THANK YOU FOR YOUR INQUIRY
ABOUT HOSTING YOUR
NEXT GATHERING AT A’VERT

Enclosed you will find pre-fix menu options for consideration, and our team of experienced professionals is happy to help customize the perfect menu for your gathering.

The price of each customized menu will be affected by the number of courses and specific food items on the menu.

Additionally, we happily offer wine pairings and suggestions for any menu whether by the glass or bottle.
SHARED COURSE

choice of:
Chef's Selection of Fromage and Charcuterie

COURSE ONE

choice of:
Seasonal Soup
Field Green Salad, Mesclun, Shallots, Radishes, Mustard Dressing
Bibb Lettuce Salad, Pomegranate, Apple, Blue Cheese, Walnut

COURSE TWO

choice of:
Chicken Salad Sandwich
Dijon Aioli, Smoked Bacon, Apples, Comte’
Croque Monsieur
Baked Ham and Cheese Sandwich
Crispy Fish Sandwich
Lemon Remoulade, Bibb Lettuce, Tomato, Avocado
Àvert Burger
Comte, Caramelized Onions, Watercress, Truffle Aioli, Brioche Bun

DESSERT

choice of:
Vanilla Bean Crème Brulee or Chocolate Pot De Creme
SHARED COURSE

choice of:
Chef’s Selection of Fromage and Charcuterie

COURSE ONE

choice of:
Seasonal Soup
Field Green Salad, Mesclun, Shallots, Radishes, Mustard Dressing
Bibb Lettuce Salad, Pomegranate, Apple, Blue Cheese, Walnut

COURSE TWO

choice of:
Salmon “Nicoise”
Sauce Gribiche, Haricot Vert, Fingerling Potato, Olive, Tomato
Chicken Paillard
Arugula, Pickled Onions, Chevre, Cucumber
Beef Short Rib ‘Bourguignon’
Button Mushrooms, Potatoes, Bacon, Pearl Onions, Burgundy Veal Jus
Butternut Squash Farroto
Leeks, Pearl Onion, Wild Mushrooms

DESSERT

choice of:
Vanilla Bean Crème Brulee or Chocolate Pot De Creme