



# AVANTÉ

BANQUETS

DINNER PACKAGE





## INCLUDES THE FOLLOWING:

5 Hour Venue Rental \*Time Extensions are Available

Four-Course Meal: Soup, Salad, Entrée & Dessert

3.5 Hours Open Bar with Super-Premium Liquor

Wine Service Throughout Dinner

Elegant White Linen and Napkins with Floor Length Tablecloth

Silk Floral Centerpieces With 12" Mirror

Beautiful Landscape with Fountains, Lake, Gazebo & Carriage

20% Service Charge and 8% Sales Tax will be added to all services.

Please mention/discuss with us any dietary/religious restrictions

Special Rates offered for Friday & Sunday bookings / Off Season Discounted Rates may apply for January thru April events.

# HORS D'OEUVRE SELECTIONS

## BUTLER PASSED

Choice of Four Bruschetta on Garlic

Crostini

Prosciutto Wrapped Melon

Brie Cheese with Walnuts

Caprese Skewer

Sesame Chicken Skewers

Cocktail Meatballs\*

Fried Shrimp with Cocktail Sauce +\$1

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)

\*May Contain Pork

## 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 Per Platter (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 Per Platter (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

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 Per Platter (Serves 75 Guests)

Fried Calamari Served with Lemon Slices and Cocktail Sauce





## SOUP COURSE

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

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

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

Salad Dressing Selections:

Italian, Ranch, Thousand Island, Balsamic Vinaigrette



## PASTA COURSE

Add to Your Menu

### Rigatoni 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

Hearty Beef/ Bolognese Sauce

## INTERMEZZO COURSE

Add to your Menu | Choose one

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

## 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

### STEAK AU POIVRE |

Filet Mignon Served with Peppercorn Cognac Sauce

### CHATEAUBRIAND |

Sliced Filet Mignon Served in a Wild Mushroom Sauce

### PRIME NEW YORK STRIP |

Center Cut New York Strip Steak, Served in a Bordelaise 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 Lemon Basil 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 |

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

### VEGETABLE NAPOLEON (VEGETARIAN/VEGAN/GF) |

Stacked Grilled Vegetables, Sautéed Spinach, Boursin Cheese Served with Tomato Sauce and Balsamic Glaze

### BAKED VEGETABLE WELLINGTON (VEGETARIAN) |

Assortment of Grilled Vegetables with Mushroom Pate Wrapped in a Puff Pastry and Served on Roasted Red Pepper Sauce

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

BROCCOLI

GLAZED BABY CARROTS

ROASTED ASPARAGUS

ZUCCHINI MEDLEY

FRENCH GREEN BEANS ALMONDINE

TRIO OF SEASONAL VEGETABLES

## STARCH

Choose One

RED POTATOES

TWICE BAKED POTATOES Contains Bacon

FINGERLING POTATOES

OVEN ROASTED POTATOES WEDGES

OLD WORLD MASHED POTATOES

## DESSERT COURSE

Choose One

ICE CREAM

Vanilla, Chocolate or Strawberry

SORBET

Lemon or Raspberry





## 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.

### CHOCOLATE FOUNTAIN

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

## LATE NIGHT EATS PACKAGE

Mozzarella Sticks with Marinara Sauce

Chicken Tenders with Fries and Choice of One Sauce (Barbecue, Ranch, Honey Musard)

Potato Skins with Sour Creme

Focaccia Pizza Squares-Cheese, Pepperoni and Sausage

Mini Cheeseburger Sliders with Condiments & French Fries

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



## 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

### UPLIGHTING|

Includes 6 multicolor LED uplights (Multiple Sets Available)

