

Sit Down Lunch Package

International Cheese Display Cruités Display

Salads

Choose One

Belgian Endive Salad

Green and ruby endive petals mixed with pink lady apples, toasted walnuts, pomegranates and Gorgonzola; finished with a fig vinaigrette

Caesar Salad

Crisp Romaine leaves with vine ripened tomato wedges, sliced olives, house made croutons and Caesar dressing; dusted with Parmesan cheese

Baby Spinach Salad

Fresh baby spinach leaves with thin slivers of orange segments, carrot ribbons, goat cheese, dried cranberries, macadamia nuts; lightly coated with macadamia honey vinaigrette

Caprese Salad

Sliced vine ripened tomatoes, Buffalo Mozzarella, fresh basil leaves, drizzled olive oil and aged Balsamic syrup; dusted with oregano leaves

Mixed Field Green Salad

Mixed baby lettuces with dried cherries, orange supreme, toasted hazelnuts, Gorgonzola cheese, herbed croutons; dressed with raspberry and blackberry infused vinaigrette

Roasted Root Vegetable Salad

Shredded carrots, parsnips, sweet potatoes, beets, turnips, dried cranberries; drizzled with maple cinnamon vinaigrette

The background of the menu is a faded image of a two-story house with a porch and a white horse-drawn carriage with two horses in front of it.

Entrée

Choose One

French Cut Chicken with Wild Mushrooms

Red wine reductions, garnished with forest mushrooms and enoki spears; served with Parmesan mashed potatoes and grilled asparagus

\$45

Honey Ginger Braised Short Ribs

Served with lychee sauce over Korean glass noodles and sautéed bok choy

\$45

Goose Island Marinated Wahoo

Served with Wisconsin cheddar grits and cauliflower florets

\$48

Moroccan Grilled Eggplant

Topped with zucchini, red pepper, red and sweet potatoes, lentils, tomatoes, golden raisins, couscous and a dash of Harissa

\$42

Cardamom Rubbed Pork Loin with Mango

Cardamom rubbed Berkshire pork loin with plantain mashed potatoes, mango and kiwi salsa, garnished with Maduros

\$45

Grilled Filet Mignon

Tuscan peppers and leeks, finished with a rich Valpolicella sauce and frizzled leeks; served with rice pilaf and sautéed spinach

\$49

Aviles Signature Bread Basket
Coffee and Tea Service

Sit Down Dinner Package

Butler Passed Hors D' Oeuvres

Choose Four

Beef Empanadas

Shredded beef, cheddar cheese, jalapenos, black beans; wrapped in a puff pastry with Salsa Verde

Lemongrass Chicken Lollipops

Served on a sugar cane skewer with Hoisin dipping sauce

Chipotle Chicken Arepa

Handmade Venezuelan corn cake, guava, Chipotle shredded chicken, avocado crema

Duck Confit and Cranberry Stuffed Crepe

With Roquefort cream sauce

Blackened Conch Fritter

With a lemon garlic Aioli

Mini Lobster Salad Roll

Served on a Brioche bun

Salted Pork

On a Johnny cake with truffle Parmesan emulsion

Rosemary Marinated Lamb Lollipops

Served with a lavender demi glace

Braised Oxtail Crispy Spring Roll

With Yuzu soy Aioli

Black Mission Stuffed Dates

Chorizo and Mascarpone cheese; drizzled with a smoked tomato aioli



Feta, Watermelon and Olive Spike

Drizzled with a Sherry vinaigrette

Artichoke Beignets with Jalapeno Infused Mayonnaise

Filled with cream cheese, fried to golden in tempura batter; served with jalapeno mayonnaise

Salads

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Caesar Salad

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Baby Spinach Salad

Fresh baby spinach leaves with thin slivers of orange segments, carrot ribbons, goat cheese, dried cranberries, macadamia nuts; lightly coated with macadamia honey vinaigrette

Caprese Salad

Sliced vine ripened tomatoes, Buffalo Mozzarella, fresh basil leaves, drizzled olive oil and aged Balsamic syrup; dusted with oregano leaves

Mixed Field Green Salad

Mixed baby lettuces with dried cherries, orange supreme, toasted hazelnuts, Gorgonzola cheese, herbed croutons; dressed with raspberry and blackberry infused vinaigrette

Roasted Root Vegetable Salad

Shredded carrots, parsnips, sweet potatoes, beets, turnips, dried cranberries; drizzled with maple cinnamon vinaigrette

Entrée
Choose One or Two

Ginger and Kefir Lime Marinated Chicken

Served with Chinese Black Forbidden rice, braised baby bok choy, red curry and coconut Nage with fried lotus root

\$55

Honey Ginger Braised Short Ribs

Served with lychee sauce over Korean glass noodles and sautéed bok choy

\$58

Goose Island Marinated Wahoo

Served with Wisconsin cheddar grits and cauliflower florets

\$55

Olive Crusted Red King Salmon

Italian potato puree, caramelized shallots; drizzled with pancetta and aged balsamic vinaigrette reduction

\$56

Moroccan Grilled Eggplant

Topped with zucchini, red pepper, red and sweet potatoes, lentils, tomatoes, golden raisins, couscous and a dash of Harissa

\$55

Cardamom Rubbed Pork Loin with Mango

Cardamom rubbed Berkshire pork loin with plantain mashed potatoes, mango and kiwi salsa, garnished with Maduros

\$60

Filet Mignon Topped with Cognac Butter

Served on a nest of Portobello mushroom ragout, with savory herbed bread pudding and roasted root vegetables

\$65

Duet of Beef Tenderloin and Crab Cake

Served with red pepper and asparagus soufflé

\$75

Duet of Wild Mushroom Grilled Filet and Chicken

Red wine reduction, garnished with roasted forest mushrooms and enoki spears;
served with Parmesan mashed potatoes and baby vegetables

\$75

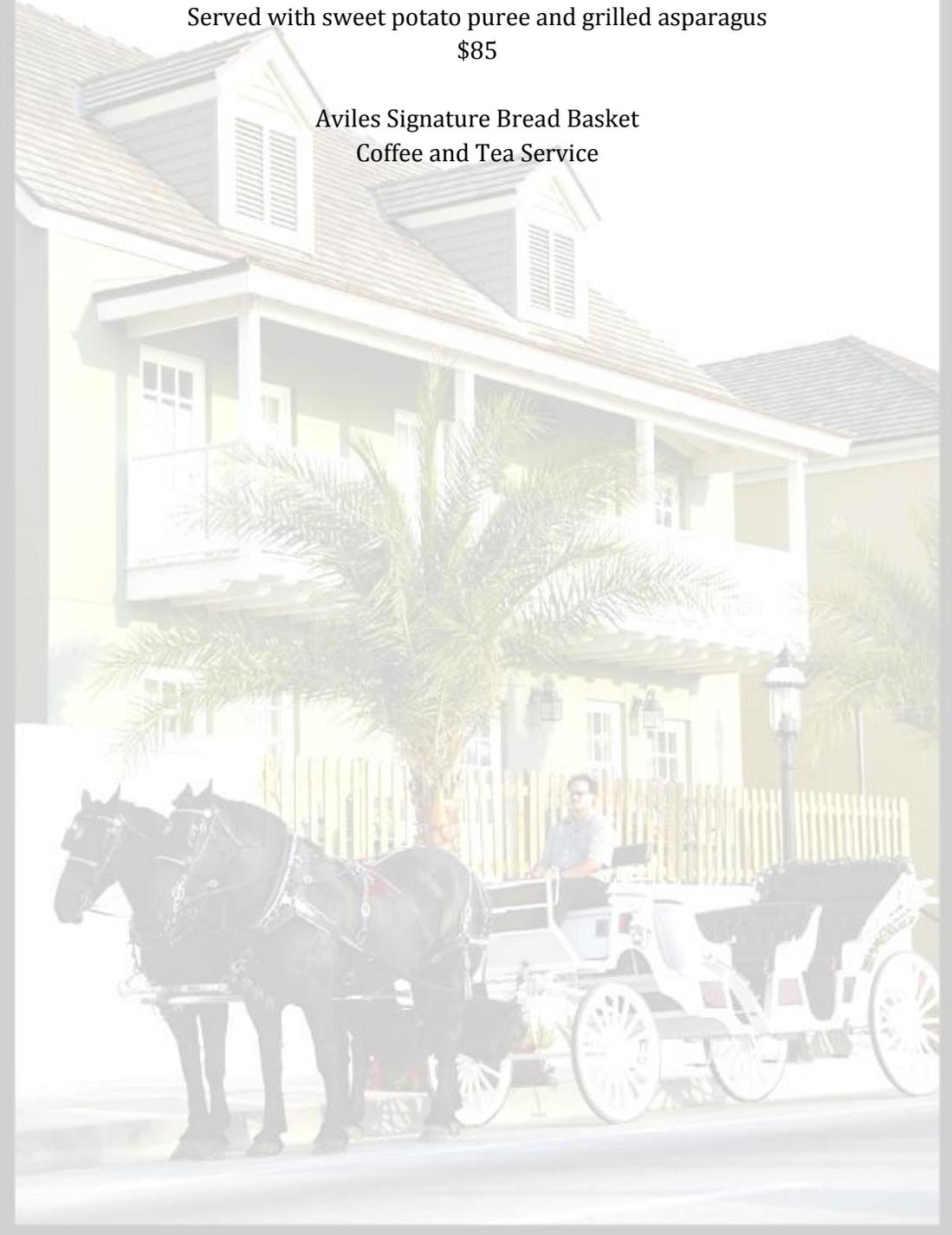
Duet of Pinot Noir Strip Sirloin and Grilled Mahi Mahi with Mango Chutney

Served with sweet potato puree and grilled asparagus

\$85

Aviles Signature Bread Basket

Coffee and Tea Service



All items are subject to an additional charge of 6% sales tax and 22% service charge. Menu items are subject to change seasonally. Updated 4/15/14.

Buffet Dinner Package

Butler Passed Hors D' Oeuvres Choose Four

Beef Empanadas

Shredded beef, cheddar cheese, jalapenos, black beans; wrapped in a puff pastry with Salsa Verde

Lemongrass Chicken Lollipops

Served on a sugar cane skewer with Hoisin dipping sauce

Chipotle Chicken Arepa

Handmade Venezuelan corn cake, guava, Chipotle shredded chicken, avocado crema

Duck Confit and Cranberry Stuffed Crepe

With Roquefort cream sauce

Blackened Conch Fritter

With a lemon garlic Aioli

Mini Lobster Salad Roll

Served on a Brioche bun

Salted Pork

On a Johnny cake with truffle Parmesan emulsion

Rosemary Marinated Lamb Lollipops

Served with a lavender demi glace

Braised Oxtail Crispy Spring Roll

With Yuzu soy Aioli

Black Mission Stuffed Dates

Chorizo and Mascarpone cheese; drizzled with a smoked tomato aioli

Feta, Watermelon and Olive Spike

Drizzled with a Sherry vinaigrette

The background of the menu is a faded, light-colored image. It shows a two-story house with a gabled roof and a dormer window on the left. In the foreground, there is a horse-drawn carriage with two dark horses. The scene is set outdoors with some foliage visible.

Artichoke Beignets with Jalapeno Infused Mayonnaise

Filled with cream cheese, fried to golden in tempura batter; served with jalapeno mayonnaise

Salads

Choose One

Belgian Endive Salad

Green and ruby endive petals mixed with pink lady apples, toasted walnuts, pomegranates and Gorgonzola; finished with a fig vinaigrette

Caesar Salad

Crisp Romaine leaves with vine ripened tomato wedges, sliced olives, house made croutons and Caesar dressing; dusted with Parmesan cheese

Baby Spinach Salad

Fresh baby spinach leaves with thin slivers of orange segments, carrot ribbons, goat cheese, dried cranberries, macadamia nuts; lightly coated with macadamia honey vinaigrette

Caprese Salad

Sliced vine ripened tomatoes, Buffalo Mozzarella, fresh basil leaves, drizzled olive oil and aged Balsamic syrup; dusted with oregano leaves

Mixed Field Green Salad

Mixed baby lettuces with dried cherries, orange supreme, toasted hazelnuts, Gorgonzola cheese, herbed croutons; dressed with raspberry and blackberry infused vinaigrette

Roasted Root Vegetable Salad

Shredded carrots, parsnips, sweet potatoes, beets, turnips, dried cranberries; drizzled with maple cinnamon vinaigrette

Entrée
Choose Two

Ginger and Kefir Lime Marinated Chicken

Honey Ginger Braised Short Ribs

Goose Island Marinated Wahoo

Olive Crusted Red King Salmon

Moroccan Grilled Eggplant

Cardamom Rubbed Pork Loin with Mango

Filet Mignon Topped with Cognac Butter

Duet of Beef Tenderloin and Crab Cake

Duet of Wild Mushroom Grilled Filet and Chicken

Duet of Pinot Noir Strip Sirloin and Grilled Mahi Mahi with Mango Chutney

Accoutrement
Choose two

Roasted Red Potatoes
With Pancetta and caramelized onions

Minnesota Dill Rice

Grilled Asparagus

Ratatouille with Gorgonzola

Sautéed Haricot Vert

Savory Bread Pudding

With citrus and caramelized pecans

Creamy Goat Cheese Polenta

\$94

Aviles Signature Bread Basket
Coffee and Tea Service

Five Course Plated Dinner

Butler Passed Hors D' Oeuvres Choose Four

Beef Empanadas

Shredded beef, cheddar cheese, jalapenos, black beans; wrapped in a puff pastry with Salsa Verde

Lemongrass Chicken Lollipops

Served on a sugar cane skewer with Hoisin dipping sauce

Chipotle Chicken Arepa

Handmade Venezuelan corn cake, guava, Chipotle shredded chicken, avocado crema

Duck Confit and Cranberry Stuffed Crepe

With Roquefort cream sauce

Blackened Conch Fritter

With a lemon garlic Aioli

Mini Lobster Salad Roll

Served on a Brioche bun

Salted Pork

On a Johnny cake with truffle Parmesan emulsion

Rosemary Marinated Lamb Lollipops

Served with a lavender demi glace

Braised Oxtail Crispy Spring Roll

With Yuzu soy Aioli

Black Mission Stuffed Dates

Chorizo and Mascarpone cheese; drizzled with a smoked tomato aioli

Feta, Watermelon and Olive Spike

Drizzled with a Sherry vinaigrette

Artichoke Beignets with Jalapeno Infused Mayonnaise

Filled with cream cheese, fried to golden in tempura batter; served with jalapeno mayonnaise

First Course

Choose Two

Butternut Squash Soup

Served with pea tendrils

Duck Wonton Soup

Garnished with fresh chive

Spicy Gazpacho Soup

Topped with crab and avocado

Cranberry Bean Soup

With scallion, celery, escarole; finished with extra virgin olive oil

Fire Roasted Tomato Bisque

Garnished with cilantro aioli

Cream of Asparagus Soup

Garnished with pesto

Second Course

Choose One

Individual Yorkshire Pudding

Served with rare sliced beef and Béarnaise sauce

Mini Braised Short Rib Tostada

With spicy salsa, shredded lettuce, jalapeno Jack cheese

Spring Roll with Duck

Green apple, micro cilantro and plum sauce

Cucumber cup with lemon chicken

Fresh cucumber cup canapé, filled with grilled chicken and seasoned with fresh lemon juice, rosemary, mint and candied lemon zest

Crab Cakes

Served lightly breaded with a dollop of lemon caper dijonaise



Lemon Seared Scallop on Flatbread

With spinach, saffron aioli and lemon zest

Tuscan Herb Crusted Lamb Chops

With a lavender demi glace

Venison Satay

With Panang curry sauce and toasted coconut

Third Course

Choose One

Belgian Endive Salad

Green and ruby colored endive petals mixed with pink lady apples, toasted walnuts, pomegranates, Gorgonzola; drizzled with a fig vinaigrette

Mixed Field Green Salad

Mixed baby lettuces with dried cherries, orange supreme, toasted hazelnuts, Gorgonzola, herbed croutons; finished with raspberry and blackberry vinaigrette

Baby Spinach Salad

Fresh baby spinach leaves with thin slivers of orange segments, carrot ribbons, goat cheese, dried cranberries, macadamia nuts; lightly coated with macadamia honey vinaigrette

Caesar Salad

Crisp Romaine leaves with vine ripened tomatoes, sliced olives, Parmesan cheese, house made croutons; finished with classic Caesar dressing

Fourth Course

Choose One

Ginger and Kefir Lime Marinated Chicken

Served with Chinese Black Forbidden rice, braised baby bok choy, red curry and coconut Nage with fried lotus root

\$65

Honey Ginger Braised Short Ribs

Served with lychee sauce over Korean glass noodles and sautéed bok choy

\$69

Goose Island Marinated Wahoo

Served with Wisconsin cheddar grits and cauliflower florets

\$72

Olive Crusted Red King Salmon

Italian potato puree, caramelized shallots; drizzled with pancetta and aged balsamic vinaigrette reduction

\$72

Moroccan Grilled Eggplant

Topped with zucchini, red pepper, red and sweet potatoes, lentils, tomatoes, golden raisins, couscous and a dash of Harissa

\$64

Cardamom Rubbed Pork Loin with Mango

Cardamom rubbed Berkshire pork loin with plantain mashed potatoes, mango and kiwi salsa, garnished with Maduros

\$65

Fifth Course

Viennese Station

Chef's selection of torts and pastries

Aviles Signature Bread Basket

Coffee and Tea Service