



AVANTÉ

BANQUETS

DINNER PACKAGE





INCLUDES THE FOLLOWING:

5 Hour Venue Rental

Four Course Meal: Soup, Salad, Entrée & Dessert

4 Hours Open Bar with Super-Premium Liquor

Wine Service Throughout Dinner

Elegant White Linen and Napkins with Floor Length Tablecloth

Silk Floral Centerpieces With 12” Mirror

Beautiful Landscape with Fountains, Lake, Gazebo & Carriage

18% Service Charge and 8% Sales Tax will be added to all services.

Special Rates offered for Friday & Sunday bookings / Off Season Discounted Rates may apply for January thru April events.



ADDITIONAL UPGRADES

LUXURIOUS WHITE LEATHER GUEST OF HONOR CHAIRS | \$50.00 EACH

Choose our plush leather chairs to help you stand out from the crowd and make you feel even more special on your special day

CHAMPAGNE TOAST FOR EVERYONE | \$3.00 PER PERSON

Let your guests help to celebrate while raising a glass to the occasion!

DRAPERY | \$150.00

Beautiful, flowing white drapery to add as an elegant backdrop to your ballroom

PORTABLE DANCE FLOOR RENTAL | \$200.00

If you would like a dance floor centralized in your ballroom, you have the option to rent our beautiful white marble-style 20'x 20' portable dance floor



HORS D'OEUVRE SELECTIONS

BUTLER PASSED | \$7.95

Choice of Four Per Person

Bruschetta on Garlic Crostini

Prosciutto Wrapped Melon

Brie Cheese with Walnuts

Caprese Skewer

Mini Quiche Lorraine

Sesame Chicken Skewers

Cocktail Meatballs

Fried Shrimp with Cocktail Sauce

Italian Sausage with Marinara Sauce

Stuffed Mushrooms with Italian Sausage

Chicken Pot Stickers with Soy Ginger Sauce

Mandarin Egg Rolls with Sweet Chili Sauce

Spanakopita (Spinach and Feta Cheese in Phyllo)

PRICED PER TRAY

Bacon Wrapped Scallops | \$250.00

Tray of 50 Pieces

Shrimp Cocktail Shooter | \$275.00

Tray of 50 pieces

Petite Lamb Chops | \$300.00

Tray of 50 pieces





DISPLAYS

ANTIPASTO DISPLAY | \$8.95 PER PERSON

Exotic Cheese & Meats Displayed with Gourmet Crackers and Flatbreads Garnished with Fresh Grapes, Strawberries, Nuts, Figs & Olives

MEDITERRANEAN DISPLAY | \$9.95 PER PERSON

Brie, Port, Chèvre and Herb Boursin and an Assortment of Gourmet Crackers and Flat Breads Garnished with Fresh Grapes, Strawberries, Nuts, Figs and Olives

SEAFOOD TOWER DISPLAY | \$15 PER PERSON

Oysters, Shrimp and Crab Claws Piled High with Cocktail sauce and Garnished with Fresh Lemons

CALAMARI PLATTERS | \$235 PER TRAY

(Serves 50 people) Fried Calamari Served with Lemon Slices and Cocktail Sauce





SOUP COURSE

Freshly Baked Rolls with Butter Included | Include both Soup and Salad Courses @ \$4.00 per Guest

Tomato Basil Soup

Minestrone

Cream of Broccoli with Cheddar Cheese

Cream of Chicken with Wild Rice

Cream of Mushroom

*Shrimp Bisque

*Add \$2.00 Extra Per Guest

SALAD COURSE

Avanté Salad

Gourmet Greens, Tomatoes and Cucumbers Dressed in Vinaigrette

Classic Caesar Salad

Hearts of Romaine, Baked Herbed Croutons, Shaved Pecorino Cheese

Caprese Salad

Buffalo Mozzarella, Beefsteak Tomatoes, Drizzled Basil Aioli | \$5.00 Additional

Hearts of Palm Salad

With Hearts of Palm and Shaved Fennel with House Vinaigrette | \$5.00 Additional

Mediterranean Wedge

Red Wine Vinaigrette, Cucumbers, Tomatoes, Olives and Feta Cheese | \$5.00 Additional

Mission Fig Salad

Mixed Field Greens with Fresh Apples, Sundried Mission Figs, and Honey Roasted Pecans Delicately Tossed with House Vinaigrette | \$7.00 Additional

Salad Dressing Selections:

Italian, Ranch, Bleu Cheese, Thousand Island,
Balsamic Vinaigrette, Balsamic Dijon Vinaigrette

PASTA COURSE

Add to Your Menu at \$9.00 per person

Farfalle alla Vodka

in a Creamy Tomato Vodka Sauce, Parmesan and Fresh Basil

Orecchiette Fresco

With Fresh Pesto Sauce

Avanté Penne

Tossed in Cherry Tomato, Basil and Parmesan Sauce

Rigatoni Bolognese

With a Hearty Beef Bolognese Sauce

INTERMEZZO COURSE

Add to your Menu | Choose One at \$3.00 per Person

Lemon or Raspberry

CHILDREN'S MEALS

Available for Children 12 Years and Under | Choose one - \$25

Chicken Tenders with French Fries

Chicken Tenders with Mac 'n Cheese



MAIN COURSE

CHICKEN

CHICKEN MARSALA | \$60

Sautéed Chicken Breast with Wild Mushrooms served in a Marsala Wine Sauce

CHICKEN PICATTA | \$60

Pan Seared Breast of Chicken Served in White Wine Caper Sauce

CHICKEN FRANCAISE | \$60

Baked Breast of Chicken Seasoned with Provençal Herbs and Breadcrumbs
Served with a Lemon Basil Sauce

CHICKEN AVANTÉ | \$62

Boneless Chicken Breast Sautéed with Fresh Artichokes, Tomatoes,
and Mushrooms served in a Madeira Wine Sauce

BEEF

CHATEAUBRIAND | \$65

Sliced Tenderloin of Beef Served in a Wild Mushroom Sauce

FILET OF BEEF | \$72

8 oz. Center Cut Grilled Beef Tenderloin Filet Served in a Bordelaise Sauce

NEW YORK STRIP | \$68

14 oz. Center Cut New York Strip Steak, Served in a Bordelaise Sauce

SEAFOOD

SALMON | \$60

Served with a Beurre Blanc Sauce

CHILEAN SEA BASS | \$75

Served with a Beurre Blanc Sauce

HALIBUT | \$70

Served with a Be(In Season March Thru November) Halibut Served in a Beurre Blanc Sauce



COMBINATION PLATES

FILET & CHICKEN | \$70

Beef Tenderloin Filet with Bordelaise Sauce and Chicken

CHATEAUBRIAND AND CHICKEN | \$68

Sliced Tenderloin of Beef with Wild Mushroom Sauce and Chicken

CHICKEN FRANCAISE AND GRILLED SHRIMP | \$68

Chicken Francaise with Wild Mushroom Sauce and Grilled Shrimp

FILET AND GRILLED SHRIMP | \$79

Center Cut Grilled Beef Tenderloin Filet Served with Bordelaise Sauce Accompanied with Grilled Shrimp

FILET AND SALMON WITH BEURRE BLANC SAUCE | \$75

Center Cut Grilled Beef Tenderloin Filet Served with Bordelaise Sauce Accompanied with Salmon

CHATEAUBRIAND AND SALMON | \$75

Sliced Tenderloin of Beef with Wild Mushroom Sauce and Accompanied with Salmon

FILET AND MARYLAND CRAB CAKE | \$75

Center Cut Grilled Beef Tenderloin Filet served in a Bordelaise Sauce Accompanied with a Maryland Jumbo Lump Crab Cake

FILET AND LOBSTER TAIL - MARKET PRICE

Center Cut Grilled Beef Tenderloin Filet served with Bordelaise Sauce and Cold Water
South African Lobster Tail served with European Drawn Butter





SWEET TABLE PACKAGES

\$62.00 per person

GRILLED EGGPLANT PARMIGIANA (VEGETARIAN & GF)

Served in a White Cannellini Bean Purée with a Sundried Tomato Sauce

RISOTTO AND ASPARAGUS (VEGETARIAN, VEGAN, & GF)

Arborio Rice with Asparagus Cooked in a White Wine & Vegetable Stock

BAKED VEGETABLE WELLINGTON (VEGETARIAN)

Assortment of Grilled Vegetables Wrapped in a Puff Pastry



ACCOMPANIMENTS VEGETABLE

Choose One

BROCCOLI

GLAZED BABY CARROTS

GRILLED ASPARAGUS

ZUCCHINI MEDLEY

FRENCH GREEN BEANS ALMANDINE

TRIO OF SEASONAL VEGETABLES

STARCH

Choose One

RED POTATOES

WILD RICE PILAF

TWICE BAKED POTATOES

FINGERLING POTATOES

OVEN ROASTED POTATOES

OLD WORLD MASHED POTATOES

DESSERT COURSE

Choose One

ICE CREAM

Vanilla, Chocolate, Strawberry or Pistachio

SORBET

Lemon or Raspberry

TIRAMISU | KEY LIME PIE





SWEET TABLE PACKAGES

TRADITIONAL | \$11.95 PER GUEST

Assorted Seasonal Fresh Fruit, Melon and Berries Display, Assorted Fresh Fruit Tartlets, Petit Fours, Specialty Tortes, Chocolate Éclairs,
Mini Cheesecakes, Mini Cannoli, Assorted Butter Cookies and Brownies

CLASSIC | \$14.95 PER GUEST

Assorted Seasonal Fresh Fruit, Melon and Berries Display, Assorted Fresh Fruit Tartlets, Petit Fours, Chocolate Éclairs, Cream Puff Swans, French Pastries, Specialty Tortes, Mini Cheesecakes, Mini Cannoli, Assorted Butter Cookies, Brownies and Chocolate Covered Strawberries, V.I.P. Coffee Display with Whipped Cream, Cinnamon and Shaved Chocolate

LATE NIGHT EATS PACKAGES

Choose 1 at \$6.00 per Guest OR Choose 2 at \$11.00 per Guest

Focaccia Pizza Squares-Cheese, Pepperoni and Sausage

Mini Cheeseburger Sliders with Condiments & French Fries

Angus Beef Hot Dog with Condiments & French Fries

Italian Beef Station with Mini French Rolls, Sweet and Hot Peppers, Shredded Cheese

Mini Sub Sandwiches: Selection of Turkey or Ham, Salami and Cheese

Served with Lettuce, Tomato, Onions and Sub Dressing