



# 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

### **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 \$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

## PASTA COURSE

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 Provençal 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

