Caramelized Onion, Madeira Wine Sauce

Tournedos Avanti \$29.00

Beef Tenderloin,
Mushroom Brandy Demi Glaze

Pan Seared Trout \$21.00

Fresh Rosemary Citrus Sauce

Grilled Petit Filet \$30.00

Crab Meat Stuffed Shrimp
Béarnaise Sauce

Chicken Marsala \$19.00

Boneless Breast of Chicken sautéed in
Mushroom Marsala Wine Sauce

Mediterranean Chicken Breast \$18.00

Pan Seared with Oregano Citrus Sauce
sprinkled with Feta Cheese Crumbles

ACCOMPANIED BY YOUR CHOICE OF TWO SIDES:

Roasted Garlic Mashed Potatoes

Potatoes Gratin

Baked Risotto Cake with Fontina Cheese

Sun Dried Tomato Risotto

Steamed Broccoli

Flame Roasted Vegetables

Grilled Asparagus

Steamed Seasonal Vegetables

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DESSERTS

(Selections Vary Seasonally)

\$ 7.50

Triple Chocolate Mousse
Layers of White Chocolate, Milk Chocolate
and Dark Chocolate Mousse
Topped with Chocolate Ganache and Pearls

Key Lime Pie
Tangy Key Lime on Shortbread Crust
Topped with Whipped Cream and
White Chocolate Shavings

Peanut Butter Crunch Mousse
Crunchy Peanut Praline
Peanut Butter Ganache and
Light Chocolate Mousse

Tiramisu
Ladyfingers and Mascarpone
Dusted with Cocoa

Chocolate Caramel Tart
Topped with Dark Chocolate
Ganache

Crème Brulee
Fresh Seasonal Berries
Chocolate Coated Waffle Tulip

Pumpkin Cheesecake
Buttery Graham Cracker Crust
Spiced Whip Cream

PRESENTATIONS AND DISPLAYS

**Imported and Domestic
Cheese Platter \$ 4.75**
Imported Crackers and Crisps

Artichoke and Parmesan Fondue \$5.25
Baguette Crisps

Chili Con Queso \$ 4.00
Plantain and Sweet Banana Chips

Flame Roasted Vegetables \$ 4.25
Zucchini, Yellow Squash,
Red Onion and Bell Pepper

Grilled Asparagus \$ 4.75

Crispy Fresh Vegetables \$ 4.25
Trio of dipping sauce

**Seasonal Fresh Fruit
and Berries \$ 5.25**
Honey Yogurt Dipping Sauce

Avocado on the Half Shell \$ 5.50
(Your choice of three toppings)
Chopped Tomato, Roasted Red
Peppers, Chicken Salad, Bleu Cheese
Crumbles, Bacon Bits or Diced
Jalapenos and Lemon Poppy Seed
Dressing

**English Stilton, Walnuts and
Adriatic Fig Spread \$ 6.00**
with Sliced Apples and Crisps



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ACTION STATIONS

Quesadilla Station \$ 5.00 each

Adobe Beef
Chipotle Chicken
Spinach and Mushroom
Served with Salsa Rojo

Macaroni and Cheese Bar \$ 7.50

Elbow Pasta with Three French
Cheeses and Béchamel Sauce
(Your choice of four toppings)
Chopped Steamed Broccoli,
Apple wood Bacon, Grilled Chicken,
Honey Ham, Black Olives
or Herb Bread Crumbs

Pasta Station \$ 8.50

Our Chef prepares the pasta to
perfect al dente and the sauces
are homemade, with only the
freshest ingredients:

Pasta- Specialty Pasta

Sauces (choose two)-

Pomodoro, Roasted Garlic Parmesan

Vodka Cream Sauce, Pesto

Toppings-

Grilled Marinated Chicken

Grated Parmesan

Grilling Station \$ 6.25 each

Pork, Jalapeno Jam Glaze
Beef Tenderloin, Porcini-Chianti Marinade
Chicken, Spicy Orange-Ginger Sauce
Vegetable and Portabella Mushroom,
Balsamic Glaze
Seared Salmon, Honey Soy Sauce

Martini Mashed Potato Station \$ 8.00

Fluffy Mashed Potatoes scooped into
Martini Glasses accompanied by:
Chopped Chives, Shredded Cheddar,
Apple wood Bacon and Country Gravy

Carving Station

Served with Warm Texas Sour Dough
Oven Roasted Turkey Breast \$ 6.50
Cranberry Chutney

Herb Rubbed Slow Roasted Beef \$ 7.00

Creamy Horseradish Sauce

Cumin Rubbed Pork Tenderloin \$ 7.75

Onion Marmalade

Mini Fajita Station \$ 5.75 each

On Petite Flour Tortillas

Chipotle Chicken or

Adobe Beef

Grilled with Bell Pepper and Onion

(Your choice of four toppings)

Honey Chipotle Sauce, Salsa Rojo

Pico de Gallo, Iceberg Lettuce,

Shredded Cheddar, Guacamole,

Sour Cream, Chopped Tomatoes