



# AVANTÉ

BANQUETS

WEDDING PACKAGE



CONGRATULATIONS ON  
YOUR RECENT  
ENGAGEMENT!



## OUR ALL-INCLUSIVE WEDDING PACKAGE INCLUDES THE FOLLOWING:

6 Hour Venue Rental - Time Extensions Are Available

5 ½ Hours Open Bar with Super-Premium Liquor

Wine Service Throughout Dinner

Champagne Toast for the Entire Bridal Party

Four-Course Meal Includes: Soup, Salad, Entrée & Custom Wedding Cake with

Complimentary Cake Cutting

Complimentary Tasting for the Bride and Groom at Avanté

Complimentary Champagne Chiavari Chairs

Elegant White Linen and Napkins with Floor Length Tablecloth and Overlay

Silk Floral Table Centerpieces With a 12" Round Mirror

Private Bridal Suite Featuring A Makeup Table, Private Restroom and Beverage Service

Beautiful Landscape with Fountains, a Pond, Gazebo, and a Carriage ~ Perfect for Photo

Opportunities!

**\*\*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.



## SOUP COURSE

Freshly Baked Rolls with Butter Included | Include both Soup and Salad Courses at Added 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

Caprese Salad

Buffalo Mozzarella, Beefsteak Tomatoes, Drizzled Basil Aioli | Additional Cost

Hearts of Palm Salad

With Hearts of Palm and Shaved Fennel with House Vinaigrette | Additional Cost

Mediterranean Wedge

Red Wine Vinaigrette, Cucumbers, Tomatoes, Olives and Feta Cheese | Additional Cost

Mission Fig Salad

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

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 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

### CHICKEN AVANTÉ

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

## BEEF

### CHATEAUBRIAND

Sliced Tenderloin of Beef Served in a Wild Mushroom Sauce

### FILET OF BEEF

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

### NEW YORK STRIP

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

## SEAFOOD

### SALMON

Served with a Beurre Blanc Sauce

### CHILEAN SEA BASS

Served with 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 Tenderloin of Beef 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

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

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## 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 ALMANDINE
- 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



## PASTA COURSE

Add to Your Menu at Added 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

(Choose Only One Side for ALL Children)



# 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 Cheeses and Cured Meats displayed with Marinated Artichokes, a Variety of Olives, Grape Tomatoes and Roasted Red Peppers Served with Crusty Italian Bread

### 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





## SWEET TABLE PACKAGES

### TRADITIONAL

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

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 PACKAGES

Choose 1 at Set Price Per Guest OR Choose 2 at Set

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



## 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 beautiful wedding day

### CHAMPAGNE TOAST FOR EVERYONE

Let your guests help to celebrate YOU on YOUR day while raising a glass in your honor

### DRAPERY

Beautiful, flowing white drapery to use behind your head table

### 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





## ON-SITE CEREMONY COST

### HALF CEREMONY SET-UP | 2 OPTIONS

Upgrade your guests chairs to make your event more glamorous

#### OPTION 1

Unite your love on our dance floor with your loved ones surrounding you. This option includes the use of our rustic, yet elegant arch and chairs for up to 40 guests. All other guests will be seated at their assigned dining tables.

#### OPTION 2

Unite your love with our decorative mirrored inset as your backdrop with your loved ones surrounding you. This option includes the use of our rustic, yet elegant arch and chairs for up to 40 guests. All other guests will be seated at their assigned dining tables.

### FULL CEREMONY SET-UP | COST IS BASED ON GUEST COUNT

Unite your love outdoors with the beautiful backdrop of our landscaped property. This option includes set-up outdoors with chairs for all your guests using our rustic, yet elegant arch with the lake and fountain as your backdrop.