



AVANTÉ  
BANQUETS

GOLD  
WEDDING PACKAGE



CONGRATULATIONS ON  
YOUR RECENT  
ENGAGEMENT!



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

6 Hour Venue Rental

4 Hours Open Bar with Super-Premium Liquor

Unlimited Wine Service Throughout Dinner

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

Champagne Toast for the Entire Bridal Party

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

Choice of One Late Night Snack

Complimentary Tasting for the Bride and Groom at Avanté

Complimentary Champagne Chiavari Chairs

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 or Fruit

Fresh Seasonal Fruit

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

Additional Price Per Guest

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 1 at Set Price Per Guest OR Choose 2 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

### LUXURIOUS WHITE LEATHER KING & QUEEN 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

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.