

AVANTÉ BANQUETS

Wedding Special Package





INCLUDES THE FOLLOWING:

Four Hour Venue Rental

Three Course Meal: Salad, Entrée & Dessert

Soft Beverages, Coffee and Gourmet Teas Included

Complimentary Champagne Chiavari Chairs, Elegant White Floor Length Tablecloth Linen

Private Bridal Suite

Silk Floral Table Centerpieces With 12" Round Mirror

King and Queen Chairs

Beautiful Landscape Perfect for Photo Opportunities

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

Offer Valid ONLY Monday to Friday, events of 175 Adult Guest Guarantee

HORS D'OEUVRE SELECTIONS

BUTLER PASSED \$9.95

Selection of 4 Items During Cocktail Hour

Bruschetta on Garlic Crostini

Prosciutto Wrapped Melon

Brie Cheese with Walnuts

Caprese Skewer

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

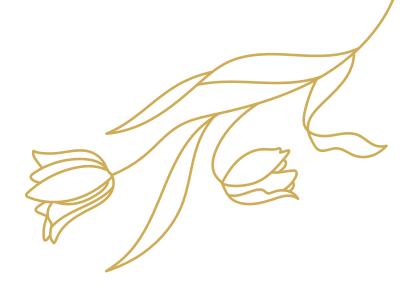
PRICED PER TRAY

Bacon Wrapped Scallops \$250 Tray of 50 Pieces

Shrimp Cocktail Shooter \$275 Tray of 50 pieces

Petite Lamb Chops \$300 Tray of 50 pieces





DISPLAYS

ANTIPASTO DISPLAY \$275 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 \$250 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

S E A F O O D B A R 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

CALAMARIPLATTER \$235 Per Platter (Serves 75 Guests)

Fried Calamari Served with Lemon Slices and Cocktail Sauce



SALAD COURSE

Avante Salad

Gourmet Greens, Tomato, Cucumbers and Carrots

Classic Caesar Salad

Hearts of Romaine, Baked Herbed Crouton, Shaved Pecorino

Salad Dressing Selections:

Italian, Ranch or Balsamic Vinaigrette



Add to Your Menu at \$6 Per Person

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 At \$3 Per Person

Lemon or Raspberry

CHILDREN'S MEALS

Available for Children 12 Years and Under

Choose one at \$18 Per Child

Chicken Tenders with French Fries Chicken Tenders with Mac 'n Cheese



MAIN COURSE

Choose One

CHICKEN

CHICKEN MARSALA \$32.95

Sautéed Chicken Breast with Wild Mushrooms served in a Marsala Wine Sauce

CHICKEN PICATTA \$32.95

Pan Seared Breast of Chicken Served in White Wine Caper Sauce

CHICKEN FRANCAISE \$32.95
Baked Breast of Chicken Seasoned with Provencal Herbs and Breadcrumbs Served with a Lemon Basil Sauce

SPECIALTY ENTRÉES

RISOTTO AND ASPARAGUS \$32.95 (V, GF)

Arborio Rice with Asparagus Cooked in a White Wine & Vegetable Stock



ACCOMPANIMENTS VEGETABLE

Choose One

BROCCOLI

GLAZED BABY CARROTS

ZUCCHINI MEDLEY (with Pesto)

TRIO OF SEASONAL VEGETABLES

STARCH

Choose One

RED POTATOES

FINGERLING POTATOES

OVEN ROASTED POTATOES

OLD WORLD MASHED POTATOES

DESSERT COURSE

Choose One

ICE CREAM

Vanilla, Chocolate, Strawberry

SORBET

Lemon or Raspberry

TIRAMISU | KEY LIME PIE

*Custom Cake Available from Baking Institute at \$6.5 per person





SWEET TABLE PACKAGES

TRADITIONAL \$11.95

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 \$14.95

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 \$6 PER PERSON (\$3 Per Person With Deluxe Package)

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



