

Avenue Woodfired Kitchen & Tavern Private Events

Proprietors: Jessica & Joshua Foley

Executive Chef: Josh Foley

Avenue Restaurant LLC
445 Main Street Medfield, MA
508-906-6040
AvenueMedfield.com
 @avenuemedfield



Additional Information

We currently have several options for menu styles. Everything within this packet can be done year round, but we love taking our current dinner menu into account upon planning each menu for additional options. For events taking place during our off hours (Daytime events or any Sunday events), we have a bit more available for options and setup as the entire restaurant will be at your disposal. For evening events (Tuesday-Saturday after 4:30PM) we have a maximum amount of guests in our private room of 28 people (there are no exceptions for this as the private room cannot physically fit more than 28 people). Every day of the week has a different Minimum Food & Beverage Spend required. We do not require any room fees unless the minimum spend is not met, in which case there would be a room fee imposed to make up the difference, regardless of the amount. All minimum spends can be found on our website AvenueMedfield.com.

The Bar

Our beverage program for private events is where we can be most flexible. For every private event, the full bar will be available. We also do not offer any drink packages, all beverages consumed will be recorded on an 'A La Carte' basis.

Main Options for alcohol: Open Bar – All beverages consumed go on main bill

Cash Bar – All Guests pay for their own beverages consumed, either individually or by table

While these are the 2 most straightforward options, we can also do a combination of both. For example: Open Bar up until a dollar amount, Open Bar for a certain period of time, Open Bar for beer & wine only.

All Cash Bar beverages consumed do count towards the overall minimum spend for the event. (The main bill does not necessarily need to meet the minimum spend if the cash bar + main bill meets the minimum)

We do offer a Mimosa Bar which simply costs \$55/bottle of sparkling wine which generally yields 5-7 mimosas per bottle. Multiple flavors of mimosas available.

Our bar options are as seasonal as possible, to view our current options for cocktails, beer & wine please visit our website: AvenueMedfield.com

Family Style / Buffet

\$45/PERSON

STARTERS - CHOOSE 3

MINI LUMP CRAB CAKES

watercress remoulade | citrus aioli
+1/PERSON

CRISPY CONFIT CHICKEN WINGS

seasonal setup

CHARCUTERIE & CHEESE BOARD

traditional accoutrements | vegetarian option available

SHRIMP COCKTAIL

horseradish cocktail | watercress remoulade
+1/PERSON

FRIED BRUSSELS SPROUTS

maple miso aioli

MEDITERRANEAN DIPS

Tuscan white bean | walnut muhamarra | honey whipped ricotta | wood grilled peasant bread

POMODORO FLATBREAD

crushed tomatoes | mozzarella | pecorino | oregano | basil V

AVENUE FLATBREAD

crushed tomatoes | mozzarella | housemade pork sausage | roasted mushrooms | onion jam

CHERRYWOOD BACON & ARUGULA FLATBREAD

whipped ricotta | confit garlic | onion jam | gruyere

CRISPY FRIED CONFIT CHICKEN WINGS

honey ginger lime Sriracha glaze | blueberry preserves | blue cheese dip GF

SALADS - CHOOSE 1

ROASTED BEETS & GREENS

VT goat's cheese | toasted pistachios | lentils & quinoa | aged balsamic vinaigrette V/GF
+1/PERSON

HOUSE SALAD

market greens | cherry tomato | carrots | cucumber | red wine vinaigrette V/GF

LITTLE GEMS CAESAR

shaved Reggiano | charred lemon | grilled "to-order" croutons

LITTLE GEMS GREEK SALAD

marinated artichokes | hearts of palm | red onion | tomatoes | cucumber | crispy pita | feta | creamy Greek dressing V
+1/PERSON

SIDES - CHOOSE 2

**DUCK FAT ROASTED
POTATOES**

**WOOD GRILLED
ASPARAGUS**

**CHARRED HEIRLOOM
RAINBOW CARROTS**
nuts | seeds | confit garlic

WOOD GRILLED BROCCOLI
crispy shallots & garlic

**WOOD GRILLED PEASANT
BREAD STUFFING**
Black mission figs | sultanas |
spiced almonds

PARMESAN RISOTTO
+1/person

ENTREE - CHOOSE 3

**ARGENTINIAN BRASA NATURAL WOOD
ROASTED CHICKEN**
scallion jus | wood grilled Anjou pears

RIGATONI PASTA
butter poached tomato - garlic sauce | arugula pesto |
buratta | herbed bread crumbs

NATURAL ANGUS BEEF BOLOGNESE
certified humane veal | natural angus beef | house
pork sausage | pancetta | soft herbs | Reggiano

PRIME SKIRT STEAK
chimichurri & Avenue steak sauce
MKT

KOBE BEEF MEATBALLS
crushed tomato & basil | pasta

BONELESS BEEF SHORT RIBS
braising jus | wood roasted mushrooms
+2/PERSON

SCOTTISH SALMON
chimichurri rub OR lemon parsley pepper

Plated Choice Menu

Prices for Entree include salad & starter course

STARTERS - CHOOSE 3

MINI LUMP CRAB CAKES

watercress remoulade | citrus aioli
+2/PERSON

CRISPY CONFIT CHICKEN WINGS

seasonal accoutrements

CHARCUTERIE & CHEESE BOARD

traditional accoutrements | vegetarian option available

SHRIMP COCKTAIL

horseradish cocktail | watercress remoulade
+2/PERSON

FRIED BRUSSELS SPROUTS

maple miso aioli

MEDITERRANEAN DIPS

Tuscan white bean | walnut muhamarra | honey
whipped ricotta | wood grilled peasant bread

POMODORO FLATBREAD

crushed tomatoes | mozzarella | pecorino | oregano |
basil V

AVENUE FLATBREAD

crushed tomatoes | mozzarella | housemade pork
sausage | roasted mushrooms | onion jam

CHERRYWOOD BACON & ARUGULA FLATBREAD

whipped ricotta | confit garlic | onion jam | gruyere

SEASONAL FLATBREAD

ask your event coordinator for more options

MAINE LOBSTER & ROCK SHRIMP CHOWDER

sweet corn | leeks | chives

P.E.I. MUSSELS

chardonnay | house compound butter | wood grilled
peasant bread
+2/PERSON

SALAD COURSE

ROASTED BEETS & GREENS

VT goat's cheese | toasted pistachios | lentil's & quinoa | aged balsamic vinaigrette V/GF

+1/PERSON

HOUSE SALAD

market greens | cherry tomato | carrots | cucumber | red wine vinaigrette V/GF

LITTLE GEMS CAESAR

shaved Reggiano | charred lemon | grilled "to-order" croutons

LITTLE GEMS GREEK SALAD

marinated artichokes | hearts of palm | red onion | tomatoes | cucumber | crispy pita | feta | creamy
Greek dressing V

+1/PERSON

Plated Choice Menu

per person pricing

ENTREE CHOICES

BUCATINI PASTA

butter poached garlic-tomato sauce | english peas | burrata | cherry tomatoes | arugula pesto V 40

WOOD ROASTED ARGENTINIAN BRASA NATURAL CHICKEN

grilled peasant bread stuffing | almonds | sultanas & figs | grilled Anjou pears | charred scallion jus 43

PRIME STEAK FRITES

wood grilled prime skirt | house fries | chimichurri MKT

LOCAL COD

seasonal accoutrements 45

WOOD GRILLED HALIBUT

seasonal accoutrements 45

SEASONAL RISOTTO

seasonal accoutrements 45

WOOD GRILLED SALMON

seasonal accoutrements 45

BONELESS BEEF SHORT RIBS

braising jus | wood roasted mushrooms | mashed potato | roasted root vegetables 48

CARAMELIZED GEORGE'S BANK SCALLOPS

seasonal accoutrements 52

PRIME WOOD GRILLED SIRLOIN

steakhouse accoutrements 66

BRUNCH BUFFET

\$44/PERSON - All Brunch Buffets Include Fresh Fruit Bowl

CHOOSE 1

CRISPY FRIED BRUSSELS SPROUTS

maple-miso aioli

THREE MEDITERRANEAN DIPS

Tuscan white bean | walnut Muhammura | honey whipped ricotta | wood grilled peasant bread

CRISPY CONFIT CHICKEN WINGS

seasonal setup

CORN & BACON ARANCINI

crushed tomato & basil

MINI LUMP CRAB CAKES

remoulade

COLLOSAL SHRIMP COCKTAIL

watercress remoulade | horseradish cocktail | lemon

CHOOSE 2

DUCK FAT & ROSEMARY BRAISED & ROASTED YUKONS

WOOD GRILLED ASPARAGUS

hard shaved egg

MAPLE GLAZED CARROTS

CHERRYWOOD BACON

YUKON HOMEFRIES

WOOD GRILLED BROCCOLI

SWEET POTATO HASH

CHOOSE 1

LITTLE GEMS GREEK SALAD

marinated artichokes | hearts of palm | red onion | tomatoes | olives | cucumber | crispy pita | feta | creamy Greek dressing V

LITTLE GEMS CAESAR

shaved Reggiano | charred lemon | grilled "to-order" croutons

MARKET GREENS

cucumber | red wine vinaigrette

ROASTED BEETS & MARKET GREENS

french lentils | Vermont goats cheese | aged balsamic vinegar | olive oil

CHOOSE 3

VEGETABLE FRITTATA

seasonal veggies

SHORT RIB & SWEET POTATO HASH

fried egg | gremolatta

CHALLAH FRENCH TOAST

maple syrup | seasonal fruit

NATURAL ANGUS BEEF

BOLOGNESE

certified humane veal | all natural pork sausage | pancetta | cabernet | soft herbs | basil whipped ricotta

WOOD GRILLED ATLANTIC

SALMON

seasonal setup

RIGATONI PASTA

butter poached garlic-tomato sauce | english peas | torn burrata | heirloom tomatoes | arugula pesto

BLUEFIN TUNA POKE BOWL

seasonal setup

Sample Floorplan

