



AVANTÉ

BANQUETS

CATERING PACKAGE



HORS D'OEUVRE SELECTIONS

BUTLER PASSED

Priced Per Dozen Min 2xDozens

Bruschetta on Garlic Crostini

Caprese Skewers

Sesame Chicken Skewers

Cocktail Meatballs* with Marinara or Barbecue Sauce

Fried Shrimp with Cocktail Sauce

Italian Sausage* with Marinara Sauce

Chicken Pot Stickers with Soy Ginger Sauce

Mandarin Egg Rolls with Sweet Chili Sauce

Spanakopita (Spinach and Feta Cheese in Phyllo)

*May Contain Pork

PRICED PER TRAY

Bacon Wrapped Scallops

Tray of 50 Pieces

Shrimp Cocktail

Tray of 50 pieces

Petite Lamb Chops

Tray of 50 pieces





DISPLAYS

ANTIPASTO DISPLAY (Serves 75 Guests)

Imported and Domestic Cheeses and Meats, Displayed with Gourmet Crackers and Flat-breads, Garnished with Fresh Grapes, Nuts, Figs & Olives

MEDITERRANEAN DISPLAY (Serves 75 Guests)

Imported and Domestic Gourmet Chesses, Grilled Vegetables Drizzled with Balsamic Glaze. Assortment of Gourmet Crackers, Flat Breads, Hummus, Greek Homemade Yogurt & Garnished with Fresh Grapes, Strawberries, Nuts, Figs and Olives

SEAFOOD BAR Market Price

Fresh Blue Point Oysters On The Half Shell, Oysters Rockefeller, Colossal Shrimp Cocktail, Thai Buffalo Shrimp, Italian Fish Salad, Fried Calamari, Cajun Scallops, Mini Crab Cakes, Smoked Salmon, Crab Claws, Alaskan King Crab Legs

CALAMARI PLATTER (Serves 75 Guests)

Fried Calamari Served with Lemon Slices and Cocktail Sauce

FRUIT DISPLAY PLATTER

Cantaloupe, Honeydew, Pineapple, Strawberries, Blueberries, Grapes, Watermelon (seasonal)





SALAD COURSE

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

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, Thousand Island, Balsamic Vinaigrette

MAIN COURSE

CHICKEN

CHICKEN KEBAB |

Marinated Grilled Chicken on Skewer with Mushroom, Tomato, Zucchini, Red Pepper

CHICKEN EL FRESCO |

Chicken with Fresh Tomatoes, Red Onions, Mozzarella, Basil, Garlic and Balsamic Glaze

CHICKEN PESTO |

Sauteed Chicken with Pesto Cream Sauce and Melted Brie

CHICKEN PICATA |

Sauteed Chicken with Mushrooms, Artichoke Hearts and Capers

BEEF

STEAK DIANE |

Fillet Mignon served with Mushroom Dejon Cream Demi-glace

CHATEAUBRIAND |

Sliced Filet Mignon Served in a Wild Mushroom Sauce

FILET MIGNON | Plated Only

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 | seasonal

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



PORK

BBQ PORK |

Braised Pork with Tangy BBQ Sauce

STUFFED PORK TENDERLOIN |

Season Stuffed Pork with Spinach, Portabella Mushrooms and Fontinella Cheese

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

VEGETABLE NAPOLEON | (VEGAN)

Stacked Grilled Vegetables, sauteed spinach, boursin cheese served with tomato sauce and balsamic glaze.

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

Per Person Per Item

STEAMED BROCCOLI

GLAZED BABY CARROTS

GRILLED ASPARAGUS

FRENCH GREEN BEANS ALMONDINE

STARCH

Per Person Per Item

ROASTED RED POTATOES

FINGERLING POTATOES

OLD WORLD MASHED POTATOES

DESSERT COURSE

er Person Per Item

Cheese cake

Key Lime Pie

Tiramisu

Assorted Cookies



PASTA COURSE

Add to Your Menu Per Person

Rigatoni 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/Italian Sausage Bolognese Sauce (May Contain Pork)



CHILDREN'S MEALS

Available for Children 12 Years and Under |

Chicken Tenders with French Fries

Chicken Tenders with Mac 'n Cheese

(Choose Only One Side for ALL Children)

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

CHOCOLATE FOUNTAIN

Dark Hot Chocolate Fountain served with Whole Strawberries, Bananas, Pineapple, Maraschino Cherries, Pretzel Rods, Pound Cake, Lady Fingers, Graham Crackers & Marshmallows