



AVANTÉ

BANQUETS

PLATINUM
WEDDING PACKAGE



CONGRATULATIONS ON YOUR RECENT ENGAGEMENT!



OUR ALL-INCLUSIVE WEDDING PACKAGE INCLUDES THE FOLLOWING:

6 Hour Venue Rental

5 Hours Open Bar with Super-Premium Liquor

Choice of Four Butler Passed Hors D' Oeuvre

Champagne Toast for ALL with Fresh Strawberry Garnish

Unlimited Wine Service Throughout Dinner

Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato, Cabernet, Merlot and Pinot Noir (Choice of One White and One Red)

Four Course Meal Includes: Choice of Seasonal Fresh Fruit or Soup, Salad, Entrée & Custom Wedding Cake with Complimentary Cake Cutting & Serving

Seasonal Fresh Fruit Display & Sweet Table

Choice of One Late Night Snack

Complimentary Tasting for the Bride and Groom at Avanté

Complimentary Champagne Chiavari Chairs

Luxurious White Leather King & Queen Chairs for the Happy Couple

Elegant White or Ivory Linen and Napkins with Floor Length Tablecloth and Overlay

Private Bridal Suite Featuring A Makeup Table, Private Restroom

Silk Floral Table Centerpieces With a 12" Round Mirror

Beautiful Landscape with a Heart Shaped Pond with Fountain & Lush Greenery Perfect Pictures!

Free On Site Parking

****Prices are subject to change within 5% based on industry market****

Menu items displayed are suggested, however, we may customize your personal requests.

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

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 Skewers

Sesame Chicken Skewers

Cocktail Meatballs with Marinara or Barbecue Sauce

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





SOUP COURSE

Freshly Baked Italian Rolls with Butter Included | Choice of Soup

Tomato Basil

Minestrone

Cream of Broccoli with Cheddar Cheese

Cream of Chicken with Wild Rice

Cream of Mushroom

Shrimp Bisque

SALAD COURSE

Choose One

Avanté Salad

Gourmet Greens, Tomatoes and Cucumbers and Carrots with Choice of Dressing on the Table

Classic Caesar Salad

Hearts of Romaine, Baked Herbed Croutons, Shaved Pecorino Cheese

Quinoa Salad

Quinoa Salad Over Baby Spinach or Kale Dressed with Greek, Italian or Raspberry Vinaigrette

Watermelon Salad

Mint Infused Watermelon with Cubed Feta Cheese, Red Onions Drizzled with Balsamic Glaze

Caprese Salad

Buffalo Mozzarella, Beefsteak Tomatoes, Drizzled Basil Aioli

Mediterranean Salad

Cucumbers, Tomatoes, Red Onions, Feta Cheese and Kalamata Olives

Dressed in Olive Oil, Fresh Greek Oregano, Salt and Pepper

Salad Dressing Selections:

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

MAIN COURSE

CHICKEN

CHICKEN MARSALA

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

CHICKEN FRANCAISE

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

CHICKEN PICATTA

Pan Seared Breast of Chicken Served in White Wine Caper Sauce

CHICKEN AVANTÉ

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

BEEF

BEEF TENDERLOIN BROCHETTE

Filet Mignon Kebob Served with Rice Pilaf

CHATEAUBRIAND

Sliced Filet Mignon Served in a Wild Mushroom Sauce

BONE-IN FILET MIGNON

Bone-In Filet, Served in a Bordelaise Sauce

PRIME NEW YORK STRIP

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

“GEORGE’S SPECIALTY” PRIME RIB

Slow Roasted Over Night Prime Rib, Served with Horseradish Sauce

FILET MIGNON

Center Cut Grilled Beef Tenderloin Filet Served in a Bordelaise Sauce

All Our Beef Options Are USDA Prime Beef, Minimum 40 Days Wet Aged



SEAFOOD

SALMON

Salmon in a Beurre Blanc Sauce

CHILEAN SEA BASS

Chilean Sea Bass Served in a Beurre Blanc Sauce

HALIBUT

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



COMBINATION PLATES

FILET MIGNON & CHICKEN

Beef Tenderloin Filet with Bordelaise Sauce and Chicken

CHATEAUBRIAND AND CHICKEN

Sliced Filet Mignon with Wild Mushroom Sauce and Chicken

CHICKEN FRANCAISE AND GRILLED SHRIMP

Chicken Francaise with Wild Mushroom Sauce and Grilled Shrimp

FILET MIGNON AND GRILLED SHRIMP

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

FILET MIGNON AND SALMON WITH BEURRE BLANC SAUCE

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

CHATEAUBRIAND AND SALMON

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

FILET MIGNON AND MARYLAND CRAB CAKE

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

FILET MIGNON 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



SPECIALTY ENTRÉES

Vegetarian/Vegan/Gluten-Free Options

EGGPLANT PARMIGIANA (VEGETARIAN)

Seasoned Eggplant Topped with Mozzarella Cheese and Homemade Marinara Sauce | Featured Recipe from our Sister Restaurant, Chicago Prime Italian

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

Menu items displayed are suggested, however we may customize your personal requests.

Gluten Free (GF), Vegetarian and Vegan options are listed, however discuss further dietary concerns with your coordinator.

Special meals must be ordered in advance for food service preparation. While preparing each guests meal we make every effort to avoid cross contamination between food products and cooking preparation tools. Please be aware that due to normal kitchen operations we cannot guarantee that any menu item will be completely allergen free (Gluten Free).

ACCOMPANIMENTS

VEGETABLE

Choose One

STEAMED BROCCOLI

GLAZED BABY CARROTS

GRILLED ASPARAGUS

ZUCCHINI MEDLEY

FRENCH GREEN BEANS ALMONDINE

TRIO OF SEASONAL VEGETABLES

STARCH

Choose One

ROASTED RED POTATOES

TWICE BAKED POTATOES

FINGERLING POTATOES

OVEN ROASTED POTATO WEDGES

OLD WORLD MASHED POTATOES

WILD RICE PILAF



DESSERT COURSE

CUSTOM WEDDING CAKE WITH BUTTERCREAM FROSTING

While most cakes are included, additional charges may be incurred for cakes with labor-intensive decorations and/or upgraded flavors and icings, however, choose from the many options Avanté has to offer with your inclusive package

CHERRIES JUBILEE ON PARADE!

Additional Price Per Person

Impress your guests with our signature cherries jubilee. Vanilla Ice Cream Garnished with Dark Sweetened Cherries with a touch of Brown Sugar added with a splash of Brandy & Flambéed to wow the crowd!

PASTA COURSE

Add to Your Menu at an Additional Price Per Person

Farfalle alla Vodka

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 at an Additional Price Per Person

Lemon

Raspberry

CHILDREN'S MEALS

Available for Children 12 Years and Under | Choose One

Chicken Tenders with French Fries

Chicken Tenders with Mac 'n Cheese

(Choose Only One Side for ALL Children)



SWEET TABLE PACKAGES

TRADITIONAL

Included

Assorted Seasonal Fresh Fruit, Melon and Berries Display, Cream Puffs, Eclairs, Fudge Brownies, Cannoli, Mini Cheesecake Cup Assortment, Assorted Flavor Mini Layer Cakes, Assorted Fruit Flavor Miniature Tarts, 8" Red Velvet, Strawberry Mousse and Flourless Chocolate Cakes and Chocolate Dipped Butter Cookies.

DELUXE

Additional Price Per Guest

Assorted Seasonal Fresh Fruit, Melon and Berries Display, Cream Puffs, Eclairs, Neiman Marcus Brownies, Cannoli, Assorted Fruit Flavored Fruit Bars, Mini Cheesecake Cup Assortment, Mini Layer Cake Assortment, Assorted Flavor 8" Cakes. Brownie, Cake and Cheesecake Lollipops, Handmade Truffle Tree Display, a Chocolate Covered Strawberry Display, French Macrons and Chocolate Covered Oreos.

*Customizable Drizzle Color on Pops, Trees and Oreos

*Customizable French Macaron Coloring

LATE NIGHT EATS

Choose a 2nd Option at an Additional Price

Pizza Squares-Cheese, Pepperoni and Sausage*

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

Mini Cheeseburger Sliders with Condiments & French Fries

Angus Beef Hot Dog with Condiments & French Fries

Mini Sub Sandwiches: Selection of Turkey or Ham, Salami and Cheese
Served with Lettuce, Tomato, Onions and Sub Dressing

*Indicates Included Items



ADDITIONAL UPGRADES

DRAPERY

Beautiful, flowing white drapery to use behind your head table

ON-SITE CEREMONY COST

HALF CEREMONY SET-UP

Unite your love on our dance floor with your loved ones surrounding you.

This option includes use of our rustic, yet elegant arch and chairs for up to 20 guests.

All other guests will be seated at their assigned dining tables.

FULL CEREMONY SET-UP

Unite your love indoors or outdoors with the beautiful backdrop of our landscaped property.

This option includes set-up indoors or outdoors with chairs for all your guests, using our arch with the lake and fountain as your backdrop.

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