**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/$120 or $5 Each (15 piece minimum)
- **Chimichurri Skirt 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
- **Steak & 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)

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**Meet the Chefs**

**MATT TOFIL**  
Passionate culinary professional who cooked for Al Gore.

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

**ROB BOSCHEN**  
Rob delivers exceptional service and mouth watering flavors in all his creations.

Over 15 years in the restaurant industry. Rob brings passion and creativity into all his creations.

Avon Prime Meats  
Max Fish  
Southern Auto Auction

Graduate of:  
- Tampa University & Lincoln Culinary School

Resident of Farmington CT

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**Nothing But The Best!**

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

All prices subject to change. Prices do not include taxes. CT Tax applies.
### Specialty Platters

<table>
<thead>
<tr>
<th>Specialty Platters</th>
<th>Farmhouse Green Salads</th>
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</table>
| **Classic Cheese** | **Avon Prime’s Caesar Salad**
Arrangement of four Traditional Cheeses, Grapes, Dried Fruit and Crackers | Romaine Lettuce, Grated Parmesan & Croutons with Classic Caesar Dressing |
| Serves 20-25 / $120 Serves 50 | Small $25 / Medium $45 / Large $75 |
| **Local Cheesemonger** | **Chopped Farmhouse Salad**
Arethusa Farm & other Local Farm’s Cheese with Local Honey, Grapes, Nuts and Crackers | Mixed Greens & Crisp Romaine, Carrots, Cucumber, Tomatoes, Bell Peppers and Red Onion with Honey Balsamic Dressing |
| Small $75 / Large $150 | Small $25 / Medium $40 / Large $65 |
| **Levoni Italian Antipasti** | **Signature Valley Salad**
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 | Mixed Greens, Candied Walnuts, Dried Cranberries, Carrots, Blue Cheese & Raspberry Vinaigrette |
| Small $65 / Large $130 | Small $30 / Medium $50 / Large $80 |
| **The Spanish Connoisseur** | **Classical French Charcuterie**
Jamon Serrano, Iberico Bellota Chorizo, Lomo, Marcona Almonds, Piparras Peppers, Membrillo, Manchego, Drunken Goat and Sliced Baquette | Rosette d Lyon Salami, Sucisson, Nicoise Olives, Pate Campagne, Cornichons, Pickled Brussels, St Andre Triple Cream, Grained Mustard and Baguette |
| Small $75 / Large $150 | Small $65 / Large $130 |
| **Middle Eastern Mezze** | **Middle Eastern Mezze**
Traditional Hummus, Babaganoush, Stuffed Grape Leaves, Roasted Olives, Tabbouleh, Feta Cheese and Pita Chips | Traditional Hummus, Babaganoush, Stuffed Grape Leaves, Roasted Olives, Tabbouleh, Feta Cheese and Pita Chips |
| Small $60 / Large $120 | 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

**Fresh Fruit & Farmstand Crudité**
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

### Farmhouse Green Salads

**SMALL SERVES 10-12 | MEDIUM SERVES 15-20 | LARGE SERVES 25-30**

<table>
<thead>
<tr>
<th>Farmhouse Green Salads</th>
<th>Nothing But The Best!</th>
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<tbody>
<tr>
<td><strong>Avon Prime’s Caesar Salad</strong></td>
<td><strong>395 West Main St. (Rt 44) – Avon, CT 06001 – 860-676-4444</strong></td>
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</tbody>
</table>
Romaine Lettuce, Grated Parmesan & Croutons with Classic Caesar Dressing | All prices subject to change. Prices do not include taxes. CT Tax applies. |
| Small $25 / Medium $45 / Large $75 | **Nothing But The Best!** |

| Signature Valley Salad | **395 West Main St. (Rt 44) – Avon, CT 06001 – 860-676-4444** |
Mixed Greens, Candied Walnuts, Dried Cranberries, Carrots, Blue Cheese & Raspberry Vinaigrette | All prices subject to change. Prices do not include taxes. CT Tax applies. |
| Small $30 / Medium $50 / Large $80 | **Signature Valley Salad** | **Nothing But The Best!** |
| **Chopped Farmhouse Salad** | **395 West Main St. (Rt 44) – Avon, CT 06001 – 860-676-4444** |
Mixed Greens & Crisp Romaine, Carrots, Cucumber, Tomatoes, Bell Peppers and Red Onion with Honey Balsamic Dressing | All prices subject to change. Prices do not include taxes. CT Tax applies. |
| Small $25 / Medium $40 / Large $65 | **Chopped Farmhouse Salad** | **Nothing But The Best!** |
| **Italian Countryside Salad** | **395 West Main St. (Rt 44) – Avon, CT 06001 – 860-676-4444** |
Romaine, Radicchio, Rosemary Garlic, Pistachios, Shaved Parmesan, Tomatoes, Focaccia Croutons, Prosciutto Crisps & Gorgonzola Dressing | All prices subject to change. Prices do not include taxes. CT Tax applies. |
| Small $30 / Medium $50 / Large $75 | **Italian Countryside Salad** | **Nothing But The Best!** |

**Farmstand Crudité**
Selection of Fresh & Pickled Vegetables with Greek Yogurt Peppercorn Ranch

Small $50 / Large $100

**Fresh Fruit & Cream**
Blend of Traditional Fruit, seasonal selections and Dried Fruit. Served with Blueberry French Cream

Small $65 / Large $130

**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

### Delivery Information

- Gluten free product
- Vegetarian option
- Delivery charges applicable by mileage.
THE GRILLER
Chopped Farmhouse Salad
Signature Steak Tips/Signature Chicken Tips
Yukon Mashed Potatoes
Parmesan Pancetta Green Beans
Assorted Dinner Rolls & Vegetable Butter
Pick Up $27 per person, Delivery $29 per person, On Site $32 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 $26 per person, Delivery $28 per person, On Site $30 per person

THE ROASTER
Italian Countryside Salad
Pomegranate Herb Roasted Pork Loin
Savory Herb Roasted Turkey Breast
Yukon Mashed Potatoes
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
Black Angus Cheeseburgers
Pearl's All Beef Hot Dogs
Pick Up $26 per person, Delivery $28 per person, On Site $32 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.

Significant Entrees

Signature Grilled Steak Tips
Our Famous Signature or Maple Bourbon Steak Tips
Full $185/Half $95

Signature Grilled Chicken Tips
Our Famous Signature or Lemon Pepper
Full $90/Half $45

American Shepherd's Pie
Ground Beef, Peas, Carrots & Garlic Rosemary Mashed Potatoes
Full $110/Half $60

Short Rib Bolognese Pappardelle
Beef Short Rib & Smoked Pancetta Ragu with Pappardelle Noodles and topped with Shredded Pecorino
Full $110/Half $60

Beef Short Ribs Burgundy
Braised Boneless Short Ribs, Mushrooms & Orecchiette Pasta
Full $165/Half $85

Auntie Shirl's Meatballs Marinara
Tender Italian Style Beef Meatballs with San Marzano Marinara & Shaved Parmesan
$65 (25 pieces)

Roasted Sausage & Peppers
Mixed Italian Sausage & Bell Peppers, a touch of Onions and Marinara
Full $100 / Half $50

BBQ Pulled Pork
Slow roasted and seasoned with BBQ sauce. Slider rolls included.
Full $120 / Half $60

BBQ Baby Back Pork Ribs
In House Smoked Baby Back Ribs with Kansas City BBQ Style Sauce
$90 (Three Full Racks, Sliced)

Chicken Picatta
Chicken Breast, Artichokes, Sun-dried Tomatoes, Capers, Lemon Wine Sauce with Capellini
Full $100/Half $50

Chicken Marsala
Chicken Breast, Wild Mushrooms, Marsala Wine Sauce with Garlic Zucchini Noodles
Full $100/Half $50

Chicken Florentine
Chicken Breast, Spinach, Roasted Artichokes & White Wine Garlic Cream with Mozzarella
Full $100/Half $50

Lasagna
Four Cheese or Short Rib Bolognese
Full $100/Half $55

Vegetable Lasagna
Seasonal Vegetables in our Traditional Marinara Sauce
Full $100/Half $50

Penne A la Vodka
Pink Vodka Sauce and Auribella Cheese
Full $75/Half $40

Four Cheese Macaroni & Cheese
American, Swiss, Cheddar & Fontina
Full $90/Half $45

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Gluten free product  Vegetarian option
Delivery charges applicable by mileage.

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Nothing But The Best!
395 West Main St. (Rt 44) Avon, CT 06001  860-676-4444
All prices subject to change. Prices do not include taxes. CT Tax applies
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 Mini Tarts
Platter of 25/$100

Assorted Macarons
Platter of 25/$100

Dessert platters are locally sourced by Sweet Fever Cakes.

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.

Wrap Platters

Small (8) $75
Medium (10) $95
Large (15) $140

Wrap Platters

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

Mediteranean 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*

Custom platters available upon request!

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

Gluten free product  Vegetarian option

Delivery charges applicable by mileage.
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.

Chefs Matt Tofil and Rob Boschen lead 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.