



AVANTÉ

BANQUETS

LUNCHEON PACKAGES





INCLUDES THE FOLLOWING:

Three Course Meal: Choice of soup or Salad, Entrée & Dessert

Soft Beverages, Coffee and Gourmet Teas Included with Lunch Service

Elegant White Linen and Napkins with Floor Length Tablecloth

Silk Floral Table Centerpieces with 12” Round Mirror

Beautiful Landscape with Gazebo and Carriage, Perfect for Photo Opportunities

Due to Health Codes, Only Food & Beverages Provided by Avanté Banquets May be Served at your event. Outside Food or Beverage May Not be Brought into the Venue. You Must Bring in a Cake or Pastries from a Licensed Bakery. (Cake Cutting Table Set-Up \$3.00 per person)

Menu Selections and Prices are Subject to Change Due to Market Conditions and Availability

Please be aware that due to normal kitchen operations we cannot guarantee that any menu item will be completely allergen free.

18% service charge and 8% sales tax will be added to all service.

Special rates offered for Friday & Sunday bookings / Off season discounted rates may apply for January thru March 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

CHOICE OF SOUP

Tomato Basil Soup

Minestrone

Cream of Broccoli w/Cheddar Cheese

Cream of Chicken w/Wild Rice

Cream of Mushroom

*Shrimp Bisque

(*Add \$2.00 Extra Per Guest)

OR

SALAD COURSE

Avanté Salad

Gourmet Greens, Tomatoes and Cucumbers Dressed in Vinaigrette

Classic Caesar Salad

Hearts of Romaine, Baked Herbed Croutons, Shaved Pecorino Cheese

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 | \$42

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

CHICKEN PICATTA | \$42

Pan Seared Breast of Chicken Served in White Wine Caper Sauce

CHICKEN FRANCAISE | \$42

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

BEEF

STEAK AU POIVRE | \$44

Peppercorn Crusted Filet Medallions with a Flamed Marsala Sauce

NEW YORK STRIP | \$46

13oz. Center Cut New York Strip Steak, Served with Bordelaise Sauce

FILET MIGNON | \$49

8oz. Filet Mignon Served with Bordelaise Sauce

SEAFOOD

FRESH FILET OF WHITEFISH | \$42

Served with a Beurre Blanc Sauce

SALMON | \$48

Served with a Beurre Blanc Sauce

CHILDREN'S SELECTION

Available for Children 12 Years and Under | Choose one

CHICKEN FINGERS WITH FRENCH FRIES | \$18

CHICKEN FINGERS WITH MAC 'N CHEESE | \$18



SPECIALTY ENTRÉES

RISOTTO AND ASPARAGUS | \$42 (Vegetarian / vegan / gluten-free)

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

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

Pistachio

TIRAMISU

KEY LIME PIE

SORBET

Lemon

Raspberry

*Custom Cake Available from Baking Institute for \$6.50 per person





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 Coffee and Hot Tea Display

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 and Hot Tea Display with Whipped Cream, Cinnamon and Shaved Chocolate