

Catering

Nothing But The Best!







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



MILLER PARCHEN



Passionate Culinary Professional

EXECUTIVE CHEF

Creator of our Smoked Meats & In-House Deli Meats



The Culinary Institute of America



STARTERS

MARINATED STEAK SKEWERS

Signature or Maple Bourbon

Market Price

MARINATED CHICKEN SKEWERS

Signature or Lemon Pepper

25 pcs (3 oz ea) | \$100

MINI MARYLAND STYLE CRAB CAKES

Seared Crab Cakes, Old Bay Remoulade

25 pcs | \$150

STUFFED MUSHROOMS AU GRATIN

Spinach & Artichoke, Fontina, Gouda & Gruyere

25 pcs | \$85

SPICY TUNA BOWL

Sushi Tuna, Sriracha Sesame Mayo, Wonton Chips, Soy and Wasabi Paste Serves 12-15 ppl | \$125

ITALIAN MEATBALL PARMESAN

Ground Beef, Marinara, Italian Five Cheese Blend

> 25 pcs | \$85 Ciabatta Rolls (25) \$20

CHICKEN ADOBO HAND PIE

Slow Roasted Chicken, Adobo Spices, Oaxaca Cheese

25 pcs | \$85

WAGYU "MAC-BALLS"

Wagyu Beef, Pickles, American Cheese, Onions, Sesame Seeds, Special "Sauce" for Dipping

> 25 pcs | \$100 Potato Slider Rolls (25) \$20

SWEDISH MEATBALLS

Beef, Pork & Veal Blend, Allspice & Nutmeg Roasted Pan Gravy

> 25 pcs | \$100 Potato Slider Rolls (25) \$20

BUFFALO CHICKEN MEATBALLS

Saucy Chicken Meatballs, Buffalo Style, Bleu Cheese

25 pcs | \$85 Potato Slider Rolls (25) \$20



CHARCUTERIE

MEDIUM: 15-20 PEOPLE | LARGE: 25-35 PEOPLE

CHEESEMONGER'S RESERVE

Cheese Selection: Tetilla Don Juan, Shelburne Farm 2 yr aged cheddar, St Agur Bleu, Diretta grass fed Brie, Arethusa Europa

Accompaniments: Honeycomb, Sour Cherry Spread, Grapes, Crackers, Fig Jam

Medium \$100 | Large \$200

APM CHARCUTERIE PLATE

Sliced Meats: Prosciutto di San Daniele, Chorizo Iberico, Genoa Salami and Sopressata

Cheese Selection: The Drunken Goat, Bertozzi Parmigiano Reggiano, St. Agur, Havarti and Old Quebec Cheddar

Accompaniments: Assorted Spreads and

Crackers

*This platter can be customized upon request, price may vary if custom

Medium \$125 | Large \$250

CHEESE, FRUIT & VEGETABLE

Cheese Selection: Grafton Village 2-year Cheddar, Pineland Farm "Baby Swiss", Maple Leaf "Pepperjack", R & G Cheesemakers "Goat's Milk" Camembert, Crackers

Fresh Fruits: Blend of Berries, Melons, Citrus Fresh Vegetables: Fresh Seasonal Snacking Vegetables

Medium \$110 | Large \$220

CLASSIC CHEESE PLATE

Grafton Village 2-year Cheddar, Pineland Farm "Baby Swiss", Maple Leaf "Pepperjack", R & G Cheesemakers "Goat's Milk" Camembert Accompaniments: Honeycomb, Grapes, Fig Jam, Crackers

Medium \$85 | Large \$170

ULTIMATE CHARCUTERIE BOARD

Sliced Meats: Prosciutto San Danielle, Sweet Coppa, Iberico Chorizo, Salame Rustico

Award Winning Cheeses: Gorgonzola Cremificato, Artequeso Manchego, Kerrygold Irish Dubliner Cheddar

Spreads: Pate Campagna, Nduja, Fig Jam,

Honeycomb, Bacon Jam

Vegetables: Sweet Drop Peppers, Olives, Cornichon

\$225





PLATTERS

3 JUMBO SHRIMP COCKTAIL

Pickling Spice, Lemon, Spicy Cocktail Sauce
25 pcs | \$100

VEGETARIAN ANTIPASTI SKEWERS

Artichoke, Olives, Mozzarella, Roasted Tomato 25 pcs | \$75

CHILLED BEEF TENDERLOIN

Seasoned, Seared, Chilled & Sliced Medium Rare Horseradish Cream & Ciabatta Rolls

Premium Choice Tenderloin | Market Price

FARMSTAND CRUDITE

Fresh Crisp Vegetables with Garden Vegetable Dip Medium \$60 | Large \$120

SALADS

SMALL: 4-6 PEOPLE | MEDIUM: 12-15 PEOPLE | LARGE: 25-30 PEOPLE

(8) FARMINGTON VALLEY SALAD

Mixed Baby Greens, Candied Walnuts, Dried Cranberries, Carrots, Bleu Cheese

Dressing: Raspberry Agave Vinaigrette

Small \$40 | Medium \$60 | Large \$90

(8) MEDITERRANEAN GRAIN BOWL

Quinoa, Kale, Arugula, Garbanzo Beans, Edamame, Heirloom Cherry Tomatoes, Greek Olives, Cucumber, Red Onions, Piquillo Peppers, Feta Cheese

Dressing: Lemon Herb Vinaigrette
Small \$40 | Medium \$65

V CLASSIC CAESAR SALAD

Crisp Romaine Lettuce, Garlic Croutons and Grated Parmesan

Dressing: Classic Caesar Small \$35 | Medium \$55 | Large \$85

(3) FARMHOUSE SALAD

Mixed Greens, Cucumber, Carrots, Grape Tomatoes, Red Onions, Bell Peppers, Purple Bordeaux Radish

Dressing: Honey Balsamic Vinaigrette Small \$35 | Medium \$55 | Large \$85

Gluten free product

Wegetarian option

Please let us know of any allergies affecting your party.



PARTY PLANS

ON SITE MINIMUM: 50 PEOPLE | PICK UP MINIMUM: 25 PEOPLE | PRICE PER PERSON*

*ON SITE EVENTS ARE PRICED AT HAVING OUR TEAM 2 HOURS ON SITE.

IF THE EVENT IS LONGER THAN 2 HOURS, EXTRA CHARGES FOR LABOR WILL APPLY.

THE BACKYARD GRILLER

Steak Tips, Chicken Tips, Dinner Rolls Choose **ONE** Salad, **TWO** Side Dishes or **TWO** Deli Salads (Excludes Mushrooms)

Pick Up \$39 | Delivery \$42 | On Site \$48

ALL AMERICAN SMOKEHOUSE PLAN

Includes our Smoked Brisket, Smoked Saint Louis Ribs, Smoked Pork Butt. Choose **TWO** Smokehouse Side Dishes

Includes Maple Buttermilk Biscuits

Pick Up \$42 | Delivery \$45 | On Site \$50

THE COOKOUT PLAN

Short Rib & Brisket Burgers, New Haven Hummel Dogs, Signature Steak Tips, Corn Bread, Condiments and Fixings Included Choose **TWO** Deli Salads & **ONE** Salad

> Pick Up \$41 | Delivery \$44 | On Site \$50 Substitute Burgers and Hot Dogs for Wagyu for \$2 Extra Per Person

THE GRILLMASTER PLAN

You're the Chef, Create your Experience.

THE MEATS

CHOICE GRADE

Ribeye, Prime Rib, NY Strip, Porterhouse, Duroc Pork Loin. Organic Chicken On Site Only Market Price

PRIME GRADE

Ribeye, Prime "Prime" Rib, NY Strip, Veal Porterhouse, Old Spot Pork Rib Loin On Site Only Market Price

THE MASTERS

American Wagyu, Japanese Kobe, Iberico Pork On Site Only Market Price

GRILLMASTER SAUCES

Choose **ONE** Sauce

Includes Dinner Rolls

Horseradish Cream Red Wine Demi Glaze Chasseur Mushroom Sauce

Choose **TWO** Meat Selections

Choose **ONE** Green Salad

Choose **TWO** Side Dishes

Gluten free product Vegetarian option

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Delivery charges applicable by mileage.



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SIGNATURE ENTREES

HALF SERVES 8-12 | FULL SERVES 15-20

3 APM GRILLED STEAK TIPS

Signature or Maple Bourbon
Half/Full Tray Market Price

3 APM GRILLED CHICKEN TIPS

Signature or Lemon Pepper Full \$150 | Half \$75

BEEF SHORT RIB BOLOGNESE

Pappardelle, Italian Five Cheese Full \$150 | Half \$75

BRAISED BEEF BURGUNDY

Boneless Beef Short Rib, Mushroom Mix, Burgundy Wine, Pappardelle Pasta Full \$180 | Half \$90

CHICKEN PICATTA

Chicken Breast, Artichokes, Sun-dried Tomatoes Lemon Caper Wine Sauce, Capellini Pasta Full \$150 | Half \$75

® CHICKEN MARSALA

Chicken Breast, Wild Mushrooms, Marsala Wine Sauce, Yukon Gold Mashed Potatoes

Full \$150 | Half \$75

CHICKEN PROVENCAL

Chicken Breast, Olive Tapenade, White Wine Saffron Sauce, Linguine Pasta Full \$150 | Half \$75

SAUSAGE & PEPPERS PARMESAN

Sweet Italian Sausage, Bell Peppers, Onions Marinara, Italian Five Cheese Full \$140 | Half \$70

3 GLAZED SALMON

Honey Tamari Glazed Kale, Spinach & Mushroom Sauté

Full (24) \$240 | Half (12) \$120

® ROASTED SALMON

No Vegetables

\$30/lb

SEARED SHRIMP LINGUINE

Scampi Style, Basil Pesto Cream or Spicy Calabrian Chili, Linguine Pasta Full \$150 | Half \$75

PENNE ALLA VODKA

Pink Vodka Sauce, Italian Five Cheese Full \$110 | Half \$55 Gluten Free: Full \$110 | Half \$60

MAC N CHEESE

Gruyere, Cheddar, Fontina, Provolone, Mozzarella

Full \$110 | Half \$55

BAKED LASAGNA BOLOGNESE

Short Rib Tomato Ragu, Italian Four Cheese Full \$150 | Half \$75

₩ BAKED VEGETABLE LASAGNA

Mushrooms, Spinach, Kale, Italian Four Cheese Full \$120 | Half \$60

₩ BAKED CHEESE LASAGNA

Full \$110 | Half \$55

FRIED CHICKEN & WAFFLES

Boneless Chicken, Spicy Maple Drizzle, Belgian Waffle

Full \$150 (20 pcs) | Half \$75 (10 pcs)

Gluten free product Vegetarian option

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AVON PRIME SMOKEHOUSE

HALF SERVES 8-12 | FULL SERVES 15-20

BEEF BRISKET

Black Angus Brisket, Kosher Salt & Black Pepper Smoked over CT Shagbark Hickory and CT Cherrywood

Full \$280 | Half \$140

BEEF PASTRAMI

Brined Brisket, Seasoned with Black Peppercorns, Coriander & Mustard Seed Smoked over Cherrywood

Full \$250 | Half \$125

BEEF SHORT RIBS

Split Large Beef Ribs Smoked over Cherrywood Seasoned with Garlic, Coffee Kosher Salt & Black Pepper

Full \$200 | Half \$100

3 SMOKED PORK BUTT

Duroc Pork Shoulder Brined and Seasoned Smoked over Hickory & Cherry, Pulled and Sauced with Cider Vinegar BBQ Sauce Includes Rolls

Full \$150 | Half \$75

ST. LOUIS RIBS

Seasoned with Garlic, Onion, Salt & Black Pepper Smoked over Oak and Cherrywood, Glazed with Brown Sugar & Honey. Finished with Cider Vinegar BBQ

4 Full Racks \$130

ALL AMERICAN SMOKEHOUSE PLAN

Includes our Smoked Brisket, Smoked Saint Louis Ribs, Smoked Pork Butt. Choose two Smokehouse Side Dishes

Pick Up \$42 | Delivery \$45 | On Site \$50

BURNT ENDS

Beef Belly Smoked over Cherry and Hickory, Apple Cider Vinegar BBQ Glaze

Full \$240 | Half \$120

SMOKED WINGS

Pickle Juice Brined, Cherrywood Smoked, Alabama White Sauce Glaze

Full \$120 | Half \$60

SMOKEHOUSE SIDES

MEMPHIS STYLE SLAW

 Green Cabbage, Carrots, Poblano Peppers, Red Onions, Creamy Mustard Mayonnaise
 \$7/lb

MAPLE BUTTERMILK BISCUITS

Flaky & Buttery Biscuits, Maple Sugar Crust 25 pcs | \$30

SMOKED BAKED BEANS & BELLY

Navy Beans, Honey Molasses, APM Bacon Cubes Slowly Smoked over Shagbark Hickory \$9/lb

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SIDE DISHES

- **WYUKON GOLD WHIPPED POTATOES**
- Simply Prepared with Cream, Paprika, Salt and Pepper

\$8/lb

- **③ CREAMY RISOTTO**
- Wild Mushroom \$9/lb
 Italian Three Cheeses \$9/lb
 Saffron Milanese \$9/lb
- **③ CREAMED SPINACH**
- Spinach, Bechamel Sauce, Fontina, Gouda & Gruyere Cheeses \$10/lb
- **BRUSSELS & BACON**

Crispy Roasted Brussels Sprouts, Apple Wood Smoked Bacon, Garlic Oil \$12/lb

- **3 APM FRESH KETTLE CHIPS**
- Sea Salt & Pepper, Truffle Parmesan, BBQ Ranch

Medium Bowl \$20 | Large Bowl \$40

- **® ROASTED POTATOES**
- Parmesan & Garlic Butter

\$10/lb

- **SCALLOPED POTATOES**
- Sliced Potatoes, Bechamel Sauce Gruyere, Gouda & Fontina Cheese
- **® GOURMET MUSHROOM SAUTE**
- Porcini, Maitake, Oyster & King Trumpet Balsamic Tamari Butter
 \$18/lb
- **3 ITALIAN GREEN BEANS**

Haricot Verts, Pancetta, Brown Butter, Parmesan Cheese \$8/lb

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French White, Whole Clove Garlic, Sesame Semolina, Pugliese

\$18/dozen

Gluten free product Vegetarian option

Please let us know of any allergies affecting your party.



WRAP PLATTERS

Select from an assortment of:

Turkey, Ham, Cheese, Roast Beef, Veggie, or Chicken Salad (Italian Combo or Chicken Salad are \$2 Extra per wrap)

Wraps Include: Lettuce, Tomatoes, American Cheese, and Condiments on the Side

 Small (8)
 \$104

 Medium (10)
 \$130

 Large (15)
 \$195

DELI PLATTERS

Assortment of Cheeses, Meats, and Deli Options which include: Roast Turkey, Smoked Ham, Roast Beef, Genoa Salami, White Cheddar

Wraps Include: Lettuce, Tomatoes, Onion, Mustard and Mayo. **Rolls not Included.** For rolls, please inquire with our grocery department. We have a great variety to offer.

Small (6-8) \$90 Medium (10-12) \$120 Large (18-20) \$175

DELI STYLE SALADS

(8) APM RED POTATO SALAD

Traditional Potato Salad with Red Onion & Celery \$8/lb

MEDITERRANEAN ORZO SALAD

Greek Olives, Grape Tomatoes, Cucumber, Feta
 Dressing: Parmesan Herb Vinaigrette
 \$8/lb

APM JALAPENO BACON SLAW

Mix of Cabbages, Broccoli Stalks, Brussels Sprouts, Carrots, Kohlrabi, Radicchio, Kale, Roasted Jalapeno Pumpkin Seeds, APM House Jalapeno Cured Bacon **Dressing:** Sweet Cider Vinaigrette \$8/lb

BLT PASTA SALAD

Smoked Bacon, Heirloom Grape Tomatoes, Frisée Greens

Dressing: Buttermilk Herb Mayonnaise \$9/lb

M APM MACARONI SALAD

Red Onion, Celery, Carrots, Dill Mayonnaise \$8/lb

SEQUITES STREET CORN SALAD

Marred sweet corn, queso cotija, cilantro, Tajin seasoning, lime, mayo

\$8/lb

SANTA FE BLACK BEAN & CORN SALAD

▼ Roasted Corn & Bell Peppers, Red Onion, Cilantro, Cumin

Dressing: Cilantro Lime Vinaigrette \$8/lb

CHIPOTLE TORTELLINI SALAD

Smoked Bacon, Cheese Tortellini, Poblano Peppers Smoked Cheddar Cheese, Red Onion

Dressing: Chipotle Mayonnaise \$9/lb

TUSCAN MOZZARELLA SALAD

Mozzarella Balls, Grape Tomatoes, Basil Roasted Garlic Herb Oil \$12/lb

Gluten free product

Wegetarian option

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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 e-mail 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 Miller Parchen 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.

















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