

AVALON MANOR

Off-Site Catering Menu

APPETIZER BUFFET

\$2.00 per person per item

Baby Swiss and Cheddar Cheese

Vegetable Tray with Dill Dip

Bruschetta

Meatballs with Marinara

Cheddar and Bacon Stuffed Mushrooms

BBQ Chicken Drumettes

Italian Sausages with Peppers and Onions

Assorted Mini Quiche

\$4.00 per person per item

Antipasti Tray with Various Cured Meats, Artichokes, Olives, etc.

Cheese Tray with Manchego, Gouda, Maytag Blue Cheese and Pears, Grapes and Toast

Smoked Salmon Canapes

Crab Cakes with Chipotle Sauce

Chicken Sateh with Peanut sauce

Mini Pork Skewers

Feta Cheese and Spinach Filo Triangles

Mini Italian Beef Sandwiches

Crab Stuffed Mushrooms

Asparagus wrapped in Prosciutto

\$7.00 per person per item

Shrimp Cocktail

Rack of Lamb

Scallops with Saffron Cream

Roasted Beef Tenderloin with Mini Buns and Horseradish Cream

**There is a minimum purchase price of \$12.00 per person for events that are serving only appetizers.*

DINNER AND LUNCH BUFFET MENU
\$21.00 Dinner with Three Meats (6pm-12am)
\$15.00 Lunch with Choice of Two Meats (11am-4pm)
\$33.00 Dinner Package with 5 Hour Open Bar

MEAT ENTREES

Roast Beef with Gravy
Baked Chicken
Baked Ham with Pineapple Glaze
Roasted Pork Loin
Sausage and Sauerkraut
Mostaccioli with Meat Sauce
Chicken Breast Piccata (add \$1.00)
Pork Tenderloin with Sherry-Cream (add \$1.00)
Tilapia with Caper-Butter (add \$2.00)
Baked Salmon with Dill Sauce (add \$3.00)
Lake Perch (add \$4.00)
Roasted Beef Tenderloin with Madeira Sauce (add \$5.00)
Baked Jumbo Shrimp Scampi (add \$5.00)

POTATOES, PASTA AND RICE

Roasted Red Potatoes
Mashed Potatoes with Gravy
Garlic Mashed Potatoes
Roasted Lemon Potatoes
Rice Pilaf
Penne Pasta with Zucchini, Mushroom and Tomato

VEGETABLES

Green Beans Almondine
Green Beans with Carrots and Red Peppers
Steamed Broccoli and Glazed Carrots
Zucchini Medley
Asparagus with Red & Yellow Peppers (add \$1.00)
French Green Beans with Hazelnuts (add \$1.00)
Baby Carrots with French Green Beans (add \$1.00)

**All the above meals include a choice of a potato and vegetable, house salad,
bread and butter, coffee and tea.*

**Package Price Includes 5 Hours of Premium Brand Bar and Champagne Toast*

SALADS & SIDES

Caesar Salad \$2.00 per person
Greek Tomato Salad \$2.50 per person
Romaine and Radicchio with Grape Tomatoes, Pine Nuts, and
Fresh Mozzarella with Balsamic Vinaigrette \$3.00 per person
Mixed Greens with Apples, Candied Walnuts, Shaved Parmesan
and Champagne Vinaigrette \$3.00 per person

SANDWICHES

Chicken Caesar Salad Wrap with Pasta Salad and Strawberries \$9.00
Chicken Salad Croissant with Potato Salad and Fresh Fruit \$9.00
Turkey or Ham with Swiss on Whole Wheat Roll with Pasta Salad and Cookie \$8.00

BREAKFAST

Continental Breakfast with Danishes, Juice and Coffee \$8.00
Breakfast Buffet with Eggs, Bacon, Hash Browns, Toast & Jam, Juice and Coffee \$11.00
Brunch Buffet with Eggs Benedict, French Toast, Ham, Roasted Red Potatoes, Smoked Salmon with
Bagels and Cream Cheese, Fresh Fruit, Muffins, Juice and Coffee \$16.00

DESSERTS

Sheet Cake \$2.00 per person
Platter of Fresh Fruits \$2.50 per person
Bread Pudding \$3.00
Assorted Cheesecakes \$3.50
Chocolate Mousse Pie \$3.50
Tiramisu \$4.00
Pastry Table \$5.00 per person

BEVERAGE SERVICE

Package Bar Service Available Starting at \$6.00 per person for the First Hour and \$3.00 for each
additional hour.
Canned Soft Drinks are \$1.50 per can.
Fruit Punch \$40.00/2 gallons
Rum Punch \$50.00/2 gallons
Mamosa Punch \$60.00/2 gallons
House Wines by the bottle starting at \$14.00 per bottle (Upgraded wine available, see our list)

20% Gratuity is added to events requiring servers.

7% Sales Tax is added to all food and beverage.

*All pricing includes, paper plates, plasticware, plastic cups, and paper napkins.
See our Catering Rental Items list for china, glassware, silverware, and linen rentals.*