



# Catering Menu

Contact [khyl@aviarycafe](mailto:khyl@aviarycafe) or call  
(417) 881-9736 for more information

## Hors D'oeuvres

- Pomme Frites \$12  
Our classic pomme frites tossed in white truffle oil and sea salt. Served with garlic aioli. Serves 5.
- Bacon Jam \$12  
Crisp crostini topped with whipped goat cheese and our house made bacon jam. Serves 5.
- Fruit Tray \$20  
A colorful assortment of fruit.
- Cheesecake Stuffed Strawberries \$30  
Fresh strawberries cored and stuffed with gooey cheesecake filling. Topped with graham cracker crumble
- Seasonal Hummus Board \$20  
Hummus handcrafted with ingredients in season
- Caprese Crostini \$30  
Crisp crostini topped with fresh spinach, mozzarella, and fresh cut tomato with a balsamic drizzle

## Salads

- Aviary Maison Salad \$20  
Our house salad of spring mix, chevre, pignoles, apple slices, and croutons with an apple rosemary balsamic vinaigrette
- Seasonal Salad \$30  
Salad crafted using current seasonal flavors
- Aviary Caesar Salad \$20  
Fresh romaine tossed in our house made Caesar dressing with croutons and pecorino

## Sandwiches

- Sandwich Trays \$10 per guest  
Assortment of Turkey Bacon, Ham and Swiss, and Chicken Salad. Includes fruit tray or pomme frites.

## Entrees

- All entree options can be selected as a plated dish or a buffet option
- French Pork Chop \$16/14 per guest  
Bone in pork chop with sweet mashed potatoes, asparagus, and blackberry demi.
- Chicken a la Orange \$16/14 per guest  
Chicken roulade wrapped in crispy prosciutto served with chevre and carrot salad, parsnip puree, and savory orange glaze.
- Ratatouille \$12/10 per guest  
Roasted rustic cut ratatouille vegetables over classic French tomato sauce with grilled baby carrots and asparagus. Topped with fresh chevre.
- Beouf Bourguinon \$15/13 per guest  
Steak tips simmered in a rich, red wine sauce with bacon, mushrooms and tomatoes. Served on a bed of garlic mashed potatoes and topped with sautéed mirepoix.
- Buffet Special \$20 per guest  
Your choice of two entrees
- Plated Three-Course \$24 per guest  
Includes side salad, choice of 2-3 entrees, chocolate mousse

## Dessert

- Chocolate Mousse \$5 per guest  
Our rich and delicious chocolate mousse

## Mimosa/Bloody Mary Bar

- Bloody Mary Bar \$75  
Our house made Bloody Mary Mix, bacon, pearl onions, cornichorns, salt and pepper.
- Mimosa Full Bar \$100  
6 bottles of champagne and choice of 4 juices
- Mimosa Half Bar \$50  
3 bottles of champagne and choice of 2 juices