



AVANTÉ

BANQUETS

PLATINUM
WEDDING PACKAGE



CONGRATULATIONS ON YOUR RECENT ENGAGEMENT!



OUR ALL-INCLUSIVE WEDDING PACKAGE INCLUDES THE FOLLOWING:

6 Hour Venue Rental

5 Hours Open Bar with Super-Premium Liquor

Choice of Four Butler Passed Hors D' Oeuvre

Champagne Toast for ALL Guests

Unlimited Wine Service Throughout Dinner

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

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

Seasonal Fresh Fruit Display & Sweet Table

Complimentary Tasting for the Bride and Groom at Avanté

Complimentary Champagne Chiavari Chairs

Luxurious White Leather King & Queen Chairs for the Happy Couple

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.

Please mention/discuss with us any dietary/religious restrictions

20% 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

Outdoors Cocktail Hour Setup

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 +\$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 *(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

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





SOUP COURSE

Freshly Baked Italian Rolls with Butter Included | Choice of Soup

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 (Seasonal)

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, Thousand Island, Balsamic 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

STEAK AU POIVRE |

Filet Mignon served with Peppercorn Cognac Sauce

STEAK DIANE |

Filet Mignon served with Mushroom Dijon Cream Demi-glace

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 | (VEGAN)

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

- STEAMED BROCCOLI
- GLAZED BABY CARROTS
- ROASTED ASPARAGUS
- ZUCCHINI MEDLEY
- FRENCH GREEN BEANS ALMONDINE
- TRIO OF SEASONAL VEGETABLES

STARCH

Choose One

- ROASTED RED POTATOES
- TWICE BAKED POTATOES Contains Bacon
- FINGERLING POTATOES
- OVEN ROASTED POTATO WEDGES
- OLD WORLD MASHED POTATOES



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 \$5 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

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

Hearty Beef Bolognese Sauce



INTERMEZZO COURSE

Add to Your Menu

Lemon

Raspberry

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

Included

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

LATE NIGHT EATS

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

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



ADDITIONAL UPGRADES

DRAPERY |

Beautiful, flowing white drapery to use behind your head table

UPLIGHTING |

Includes 6 multicolor LED uplights (Multiple Sets Available)

FLORAL ARRANGEMENTS |

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.

Full Ceremony Indoors

Full Ceremony Outdoors

Full Ceremony and Cocktail Hour Outdoors

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