Catering

Nothing But The Best!

395 West Main St. (Rt 44) ➔ Avon, CT 06001 ➔ 860-676-4444

avonprimemeats.com / avonprimemeats
Meet our Executive Chef

MATT TOFIL

Matt is a passionate culinary professional who cooked for Al Gore. He leads a team of skilled chefs.

Has provided his perfectly executed meals at:
- Avon Prime Meats
- Copper Mill Bistro
- Pettibone’s Tavern
- The Chart House

Graduate of:
- Johnson & Wales University and Florida International University

Resident of Granby, CT

Signature Hors D’Oeuvres

Signature SKEWERS
- Signature Chicken Skewers
  Signature or Lemon Pepper Marinade
  25/$65 or $3 Each (15 piece minimum)
- Signature Steak Skewers
  Signature or Maple Bourbon Marinade
  25/$150 or $6 Each (15 piece minimum)
- Chimichurri Skewers
  Chimichurri Marinated Skirt Steak
  25/$90 or $4 Each (15 piece minimum)
- Antipasti Skewers
  Mozzarella, Kalamata Olives, Oven Roasted Tomatoes & Artichokes
  25/$75 or $3 Each (15 piece minimum)

Elegantly WRAPPED
- Steaks & Cheese Spring Rolls
  Shaved Short Ribs & Four Cheese Sauce
  25/$85 or $4 Each (15 piece minimum)
- Beef Wellington En Croute
  Beef Tenderloin, Mushroom Duxelles, Dijon & Prosciutto
  25/$90 or $4 Each (15 piece minimum)
- Spanikopita
  Phyllo wrapped Spinach and Cheese Pie
  25/$65 or $3 Each (15 piece minimum)

Deliciously FILLED
- Spicy Tuna Wontons
  Creamy Sriracha, Wasabi Tobiko in Wonton Cups
  25/$90 or $4 Each (25 piece minimum)
- Stuffed Mushrooms
  Roasted Mushrooms, Spinach & Artichoke Stuffing, Garlic Herb Crumbs
  25/$65 or $3 Each (15 piece minimum)
- Smoked Bacon Cheddar Brat Bites
  Seared Apple-wood Smoked Bacon Cheddar Brats atop Buttermilk Biscuit with Hot Honey
  25/$90 or $4 Each (15 piece minimum)

Seared BITES
- Herb Lamb Chop “Pops”
  Frenched Single Bone, Marinated & Grilled with Roasted Tomato Pesto and Sonoma Chutney
  25 piece minimum/$125
- Mini Maryland Style Crab Cakes
  Sweet Crab Cake Seared with Whole Grain Remoulade
  25/$90 or $4 Each (25 piece minimum)
- Crispy Moonshine Pork Belly Bites
  Seared “Maple Moonshine” Glazed Pork Belly Nuggets
  25/$90 or $4 Each (15 piece minimum)

Gluten free product  Vegetarian option

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### Specialty Platters

#### Classic Cheese
Arrangement of four Traditional Cheeses, Grapes, Dried Fruit and Crackers
$60 Serves 20-25 / $120 Serves 50

#### Local Cheesemonger
Arethusa Farm & other Local Farm’s Cheese with Local Honey, Grapes, Nuts and Crackers
Small $75 / Large $150

#### Levoni Italian Antipasti
Levoni 2 year aged Prosciutto, Napoli Salami and Salami Piccante, Artichokes, Burrata cheese, Parmesan Reggiano, Tomato, Mozzarella & Basil Salad, Borbonica Olive Mix and Sliced Focaccia
Small $65 / Large $130

#### The Spanish Connoisseur
Jamon Serrano, Iberico Bellota Chorizo, Lomo, Marcona Almonds, Piparras Peppers, Membrillo, Manchego, Drunken Goat and Sliced Baquette
Small $65 / Large $130

#### Classical French Charcuterie
Rosette d Lyon Salami, Sucisson, Nicoise Olives, Pate Campagne, Cornichons, Pickled Brussels, St Andre Triple Cream, Grained Mustard and Baguette
Small $65 / Large $130

#### Middle Eastern Mezze
Traditional Hummus, Babaganoush, Stuffed Grape Leaves, Roasted Olives, Tabbouleh, Feta Cheese and Pita Chips
Small $60 / Large $120

#### Fresh Fruit & Cream
Blend of Traditional Fruit, seasonal selections and Dried Fruit. Served with Blueberry French Cream
Small $65 / Large $130

#### Farmstand Crudite
Selection of Fresh & Pickled Vegetables with Greek Yogurt Peppercorn Ranch
Small $50 / Large $100

#### Fresh Fruit & Farmstand Crudite
A combination of the two above platters
Small $70 / Large $140

#### Jumbo Shrimp Cocktail
Spicy Lemon Cocktail Sauce
Small 25pcs $90 / Large 50pcs $180

#### Chilled Garlic & Herb Beef Tenderloin Platter
Served with Rolls & Horseradish Cream
Whole Tenderloin $175

#### Smoked Fish Platter
Whiskey Pecan Smoked Salmon, Rainbow Trout, Sable, Tuna with Herbed Chèvre, Pickled Red Onions, Cucumber, Roasted Olives, Whole Grain Mustard, Crackers and Sliced Pumpernickel
Small $60 / Large $120

#### Norwegian Smoked Salmon
Smoked Salmon, Capers, Red Onion, Hard Boiled Eggs, Scallion Dill Spread, Salmon Roe Caviar and Pumpernickel Bread Squares
Full side of Salmon $120

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### Farmhouse Green Salads

**Small Serves 10-12 | Medium Serves 15-20 | Large Serves 25-30**

#### Avon Prime’s Caesar Salad
Romaine Lettuce, Grated Parmesan & Croutons with Classic Caesar Dressing
Small $25 / Medium $45 / Large $75

#### Chopped Farmhouse Salad
Mixed Greens & Crisp Romaine, Carrots, Cucumber, Tomatoes, Bell Peppers and Red Onion with Honey Balsamic Dressing
Small $25 / Medium $40 / Large $65

#### Signature Valley Salad
Mixed Spring Greens, Candied Walnuts, Dried Cranberries, Carrots, Blue Cheese & Raspberry Vinaigrette
Small $30 / Medium $50 / Large $80

#### Italian Countryside Salad
Romaine, Radicchio, Rosemary Garlic Pistachios, Shaved Parmesan, Tomatoes, Focaccia Croutons, Prosciutto Crisps & Gorgonzola Dressing
Small $30 / Medium $50 / Large $75

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### Additional Menu Items

- Avon Prime’s Caesar Salad
- Chopped Farmhouse Salad
- Signature Valley Salad
- Italian Countryside Salad
- Jumbo Shrimp Cocktail
- Chilled Garlic & Herb Beef Tenderloin Platter
- Smoked Fish Platter
- Norwegian Smoked Salmon

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**Vegetarian option**

Delivery charges applicable by mileage.
### Signature Party & BBQ Plans

**THE GRILLER**
- Chopped Farmhouse Salad
- Signature Steak Tips/Sigature Chicken Tips
- Assorted Dinner Rolls & Vegetable Butter
- Parmesan Pancetta Green Beans
- Pick Up $29 per person, Delivery $31 per person, On Site $35 per person

**SIGNATURE BBQ PLAN**
- Signature Valley Salad
- APM potato salad & Fresh Fruit Salad
- Signature Steak Tips & Signature Chicken Tips
- Mini Cornbread Muffins
- Pick Up $30 per person, Delivery $32 per person, On Site $36 per person

**THE ROASTER**
- Italian Countryside Salad
- Pomegranate Herb Roasted Pork Loin
- Savory Herb Roasted Turkey Breast
- Parmesan Pancetta Green Beans
- Assorted Dinner Rolls & Vegetable Butter
- Pick Up $26 per person, Delivery $28 per person, On Site $32 per person

**THE GRADUATE PLAN**
- Chopped Farmhouse Salad
- APM potato salad & Fresh Fruit Salad
- Signature Steak Tips
- Pearl's All Beef Hot Dogs
- Pick Up $32 per person, Delivery $34 per person, On Site $40 per person

**THE GRILLMASTER PLAN**
- Classic Caesar Salad
- Tuscan Mozzarella Salad
- Choose your Favorite Two Premium Choice Steaks* (Strip, Ribeye or 6oz Filet)
- Roasted Potatoes with Rosemary & Garlic Parmesan Pancetta Green Beans
- French Baguette & Garden Butter
- Pick Up $32 per person, Delivery $34 per person, On Site $36 per person

*If you would like to replace Premium Choice steaks for Prime Grade or other steaks, we are glad to customize your quote at that time.

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### Signature Entrees

**HALF SERVES 8-12 / FULL SERVES 15-20**

<table>
<thead>
<tr>
<th>Entree</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Signature Grilled Steak Tips</td>
<td>Our Famous Signature or Maple Bourbon Steak Tips</td>
<td>Full $220/Half $110</td>
</tr>
<tr>
<td>Signature Grilled Chicken Tips</td>
<td>Our Famous Signature or Lemon Pepper</td>
<td>Full $90/Half $45</td>
</tr>
<tr>
<td><strong>American Shepherd's Pie</strong></td>
<td>Ground Beef, Peas, Carrots &amp; Garlic Rosemary Mashed Potatoes</td>
<td>Full $110/Half $60</td>
</tr>
<tr>
<td><strong>Short Rib Bolognese Pappardelle</strong></td>
<td>Beef Short Rib &amp; Smoked Pancetta Ragu with Pappardelle Noodles and topped with Shredded Pecorino</td>
<td>Full $110/Half $60</td>
</tr>
<tr>
<td><strong>Beef Short Ribs Burgundy</strong></td>
<td>Braised Boneless Short Ribs, Mushrooms &amp; Orecchiette Pasta</td>
<td>Full $165/Half $85</td>
</tr>
<tr>
<td><strong>Auntie Shirl's Meatballs Marinara</strong></td>
<td>Tender Italian Style Beef Meatballs with San Marzano Marinara &amp; Shaved Parmesan</td>
<td>Full $65 (25 pieces)</td>
</tr>
<tr>
<td><strong>Roasted Sausage &amp; Peppers</strong></td>
<td>Mixed Italian Sausage &amp; Bell Peppers, a touch of Onions and Marinara</td>
<td>Full $100 / Half $50</td>
</tr>
<tr>
<td><strong>BBQ Pulled Pork</strong></td>
<td>Slow roasted and seasoned with BBQ sauce. Slider rolls included.</td>
<td>Full $120 / Half $60</td>
</tr>
<tr>
<td><strong>BBQ Baby Back Pork Ribs</strong></td>
<td>In House Smoked Baby Back Ribs with Kansas City BBQ Style Sauce</td>
<td>$90 (Three Full Racks, Sliced)</td>
</tr>
<tr>
<td><strong>Chicken Picatta</strong></td>
<td>Chicken Breast, Artichokes, Sun-dried Tomatoes, Capers, Lemon Wine Sauce with Capellini</td>
<td>Full $100/Half $50</td>
</tr>
<tr>
<td><strong>Chicken Marsala</strong></td>
<td>Chicken Breast, Wild Mushrooms, Marsala Wine Sauce with Garlic Zucchini Noodles</td>
<td>Full $100/Half $50</td>
</tr>
<tr>
<td><strong>Chicken Florentine</strong></td>
<td>Chicken Breast, Spinach, Roasted Artichokes &amp; White Wine Garlic Cream with Mozzarella</td>
<td>Full $100/Half $50</td>
</tr>
<tr>
<td><strong>Lasagna</strong></td>
<td>Four Cheese or Short Rib Bolognese</td>
<td>Full $100/Half $55</td>
</tr>
<tr>
<td><strong>Vegetable Lasagna</strong></td>
<td>Seasonal Vegetables in our Traditional Marinara Sauce</td>
<td>Full $100/Half $50</td>
</tr>
<tr>
<td><strong>Penne A la Vodka</strong></td>
<td>Pink Vodka Sauce and Auribella Cheese</td>
<td>Full $75/Half $40</td>
</tr>
<tr>
<td><strong>Four Cheese Macaroni &amp; Cheese</strong></td>
<td>American, Swiss, Cheddar &amp; Fontina</td>
<td>Full $90/Half $45</td>
</tr>
</tbody>
</table>

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Savory SIDE DISHES
3LBS MINIMUM ORDER

Yukon Gold Whipped Potatoes
Simply Prepared with Cream, Paprika, Salt & Pepper
$6/lb

Roasted Garlic Mashed Potatoes
Red Bliss Potatoes mashed with Roasted Garlic Cloves, Tuscan Seasoning and Cream
$6/lb

Risotto
Available in:
- Wild Mushroom & Truffle
- Milanese
- Three Cheese
$8/lb

Creamed Spinach
Chopped Spinach, Bechamel, Parmesan & Toasted Garlic Bread Crumbs
$7/lb

Hot Honey Carrots
Spice Roasted Carrots with Chili Infused Honey and Toasted Pumpkin Seeds
$7/lb*

Brussels & Bacon
Crispy Roasted Brussels Sprouts & Apple Wood Smoked Bacon
$9/lb*

Roasted Garlic Parmesan Potatoes
Seasoned Roasted Potatoes, Roasted Garlic and Grated Parmesan
$7/lb*

Green Beans
Haricot Verts tossed with Brown Butter and Prosciutto Crisps
$8/lb*

Assorted Dinner Rolls
Served with Vegetable Butter
$14/dozen

Dessert Platters

Mini cakes
Platter of 50 pieces/$35

Assorted Macarons
Platter of 25/$100

Assorted Mini Tarts
Platter of 25/$100

Dessert platters are locally sourced by Sweet Fever Cakes.

Custom platters available upon request!

Delicatering

Wrap Platters
Select from an assortment of:
- Turkey, Ham, Cheese, Roast Beef, Veggie, Chicken Salad ($2 extra)
Wraps include: Lettuce, Tomatoes, American cheese & condiments on the side.

<table>
<thead>
<tr>
<th>Size</th>
<th>Wrap</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small</td>
<td>(8)</td>
<td>$75</td>
</tr>
<tr>
<td>Medium</td>
<td>(10)</td>
<td>$95</td>
</tr>
<tr>
<td>Large</td>
<td>(18)</td>
<td>$140</td>
</tr>
</tbody>
</table>

Wrap Platters

Deli Salads
3LBS MINIMUM ORDER

APM Potato Salad
Traditional Potato Salad made with Red Onion, Celery and Hellman’s Mayonnaise
$6/lb

Santa Fe Black Bean & Roasted Corn Salad
Roasted Bell Peppers, Corn, New Mexican Chili with Cilantro & Cumin Lime Vinaigrette
$7/lb

BLT Pasta Salad
Smoked Bacon, Frisee & Grape Tomatoes, Buttermilk & Herb Dressing
$9/lb

Mediterranean Orzo Salad
Kalamata Olives, Grape Tomatoes, Cucumber, Spinach & Feta Cheese, White Wine & Herb Vinaigrette
$8/lb

Middle Eastern Tabbouleh
Tomatoes, Finely Chopped Parsley, Mint, Bulgur, and Onion seasoned with Olive Oil, Lemon Juice, and Salt
$13/lb*

Tuscan Mozzarella Salad
Ciliegine Mozzarella, Grape Tomatoes, Basil tossed with Roasted Garlic Oil and Italian Herbs
$9/lb

APM Macaroni Salad
Red Onions, Celery, Carrots & a touch of Dill blended with Hellman’s Mayonnaise
$6/lb

Sweet Potato Blueberry Quinoa Salad
Roasted Sweet Potatoes, Dried Blueberries, Pumpkin Seeds & Kale with Honey Champagne Vinaigrette
$8/lb*

* $50 minimum order for delivery. Additional charges apply outside of Avon.
Frequently Asked Questions

I am not sure how much food I need for my party.
Our Chefs will guide you in making the right decisions so that you have plenty of food for your party.

If I pick up my food cold, do you provide reheating instructions?
Yes we do.

When you cook on site, do you bring a grill?
Yes, we do bring our grill. We also bring tables for our Chefs.

Do you provide paper plates and utensils?
Yes, a charge will apply.

I would like to have a private party with one of your Chefs. Can they create a custom menu?
Absolutely! Our Chefs are happy to do theme menus and will cater for private parties.

At Avon Prime Meats we are committed to making your life easier. When you cater with us, we make sure the food quality and flavor is outstanding, the amounts are correct and that you are pleased with our service. Whether you decide to pick up, have us deliver or have our team cook on site, we take pride in ensuring that you can enjoy your party. Your guests will rave about our food! Nothing but the best!

When you place your order, we send you an email with your order in a PDF format for you to review and approve. Once you agree, we kindly ask that any changes are communicated to us at least a week in advance.

Chef Matt Tofil leads a team of skilled Chefs that prepare every dish from scratch, with fresh, in season ingredients both for our catering parties and our Prepared Meals. You can taste the freshness!

We are honored to be part of your celebration. We take care of every detail so you can enjoy your company.