



CATERING SAMPLE MENU & BAR SERVICES



G O U R M E T

AV GOURMET
Fine Catering



@AV_GOURMET

Oscar Style Filet Mignon as Seen on Fox5 Good Day Atlanta



About Us

As seen on Fox5 Good Day Atlanta on February 6th 2024 :

When Sharon Lawson introduced Chef Alexis she said: **“And with us , Award Winning Chef Alexis Valentine”.**

While Chef Alexis became the culinary expert, his partner, Leo Sosa Valentine is in charge of all the logistics, event planning and customer service.

Together provide the clients that **“WOW!” factor** and a great experience from beginning to end.



AS SEEN ON GOOD DAY ATLANTA

To Watch the Full Segment
Scan QR Code



FOX 5

ALEXIS VALENTINE
CHEF

10:47 49°

CASH 3 : 6-0-2

FOX

CASH 4 : 7-1-3-5

FOX

MIDDAY 3

AV GOURMET

Fine Catering

THE MOST AWARD-WINNING COMPANY

AV GOURMET Fine Catering is Atlanta's Most Award-Winning Catering Company in Georgia. Led by Multi Award-Winning Chef Alexis Valentine and his partner Leo Sosa Valentine.

AV GOURMET is the only caterer that offers cultured culinary experiences with amazing flavors, proudly **AV GOURMET** stands to its pledge to never serve "bland" food. Our team will listen to your vision, your background and customize flavors that will delight your palate.

Amongst the Awards and Accolades, our Team is winner of 2019, 2020, 2021, 2022, 2023 & 2024 Wedding Wire Couples' Choice Awards, The Best of Weddings on The Knot 2023 & 2024, Voted Best Caterer in Georgia 2021, 2022, & 2023; Featured on "Compliments to the Chef" on Atlanta Style Weddings Magazine, Featured on PartySlate, Cover of The Classic Wedding Magazine Fall 2022, Featured on Real Weddings September 2023, Cover of TCW Magazine Spring 2023, Featured on Voyage ATL Magazine, Featured on ShoutOut Atlanta, interviewed on Fox5 Good Day Atlanta interviewed by Sharon Lawson and member of ICA - International Caterers Association



Light Fare Sample Selection

Starting at \$ 3.50 per guest

If you are looking for a relaxed ambiance accompanied by light and gourmet Hors D'oeuvres, our menu can be displayed or passed Butler Style at no additional charge:

Balsamic Strawberries on a Crostini, Farmers Market Fresh Strawberries drizzled with Aged Balsamic Glaze on a French Baguette Crostini and garnished with Fresh Thyme

Raspberry Jam and Brie Cup, delicious phyllo dough cups stuffed with Organic Raspberry Jam and French Brie with sliced Roasted Almonds

Rainbow Chicken Skewers, our Skewers are colorful and delicious served drizzled by a rich glaze

Short Rib Mini Quiche, if you think of a brunch option, our Beer Braised Short Ribs served in Mini Quiche are the most elegant Hors D'oeuvres for a Brunch theme event

NOTE: This is just a sample menu please do not hesitate to contact us if you need new ideas and we accomodate any food allergy or dietary restrictions





Heavy Hors D'oeuvres Collection

Starting at \$ 4.50 per guest

Award Winning Chef Alexis curated some Heavy Hors D'oeuvres, his culinary creations are perfect for any affair.

Please note this is a "sample" menu so feel free to request new ideas:

Our Award Winning Shrimp & Grits, full of flavor with or without Andouille Sausage this is upscale in flavors and served in a Mini Martini Glass

Moroccan Chicken Salad, Chef Alexis' French Cuisine skills and techniques are in full display as he serves this Hors D'oeuvres inside a pate a choux (Profiterole) and topped with an Olive

Buffalo Chicken Spring Rolls, Fun to eat, full of flavor and with a little heat, guests always love this ones

Assorted Canapes amongst our favorites, Fig, Pistachio and Goat Cheese drizzled with Honey. Another recommendation Chef Alexis' Beet Cured Salmon served with Dill Cream Cheese and garnished with Dill and Capers

Beef Empanadas authentic Mini Empanadas, a Latin Classic that pleases everyone

Displays and Themed Events Stations

Starting at \$9.50 Per Guest

Bruschetta Bar

Farmers Market Tomatoes, Peppers and Basil star this station. We can choose any 3 of our bruschetta menu. Including our "Classic Tomato & Basil", or Roasted Red Peppers Bruschetta or Kale & White Bean Bruschetta or Strawberry Bruschetta served in a Rustic Italian Bread, drizzled with Aged Balsamic Glaze and beautifully displayed with Fresh Rosemary of your choice served with big Italian breads, crostinis, crackers, garnished with Fruits and Edible Flower

Mini Tacos Display

Your Selection of your favorite taco to choose from our famous Arbol Shrimp Tacos, Mahi Mahi Fish Tacos served with Pineapple & Mango Salsa, or Carne Asada Beef Tacos or Pastor Pork Tacos, served with assorted Corn and Flour Tortillas drizzled with Chef Alexis' famous Spicy Mayo and garnished with Jalapenos

Lord of the Rings Themed Menu

The creation of this menu was a lot of fun. Our culinary team created "Balin's Spiced Beef Roast" and some delicious whole Turkey legs, and for cocktail hour, we know that Hobbits loooooove Cheese, so we designed a "Shire-Cuterie Grazing Table. For sides "Samwise's Salted Potato Wedges and Smaug's Brussels Sprouts

Gluten Free, Dairy Free, Vegan, Vegetarian and other allergies and dietary restrictions are accomodated upon request.

This is a sample menu.



"Shire-Cuterie" a grazing Table inspired for a Hobbit from a Lord of The Rings themed Wedding





Multi Cultural Menus from All Over the World

Starting at \$36 per guest

Vietnamese Caramelized Shrimp or “TomRim”

plated or on a buffet or themed station served with Jasmine Rice or Noodles accompanied by Asian Stir Fry (spicy by request)

African Gound Nut Soup

a Spicy Base along with plenty Garlic, Peanut Butter, Fresh Ginger, Jalapeno and Cilantro, served with White Rice or Jollof Rice, a classic from the West African Cuisine

Amritsari Paneer Tikka

Vegetarian recipe flavorful with Paneer, dried Fenugreek leaves, Garlic and Ginger Paste, Carom seeds and gram flour

Tropical Island Roasted Salmon

Fresh Atlantic Salmon served with White Rice and Pineapple Mango Salsa with a right amount of heat and caribbean spices

Middle Eastern Lamb Chop

Our housemade Middle Eastern Spices flavored Lamb Chops are drizzled with Pomegranate Glaze and served with Tabbouleh, Herbed Couscous and Vegetables

Ukranian Vareniky

Stuffed with Potatoes and Porcini Mushrooms and served with Butter, Chopped Parsley and Pork Cracklings or Sour Cream and Dill (other fillings available)

Viennese Schnitzel

Seasoned Breaded Chicken Breast or Beef or Veal, marinated to infuse flavors, fried and garnished with Lemon Wedges

Big Fat Greek Wedding Chicken

Delicious Chicken with Lemons and more Lemons, Oregano, Marjoram served with Lemon Rice and with a side of Greek Yogurt Sauce to drizzle over, YUMMY!!

Dinner Buffet

Starting at \$ 36

Servers Attended is our Standard

Always our staff attend buffet and they always **smile!**

At the Buffet

Herbed Sliced Roasted Beef, served with Chimichurri and Horseradish on the side

Apricot Glazed Roasted Chicken, a southern Classic, prepped and roasted Grandma style, delicious sweet and savory

Cantonese Grilled Salmon, our take of this dish is impressive served with Chef Alexis original Lemon Caper Sauce which gourmet cooking at its finest

Mushroom Bourguignon who doesnt remember Julia Child's Beef Bourguignon, Chef Alexis uses exotic and meaty Mushrooms to make a gourmet Vegan Dish that elevates any affair

Parmesan Fingerling Potatoes, with plenty color and garnished with Rosemary Sprigs

Farmers Market Vegetables Medley, an assorted selection of Squash, Zuchinis, Carrots and Broccoli

Wild Rice Pilaf, exotic and full of flavors, Chef Alexis' take is a masterclass of how to cook gourmet food





SEATED, PLATED & SERVED



GOURMET
Fine Catering



SAMPLE PLATED DINNER

Starting at \$ 36

Salad Course

Chef Alexis' Georgia Salad

Organic Mixed Greens tossed with Champagne Vinaigrette, Farmers Market Georgia Peaches and garnished with Edible Flower

Entree Course

Chicken Entree

Italian Herbs Roasted Airline Chicken, served with Risotto, and Caramelized Brussels Sprouts and Garnished with Fresh Herbs and Lemon Twist

Bacon Wrapped Filet Mignon

Cooked to perfection Beef Tenderloin served with our Homestyle Garlic Mashed Potatoes, Asparagus and with a Garlic Butter Rosette

Surf & Turf Special

NY Strip Steak accompanied with Maryland Lobster Tail, drizzled with Clarified Butter and served with Fresh Market Vegetables Medley and paired with Sweet Potatoes Puree

Dessert Course

Tres Leches Red Velvet Cake

Herb Marinated Beef Tenderloin, Char Grilled Salmon + Sautéed Fennel And Tear Drop Tomatoes over olive oil roasted sweet potatoes, green beans amandine

Delicious Brunch Events

Starting at \$36 per guest

Chicken and Red Velvet Waffles drizzled with Spicy Maple Syrup, this can be passed as appetizer as a Mini Waffle as well or entree as well

Steak & Eggs, delicious Rib Eye Steak served with one or two eggs and drizzled with Chimichurri

Cajun Crab Cakes, entree or appetizer made with real Lump Crab Meat, Peppers and drizzled with Dill Aioli

Toasts, you can choose from our selection of Avocado Toast, Figs Toast, Strawberries Toast on a bed of Cottage or Goat Cheese and drizzled with Aged Balsamic Glaze and Honey

Our Potato Pie a Brunch Classic, originally from Spain, Hash Brown Potatoes, with Colorful Peppers and Onions binded with Eggs and cooked on a cast iron pan

Galas, Fundraisers & Holiday Parties

Starting at \$4.50 per guest

"Choose from our 42 Napkin Foldings, the one that fits your event and theme, our staff will do the rest"

Crab Stuffed Mushrooms, real Lump Crab Meat stuffed Mini Portabella drizzled with Truffle Aged Balsamic and garnished with Fresh Thyme, and passed Butler Style

Gourmet Mac n Cheese Croquettes, Chef Alexis' famous Mac n Cheese now available as a delicious appetizer, served on a Smoked Gouda Cheese Sauce and passed Butler Style

Mini Fish Tacos, Crispy Mahi Mahi served in a Flour or Corn Tortilla, Pico de Gallo and drizzled with Chipotle Mayo and passed on top of a Lime accompanied by a Mini Patron Bottle filled with Margarita



Gourmet Mac n





Vietnamese "TomRim"

Asian Fusion Cuisine

Our Scratch Made Pork Dumplings

Our family signature Pork Dumplings are pan seared and served with Sriracha Soy Sauce

Cashew Chicken

Classic Chinese-American Dish prepared with Cashew Nuts, Garlic sauce, made out of Soy Sauce and Oyster sauce

Mongolian Beef

Taiwanese Dish made of Skirt Steak, served with Scallions and mixed Farmers. Market Vegetables

Bao Buns

Vegetarian Filling or Pork or Beef, these delicious classic can be an entree or appetizers

Chef Attended Korean Street Tacos

Choose from your favorite asian dishes like Walnut Shrimp Skewers, Korean BBQ Meatballs in Mini Martini Glass, Bulgogi Chicken Bites, and our famous Korean BBQ Mini Tacos, "to die for..." served with Asian Slaw and Sriracha Mayo, fun and delicious



Mediterranean Inspirations

Caprese Stack Salad - Italy

Fermented urad (split lentil) batter, made into a thin pancake to order, then filled and rolled with traditional otato masala. Topped with coconut cilantro chutney and fresh cilantro

Chicken Marbella - Spain

Inspired by the Oceanfront City of Marbella, Spain, this dish is full of flavors contains Prunes, Olives, and cooked with plenty of White Wine from the South of Spain

Haricorts Verts Amandine - France

Classic Paris Bistro dish inspired by the beautiful farms from the South of France, touched with Shaved Toasted Almonds and tossed with Almond Oil and Lemon Zest

Potatoes with Lemon & Parsley - Greece

Soaked in Garlic and Lemon, these Potatoes are roasted and they soak all the flavors from the marinada, everyone will ask for more and more

Braised Short Ribs - Morocco

Delicious Moroccan Spices and Golden Raisins give a touch of warmth to this Classic Dish



Caprese Salad



Vegan Mediterranean Vegetables Stack
with Mushrooms, Tomatoes, Zuchinis and
Truffle Aged Balsamic

Pie Bar



Red Wine Poached Pear, Classic
French Technique



Dessert Options

Mini Desserts Bar

Beautiful Desserts served in Mini Tasting Bowls, includes assorted selection, 50 minimum

Pies Bar

A selection of Caramel Apple, Bourbon Pecan, Peach Cobbler and Lemon Meringue

Brulee Cheesecake Bar

Topped with Berries and brulee French Style Dessert that elevates any affair

Red Wine Poached Pears

Plated Gourmet Dessert served with it's own syrup served with Fresh Whipped Cream or Vanilla Ice Cream, French Cuisine at its best, Bosc Pears simmered in French Red Wine elevate any affair

Chef Attended Action Station

Flambee Banana Foster

Our Chef will make a sauce with Brown Sugar and Butter, drizzled the Bananas with it and pour Spiced Rum and with a match, all the magic happens, served with Whipped Cream or Vanilla Ice Cream and topped with a Maraschino Cherry

PERMITS, INSURANCE & LICENSING

AV GOURMET Fine Catering is permitted by the Georgia Department of Environmental Health to operate as a caterer **Permit Number FSP 044-000988**, Fully Insured and Licensed as well. All Inspections and Reports are public record on the link below:
<https://ga.healthinspections.us/stateofgeorgia/>

Before hiring any caterer or food service provided we highly recommend you to check on the link above of their legality and their inspections report to make sure your food is safe and cooked in sanitary conditions

BEVERAGE SERVICES

From a Full Liquor Bar, to a Mocktails Party, or delicious Mimosas our mixologists will dazzle you and your guests with gourmet drinks with beautiful garnishes and presentations. Sommelier service available per request

GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: **AV GOURMET**
Address: **3098 PLEASANTDALE RD STE 203**
City: **ATLANTA** Time In: **04/23** Time Out: **05/25**

Inspection Date: **12/07/2023** CFSM: **Arnell Valentine 1/20/28**

Purpose of Inspection: **Reinspection** ☒ **Follow-up** ☐ **Initial** ☐
Inspected: **Provisional Permit** ☐ **Temporary** ☐ **100** **A** **06/08/23**

Risk Type: **1.0, 2.0, 3.0** Permit: **FSP-044-000988**

100 A 12/08/23

Compliance Status	Code	Compliance Status	Code
<input checked="" type="checkbox"/> 2A. PIC present, demonstrates knowledge, performs duties	01.01	<input checked="" type="checkbox"/> 2A. Proper cooking time and temperatures	01.01
<input checked="" type="checkbox"/> 2B. Certified Food Protection Manager	01.01	<input checked="" type="checkbox"/> 2B. Proper holding procedures for hot holding	01.01
<input checked="" type="checkbox"/> 2C. Proper use of restriction & evaluation	01.01	<input checked="" type="checkbox"/> 2C. Consumer advisory provided for raw and undercooked foods	01.01
<input checked="" type="checkbox"/> 2D. Hands clean and properly washed	01.01	<input checked="" type="checkbox"/> 2D. Proper date marking and disposition	01.01
<input checked="" type="checkbox"/> 2E. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	01.01	<input checked="" type="checkbox"/> 2E. Proper date marking and disposition	01.01
<input checked="" type="checkbox"/> 2F. Management knowledge, responsibilities, reporting	01.01	<input checked="" type="checkbox"/> 2F. Proper date marking and disposition	01.01
<input checked="" type="checkbox"/> 2G. Proper labeling, dating, inventory, or lot/trace	01.01	<input checked="" type="checkbox"/> 2G. Proper date marking and disposition	01.01
<input checked="" type="checkbox"/> 2H. No discharge from eyes, nose, and mouth	01.01	<input checked="" type="checkbox"/> 2H. Proper date marking and disposition	01.01
<input checked="" type="checkbox"/> 2I. Adequate handwashing facilities supplied & accessible	01.01	<input checked="" type="checkbox"/> 2I. Proper date marking and disposition	01.01
<input checked="" type="checkbox"/> 2J. Response procedures for vomiting & diarrhea events	01.01	<input checked="" type="checkbox"/> 2J. Proper date marking and disposition	01.01
<input checked="" type="checkbox"/> 2K. Food obtained from approved source	01.01	<input checked="" type="checkbox"/> 2K. Proper date marking and disposition	01.01
<input checked="" type="checkbox"/> 2L. Food received at proper temperature	01.01	<input checked="" type="checkbox"/> 2L. Proper date marking and disposition	01.01
<input checked="" type="checkbox"/> 2M. Food in good condition, safe, and unadulterated	01.01	<input checked="" type="checkbox"/> 2M. Proper date marking and disposition	01.01
<input checked="" type="checkbox"/> 2N. Food storage, storage, a high, disposable destruction	01.01	<input checked="" type="checkbox"/> 2N. Proper date marking and disposition	01.01
<input checked="" type="checkbox"/> 2O. Food separated and protected	01.01	<input checked="" type="checkbox"/> 2O. Proper date marking and disposition	01.01
<input checked="" type="checkbox"/> 2P. Proper disposition of returned, previously served, reconditioned, and unsafe food	01.01	<input checked="" type="checkbox"/> 2P. Proper date marking and disposition	01.01
<input checked="" type="checkbox"/> 2Q. Food stored covered	01.01	<input checked="" type="checkbox"/> 2Q. Proper date marking and disposition	01.01
<input checked="" type="checkbox"/> 2R. Food contact surfaces, cleaned & sanitized	01.01	<input checked="" type="checkbox"/> 2R. Proper date marking and disposition	01.01

GOOD RETAIL PRACTICES

Mark the numbered item OUT if not in compliance. For items marked OUT, mark COR or R for each item as applicable. R = Repeat Violation of the same code provision = 1 point

Compliance Status	Code	Compliance Status	Code
<input checked="" type="checkbox"/> 1A. Safe Food and Water, Food Identification	1.0001	<input checked="" type="checkbox"/> 1A. Safe Food and Water, Food Identification	1.0001
<input checked="" type="checkbox"/> 1B. Safe Food and Water, Food Identification	1.0001	<input checked="" type="checkbox"/> 1B. Safe Food and Water, Food Identification	1.0001
<input checked="" type="checkbox"/> 1C. Safe Food and Water, Food Identification	1.0001	<input checked="" type="checkbox"/> 1C. Safe Food and Water, Food Identification	1.0001
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<input checked="" type="checkbox"/> 1Y. Safe Food and Water, Food Identification	1.0001	<input checked="" type="checkbox"/> 1Y. Safe Food and Water, Food Identification	1.0001
<input checked="" type="checkbox"/> 1Z. Safe Food and Water, Food Identification	1.0001	<input checked="" type="checkbox"/> 1Z. Safe Food and Water, Food Identification	1.0001





AV GOURMET just for foodies

We can't wait to hear more about your event vision

www.avgourmet.com | 678-222-3472 | info@avgourmet.com

