



AVANTÉ

BANQUETS

LUNCH/SHOWER PACKAGE





INCLUDES THE FOLLOWING:

Three Course Meal: Choice of Soup or Salad, Entrée & Dessert

Soft Beverages, Coffee and Gourmet Teas Included with Lunch Service

Elegant White Floor Length Tablecloth Linen & Napkins Included

Silk Floral Table Centerpieces With 12” Round Mirror

Beautiful Landscape Perfect for Photo Opportunities

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

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



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)



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)

*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

Exotic Cheese & Meats Displayed with Gourmet Crackers and Flatbreads Garnished with Fresh Grapes, Strawberries, Nuts, Figs & Olives

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





SOUP COURSE

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

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

With a Hearty Beef Bolognese Sauce (May Contain Pork)

INTERMEZZO COURSE

Add to your Menu

Lemon or Raspberry

CHILDREN'S MEALS

Available for Children 12 Years and Under

Chicken Tenders with French Fries

Chicken Tenders with Mac 'n Cheese



MAIN COURSE

Choose One

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

BEEF

STEAK AU POIVRE

Filet Mignon served with Peppercorn Cognac Sauce

SEAFOOD

FRESH FILET OF WHITEFISH

Served with a Beurre Blanc Sauce

SALMON

Served with a Beurre Blanc Sauce

SPECIALTY ENTRÉES

VEGE TABLE NAPOLEON | (VEGAN)

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



ACCOMPANIMENTS VEGETABLE

Choose One

BROCCOLI

GLAZED BABY CARROTS

ROASTED ASPARAGUS

ZUCCHINI MEDLEY

FRENCH GREEN BEANS ALMANDINE

TRIO OF SEASONAL VEGETABLES

STARCH

Choose One

RED POTATOES

TWICE BAKED POTATOES

FINGERLING POTATOES

OVEN ROASTED POTATOES WEDGES

OLD WORLD MASHED POTATOES

DESSERT COURSE

Choose One

ICE CREAM

Vanilla, Chocolate, Strawberry or Pistachio

SORBET

Lemon or Raspberry

TIRAMISU | KEY LIME PIE

*Custom Cake Available from Baking Institute





SWEET TABLE PACKAGES

TRADITIONAL

Assorted Seasonal Fresh Fruit, Melon and Berries Display, Cream Puffs, Eclairs, Fudge Brownies, Cannoli, Mini Cheesecake Assortment, Assorted Flavor Mini Layer Cakes, Assorted Fruit Flavor Miniature Tarts, 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

*Customizable Drizzle Color on Pops, Trees and Oreos

*Customizable French Macaron Coloring

