

# AVALON MANOR

## BANQUET MENU

3550 EAST US ROUTE 30 | MERRILLVILLE, IN 46410 | P: 219-945-0888 | F: 219-947-3130  
www.theavalonmanor.com

### GOURMET MULTIPLE COURSE MENUS

Prices Start at \$49.00 Per Person

#### AVALON MANOR FIVE-COURSE GOURMET MEAL

- Shrimp & Scallops with Saffron Cream Sauce
- Leek-Potato Soup
- Mixed Green Salad with Belgian Endive, Candied Pecans, Roasted Beets, Maytag Blue Cheese & Shallot Vinaigrette
- Grilled Filet Mignon with Shittake Mushroom Sauce, Chive Mashed Potatoes & Roasted Asparagus
- Chocolate Mousse Pie with Strawberry Sauce

#### AVALON MANOR SEVEN-COURSE GOURMET MEAL

- Smoked Salmon & Caviar Canape, and Roquefort Cheese Canape
- Shrimp Bisque Soup
- Baby Arugula Salad with Hearts of Palm, Shaved Parmesan, Hazelnuts & Champagne Vinaigrette
- Main Lobster Tail with Cognac-Cream Sauce & Risotto
- Grilled Filet Mignon with Madeira Wine Sauce, Roasted Garlic Mashed Potatoes & French Green Beans
- Cheese Plate with Indiana Goat, Maytag Blue & Manchego Cheeses with Pears, Grapes & Toast
- Marscarpone Cream filled Poached Pear with Port-Wine Sauce and Cinnamon Ice Cream

## BREAKFAST BUFFET

Served 7:00 am until 11:00 am

<b>CONTINENTAL BREAKFAST</b> .....	<b>\$10.00</b>
Danish, Juice, Coffee & Tea, Add Fresh Fruit \$2.00, Mini Muffins \$1.50, Bagels with Cream Cheese \$1.50	
<b>CORPORATE BREAKFAST</b> .....	<b>\$12.00</b>
Scrambled Eggs, Bacon, Ham, Hash Browns, Toast, Jam, Juice & Coffee	
<b>BREAKFAST DELIGHT</b> .....	<b>\$14.00</b>
Scrambled Eggs, Bacon, Ham, Pancakes, Hash Browns, Toast, Jam, Assorted Danish, Fresh Fruit, Juice & Coffee	
<b>PRESIDENT'S BREAKFAST</b> .....	<b>\$18.00</b>
Egg's Benedict, Smoked Salmon, Bagels & Cream Cheese, French Toast, Bacon, Hash Browns, Assorted Danish & Rolls, Fresh Fruit, Juice & Coffee	
<b>PRESIDENT'S BRUNCH</b> .....	<b>\$22.00</b>
Prime Rib of Beef Carving Station, Parslied Potatoes, Green Beans Almondine, Bone-In Ham Carving Station, Eggs Benedict, Smoked Salmon, Bagels & Cream Cheese, French Toast, Hash Browns, Toast & Jam, Muffins & Danish, Fresh Fruit, Juice & Coffee	
Add Omelet Station.....	\$3.00

## SOUPS

<b>BROCCOLI-CHEESE SOUP</b> .....	<b>\$2.00</b>
<b>LEEK-POTATO SOUP</b> .....	<b>\$2.50</b>
<b>CREAM OF BROCCOLI</b> .....	<b>\$2.00</b>
<b>CREAM OF MUSHROOM</b> .....	<b>\$2.00</b>
<b>CREAM OF ASPARAGUS SOUP</b> .....	<b>\$3.50</b>
<b>LEMON-RICE SOUP</b> .....	<b>\$2.50</b>
<b>SHRIMP BISQUE</b> .....	<b>\$5.00</b>
<b>LOBSTER BISQUE</b> .....	<b>\$7.00</b>

### PLEASE NOTE:

Menu prices do  
not include tax and  
gratuity.

## APPETIZERS

*\$2.00 per person, per item*

**BABY SWISS & CHEDDAR CHEESE**  
**ASSORTED FRESH VEGETABLES WITH DILL DIP**  
**BRUSCHETTA**  
**WILD MUSHROOM CROSTINI**  
**ROASTED EGGPLANT CROSTINI**

*\$3.00 per person, per item*

**MEATBALLS WITH MARINARA**  
**CHEDDAR & BACON STUFFED MUSHROOMS**  
**BBQ CHICKEN DRUMETTES**  
**ITALIAN SAUSAGE WITH PEPPERS & ONIONS**  
**ASSORTED MINI-QUICHE**

*\$5.00 per person, per item*

**SMOKED SALMON OVER RYE WITH LEMON-DILL CRÈME**  
**ANTIPASTI TRAY**  
**CRAB CAKES WITH CHIPOTLE SAUCE**  
**CHICKEN SATAY WITH PEANUT SAUCE**  
**OYSTERS ROCKEFELLER**  
**FETA & SPINACH FILO TRIANGLES**  
**MINI ITALIAN BEEF SANDWICHES**  
**ASSORTED FINGER SANDWICHES**  
**CRAB STUFFED MUSHROOMS**  
**MINI PORK SKEWERS**

*\$8 per person, per item*

**SHRIMP COCKTAIL**  
**RACK OF LAMB CARVING STATION**  
**SHRIMP WRAPPED IN PROSCIUTTO**  
**SCALLOPS WITH SAFFRON CREAM**  
**BEEF TENDERLOIN CARVING STATION**

*The Appetizer pricing is for parties purchasing a lunch or dinner package. There is a minimum of \$15 per person for parties serving only appetizers.*

## SALADS

**HOUSE SALAD** ..... **Included in Lunch & Dinner**

Romaine & Iceberg Lettuce, Tomato & Cucumber,  
Three Dressings on Tables

**BABY ARUGULA** ..... **\$3.00**

With Yellow & Red Tomatoes, Pine Nuts, Shaved Parmesan and  
Balsamic Vinaigrette

**MIXED GREENS** ..... **\$2.50**

With Apples, Candied Walnuts, Goat Cheese and Shallot Vinaigrette

**ROMAINE & RADICCHIO** ..... **\$3.50**

With Grape Tomatoes, Fresh Mozzarella and Balsamic Vinaigrette

**MIXED GREENS & BELGIAN ENDIVE**..... **\$3.50**

With Grapes, Candied Walnuts, Blue Cheese and Champagne  
Vinaigrette

**BIBB LETTUCE WITH EDIBLE ORCHID** ..... **\$7.00**

With Shrimp and Honey Vinaigrette

**CAESAR SALAD**..... **\$3.00**

**ICEBURG WEDGE** ..... **\$2.50**

With Bacon, Grape Tomatoes, Croutons and Blue Cheese Dressing

## LUNCHEON

Served 11:00 am until 4:00 pm

CHICKEN BREAST ..... \$13.50  
With Mushroom Cream Sauce

CHICKEN FLORENTINE ..... \$14.50  
Stuffed with Spinach and Ricotta Cheese

CHICKEN SHISH KE-BOB ..... \$14.50  
With Rice

ROASTED PORK TENDERLOIN ..... \$15.00  
With Sherry-Cream Sauce

MEDALLIONS OF BEEF ..... \$16.00  
With Madeira Wine Sauce

CREPES FILLED WITH CHICKEN & SPINACH. \$15.00  
Diced Chicken & Spinach Rolled into a Delicate Crepe

TILAPIA WITH CAPER-BUTTER SAUCE ..... \$15.50

*The Above Lunches are served with a House Salad, Bread & Butter, and Coffee & Tea. Please see the choices for Potato, Rice, Pasta & Vegetables.*

PENNE PASTA ..... \$11.00  
With Zucchini, Mushroom & Tomato

CHICKEN OR TUNA SALAD ON CROISSANT ..... \$12.00  
Fresh Fruit and Pasta or Potato Salad

CHICKEN CAESAR SALAD WRAP ..... \$12.00  
With Pasta Salad and Strawberries

COLD CUT BUFFET ..... \$14.00  
Various Meats, Cheeses, Breads, Lettuce, Tomato, Potato Salad or Chips, Pasta Salad & Condiments

## VEGETABLES

GREEN BEANS ALMONDINE  
GREEN BEANS WITH CARROTS & RED PEPPERS  
STEAMED BROCCOLI WITH GLAZED CARROTS  
YELLOW & GREEN ZUCCHINI WITH CARROTS & RED PEPPERS  
ASPARAGUS WITH RED PEPPERS (ADD \$1)  
FRENCH GREEN BEANS WITH RED PEPPERS (ADD \$1)  
WHOLE BABY CARROTS AND FRENCH GREEN BEANS (ADD \$1)

## DINNER

Served 6:00 pm until 12:00 midnight

CHICKEN BREAST ..... \$21.00 ..... \$33.00  
With Marsala Wine Sauce

FARFALLE PASTA ..... \$19.00 ..... \$31.00  
With Asparagus & Sun-dried Tomato

GRILLED CHICKEN BREAST ..... \$23.00 ..... \$35.00  
With Tomato, Olives & Basil

ROASTED PORK TENDERLOIN ..... \$24.00 ..... \$36.00  
With Sherry-Cream Sauce

POACHED SALMON ..... \$27.00 ..... \$39.00  
With Dill Sauce

MEDALLIONS OF BEEF WITH MADEIRA SAUCE  
AND CHICKEN BREAST ..... \$27.00 ..... \$39.00  
With Lemon Butter

PRIME RIB OF BEEF AU JUS ..... \$29.00 ..... \$41.00

CHATEAUBRIAND  
WITH BORDELAISE SAUCE ..... \$32.00 ..... \$44.00  
ADD GRILLED CHICKEN BREAST .. \$33.00 ..... \$45.00  
ADD FOUR LARGE SHRIMP ..... \$36.00 ..... \$48.00

GRILLED NEW YORK STRIP STEAK.... \$34.00 ..... \$46.00  
With Herbed Butter

GRILLED FILET MIGNON ..... \$34.00 ..... \$46.00  
With Mushroom Sauce

*The Above Dinners are served with a House Salad, Bread & Butter, and Coffee & Tea, Ice Cream or Sherbet. Please see the choices for Potato, Rice, Pasta & Vegetables.*

**\*PACKAGE PRICE includes a 5-hour Premium Brand Bar, Sparkling Wine Toast & Centerpieces.**

## POTATOES, RICE & PASTA

ROASTED RED POTATOES WITH OLIVE OIL AND ROSEMARY  
RED PARSLIED POTATOES  
GARLIC MASHED POTATOES  
CHIVE MASHED POTATOES  
ROASTED LEMON POTATOES  
POTATOES AU GRATIN (ADD \$1)  
RICE PILAF  
LINGUINE WITH OLIVE OIL & PARMESAN

## FAMILY STYLE MEALS

FAMILY STYLE DINNER WITH CHOICE OF THREE MEATS \$24.00/ dinner \$37.00/package

FAMILY STYLE LUNCHEON WITH CHOICE OF TWO MEATS \$17.00 lunch

CHOICE OF MEATS: *Roast Beef, Baked or Fried Chicken, Roasted Turkey, Baked Ham with Pineapple Glaze, Roasted Pork Loin, Mostaccioli with Meat Sauce, Sausage & Sauerkraut (Lake Perch, Fried Cod or Broiled Orange Roughy at additional cost)*

CHOICE OF POTATO: *Red Parslied Potatoes, Mashed Potatoes with Gravy, Oven Brown Potatoes*

CHOICE OF VEGETABLE: *Green Beans Almondine, Green Beans with Carrots & Red Peppers, Steamed Broccoli & Glazed Carrots, Braised Italian Cut Green Beans, Corn with Red Pimentos*

## BREAK ITEMS

<b>FIESTA BREAK</b> .....	<b>\$5.00</b>
Nacho Chips, Salsa, Pretzels, Potato Chips & Dip, and Lemonade	
<b>SWEET BREAK</b> .....	<b>\$5.50</b>
Cookies, Brownies, Coffee, & Iced Tea	
<b>HEALTH BREAK</b> .....	<b>\$7.00</b>
Fresh Sliced Fruit, Fresh Vegetables with Dip, Granola Bars, Coffee & Herbal Tea	
<b>FRUIT BASKET</b> .....	<b>\$6.00</b>
Whole fresh fruits in season with a selection of cheese & crackers	
<b>ICE TEA</b> served with lemon slices.....	<b>\$1.50</b>
<b>SOFT DRINKS</b> billed on consumption.....	<b>\$1.50/per can</b>

## DESSERTS

<b>PLATTER OF FRESH FRUIT</b> .....	<b>\$2.50</b>
<b>ICE CREAM OR SORBET</b> .....	<b>\$1.50</b>
<b>SHEET CAKE</b> White, Chocolate, Banana, etc. ....	<b>\$2.00</b>
<b>CHOCOLATE CAKE ICE CREAM ROLL</b> .....	<b>\$2.50</b>
<b>PIES</b> Apple, Cherry, Pumpkin etc. ....	<b>\$2.50</b>
<b>MIXED BERRIES OVER LEMON SORBET</b> .....	<b>\$3.00</b>
<b>BREAD PUDDING</b> With Whiskey Sauce .....	<b>\$3.50</b>
<b>POACHED PEARS IN PORT WINE SAUCE</b> .....	<b>\$4.00</b>
With Cinnamon Ice Cream	
<b>STRAWBERRIES</b> with Marscarpone Cream.....	<b>\$3.50</b>
<b>RASPBERRY NUT CAKE</b> .....	<b>\$3.50</b>
<b>TIRAMISU</b> .....	<b>\$4.00</b>
<b>CHEESECAKES</b> Plain, Turtle, with Mixed Berries, etc....	<b>\$4.00</b>
<b>CHOCOLATE MOUSSE CAKE</b> .....	<b>\$4.00</b>
<b>CHOCOLATE VOLCANO</b> .....	<b>\$6.00</b>
<b>MINI-PASTRIES</b> .....	<b>\$6.00</b>
<b>CHOCOLATE FOUNTAIN (200-300 PPL)</b> .....	<b>\$800.00</b>

## BEVERAGES

<b>FRUIT PUNCH</b> .....	<b>\$40.00/2 gallons</b>
<b>UNLIMITED FOUNTAIN SODA</b> .....	<b>\$1.50/person</b>
<b>SHERBET PUNCH</b> .....	<b>\$45.00/2 gallons</b>
<b>RUM PUNCH</b> .....	<b>\$50.00/2 gallons</b>
<b>MAMOSA PUNCH</b> .....	<b>\$60.00/2 gallons</b>
<b>HOUSE WINE</b> .....	<b>\$14.00/per bottle</b>
Chardonnay, Merlot, Cabernet, White Zinfandel	
<b>HOUSE SPARKLING WINE</b> .....	<b>\$12.00/per bottle</b>
<i>Additional wines &amp; champagnes available upon request</i>	
<b>CIGAR &amp; COGNAC ROOM</b> .....	<b>\$10.00/person</b>
<b>5-HOUR PREMIUM PACKAGE BAR</b> .....	<b>\$15.00/person</b>
Call Brand Bar Upgrade .....	
Add \$3.00/person	
Top Shelf Bar Upgrade .....	
Add \$5.00/person	

*Premium Package Bar by the hour is \$5.00 for the first hour and \$3.00 for each additional hour. Ask to see our Package Bar List for Details.*

## MISCELLANEOUS

- **Chair Covers** .....
- **\$5.00 each**
- **Colored Napkins**.....
- **\$.25 each**
- **Piano Rental per Event** .....
- **\$150.00**
- **Bartender Fee for Cash Bar** .....
- **\$80.00/ bartender**
- **Security Fee for uniformed police officer**.....
- **\$140.00**
- **Rental charge for East Gazebo weddings** .....
- **\$250.00**
- Includes the use of the gazebo and set-up of 100 chairs for guests
- **Rental charge for West Gazebo weddings** .....
- **\$350.00**
- Includes the use of the gazebo and set-up of 200 chairs for guests
- **Staging & Runway Fee over 8 sections** .....
- **\$15.00/section**
- **Ice Carving**.....
- **\$400.00**
- **Cake Cutting**.....
- **No Charge**
- **Banner Hanging Fee**.....
- **\$25.00**
- **Audiovisual Equipment** - ask to see AV list for details
- **Gratuity** - 20% for lunch & breakfast, 15% for dinner
- **Indiana State Tax** - 7%
- Additional menu selections are available for plated meals
- Room fees may apply based on food/beverage consumption
- See our "Minimum Rooms Guide" for information on our minimum number of guests per room
- The minimum menu price for Saturday night functions without a package bar is \$30 per person plus tax & tip. This includes a family style dinner & soft drinks.
- The Avalon Manor can assist you with additional services such as bakeries, florist, DJ's, photographers, musicians, limousine services, lodging, etc.
- A signed contract and deposit is required to secure and confirm bookings.
- All prices are subject to change without notice.