



# AVANTÉ

BANQUETS

SHOWER PACKAGE





## 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 Floor Length Tablecloth Linen & Napkins Included

Silk Floral Table Centerpieces With 12" Round Mirror

Beautiful Landscape Perfect for Photo Opportunities

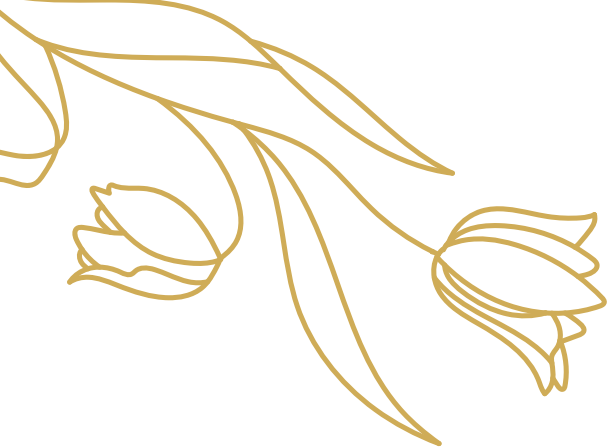
Due to Health Codes, Only Food & Beverages Provided by Avanté Banquets May be Served at Your Event. Outside Food or Beverage May Not be Brought into the Venue. You May Bring in a Cake or Pastries from a Licensed Bakery. (Cake Cutting Fee Set Price Per Person)

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 services.

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

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

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

### DRAPERY

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

### PORTABLE DANCE FLOOR RENTAL

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

Selection of 4 Items During Cocktail Hour

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

Tray of 50 Pieces

Shrimp Cocktail Shooter

Tray of 50 pieces

Petite Lamb Chops

Tray of 50 pieces





## DISPLAYS

### ANTIPASTO DISPLAY

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

### MEDITERRANEAN DISPLAY

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

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

### CALAMARI PLATTERS

(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 At Set Price Per Guest

Tomato Basil Soup

Minestrone

Cream of Broccoli with Cheddar Cheese

Cream of Chicken with Wild Rice

Cream of Mushroom

Shrimp Bisque

## 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 Set Price 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 Set Price Per Person

Lemon or Raspberry

## CHILDREN'S MEALS

Available for Children 12 Years and Under | Choose one

Chicken Tenders with French Fries

Chicken Tenders with Mac 'n Cheese



# MAIN COURSE

Choose One

## CHICKEN

### CHICKEN MARSALA

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

### CHICKEN PICATTA

Pan Seared Breast of Chicken Served in White Wine Caper Sauce

### CHICKEN FRANCAISE

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

## BEEF

### STEAK AU POIVRE

Peppercorn Crusted Filet Medallions with a Flamed Marsala Sauce

### NEW YORK STRIP

12oz. Center Cut New York Strip Steak, Served with Bordelaise Sauce

### FILET MIGNON

8oz. Filet Mignon Served with Bordelaise Sauce

## SEAFOOD

### FRESH FILET OF WHITEFISH

Served with a Beurre Blanc Sauce

### SALMON

Served with a Beurre Blanc Sauce

## SPECIALTY ENTRÉES

### RISOTTO AND ASPARAGUS

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 or Pistachio

SORBET

Lemon or Raspberry

TIRAMISU | KEY LIME PIE

\*Custom Cake Available from Baking Institute for set price per person





## SWEET TABLE PACKAGES

### TRADITIONAL

Assorted Seasonal Fresh Fruit, Melon and Berries Display, Cream Puffs, Eclairs, Fudge Brownies, Cannoli, Mini Cheesecake Assortment, Assorted Flavor Mini Layer Cakes, Assorted Fruit Flavor Miniature Tarts, Strawberry Mousse and Flourless Chocolate Cakes and Chocolate Dipped Butter Cookies

### DELUXE

Assorted Seasonal Fresh Fruit, Melon, and Berries Display, Cream Puffs, Eclairs, Neiman Marcus Brownies, Cannoli

