

AVALON MANOR

PICK-UP OR DELIVERY CATERING MENU

APPETIZER BUFFET

\$2.00 per person per item

Baby Swiss and Cheddar Cheese
Vegetable Tray with Dill Dip
Bruschetta
Roasted Eggplant Crostini
Fig and Caramelized Onion Crostini
Wild Mushroom Crostini

\$3.00 per person per item

Meatballs with Marinara
Cheddar and Bacon Stuffed Mushrooms
BBQ Chicken Drummettes
Italian Sausage with Peppers and Onions
Assorted Mini Quiche

\$4.00 per person per item

Cheese Tray with Manchego, Gouda, Maytag Blue Cheese and Pears, Grapes and Toast
Smoked Salmon Canapes
Chicken Satay with Peanut sauce
Mini Pork Skewers
Chicken Croquettes
Assorted Finger Sandwiches

\$5.00 per person per item

Feta Cheese and Spinach Filo Triangles
Mini Italian Beef Sandwiches
Crab Stuffed Mushrooms
Crab Cakes with Chipotle Sauce
Asparagus wrapped in Prosciutto
Antipasti Tray: Various Cured Meats, Artichokes, Olives, etc.
Calamari with Marinara

\$8.00 per person per item

Shrimp Cocktail
Rack of Lamb
Scallops with Saffron Cream
Roasted Beef Tenderloin with Mini Buns and Horseradish Cream

LUNCH OR DINNER ENTREES

MEAT ENTREES

\$3.00 per person per item

Baked or Fried Chicken
Baked Ham with Pineapple Glaze
Roasted Pork Loin
Roasted Turkey
Sausage and Sauerkraut
Mostaccioli with Meat Sauce
Penne Pasta with Italian Sausage, Fresh Basil, and Zucchini

\$4.00 per person per item

Chicken Breast Piccata
Roast Beef with Gravy
Grilled Chicken Breast with Tomatoes, Olives and Basil
Mini Chicken Kebobs
Roasted Pork Tenderloin with Sherry-Cream
Tilapia with Caper-Butter
Baked Salmon with Dill Sauce
Crepes Stuffed with Chicken and Spinach

\$6.00 per person per item

Fried Lake Perch
Medallions of Beef with Madeira Sauce

POTATOES, PASTA AND RICE

\$2.00 per person per item

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

VEGETABLES

\$2.00 per person per item

Green Beans Almondine
Green Beans with Carrots and Red Peppers
Steamed Broccoli and Glazed Carrots
Zucchini Medley

\$2.50 per person per item

Asparagus with Red & Yellow Peppers
French Green Beans with Hazelnuts
Baby Carrots with French Green Beans
Potatoes Au Gratin

SALADS & SIDES

Tossed Salad with Tomato and Cucumber with Three Dressings \$1.50 per person

Caesar Salad \$3.00 per person

Greek Tomato Salad \$3.00 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

Bread & Butter \$1.00 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

Grilled Portobello Wrap with Pesto, with Pasta salad and Fruit \$9.00

DESSERTS

Pastry Table \$5.00 per person

Sheet Cakes starting at \$60.00 for one full sheet (serves 80 people)

Platter of Fresh Fruits \$2.50 per person

MISCELLANEOUS

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

**Delivery fees may apply for off-site catered events depending on number of people, the amount of food, and location of delivery.*

AVALON MANOR OFF-SITE MENU

APPETIZER BUFFET

\$2.00 per person per item

Baby Swiss and Cheddar Cheese
Vegetable Tray with Dill Dip
Bruschetta
Roasted Eggplant Crostini
Fig and Caramelized Onion Crostini

\$3.00 per person per item

Meatballs with Marinara
Cheddar and Bacon Stuffed Mushrooms
BBQ Chicken Drumettes
Italian Sausage with Peppers and Onions
Assorted Mini Quiche

\$4.00 per person per item

Cheese Tray with Manchego, Gouda, Maytag Blue Cheese and Pears, Grapes and Toast
Smoked Salmon Canapé's
Chicken Satay with Peanut sauce
Mini Pork Skewers
Chicken Croquettes
Assorted Finger Sandwiches

\$5.00 per person per item

Feta Cheese and Spinach Filo Triangles
Mini Italian Beef Sandwiches
Crab Stuffed Mushrooms
Crab Cakes with Chipotle Sauce
Asparagus wrapped in Prosciutto
Antipasti Tray with Various Cured Meats, Artichokes, Olives, etc.
Calamari with Marinara

\$8.00 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

\$23.00 Dinner with Three Meats (6pm-12am)

\$16.00 Lunch with Choice of Two Meats (11am-4pm)

\$38.00 Dinner Package with 5 Hour Open Bar

Potatoes Au Gratin (add \$1.00) MEAT ENTREES

Baked or Fried Chicken

Baked Ham with Pineapple Glaze

Roasted Pork Loin

Sausage and Sauerkraut

Mostaccioli with Meat Sauce

Penne Pasta with Italian Sausage, Fresh Basil, and Zucchini

Chicken Breast Piccata (add \$1.00)

Roast Beef with Gravy (add \$1.00)

Pork Tenderloin with Sherry-Cream (add \$1.00)

Tilapia with Caper-Butter (add \$2.00)

Baked Salmon with Dill Sauce (add \$2.00)

Lake Perch (add \$4.00)

Roasted Beef Tenderloin with Madeira Sauce (add \$6.00)

Baked Jumbo Shrimp Scampi (add \$6.00)

POTATOES, PASTA AND RICE

Mashed Potatoes with Gravy

Garlic or Chive Mashed Potatoes

Roasted Lemon Potatoes

Rice Pilaf

Penne Pasta with Zucchini, Mushroom and Tomato

Roasted Red Potatoes with Olive Oil and Rosemary

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 Sparkling Wine Toast*

SALADS & SIDES

Caesar Salad \$3.00 per person
Greek Tomato Salad \$3.00 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 \$10.00
Chicken Salad Croissant with Potato Salad and Fresh Fruit \$10.00
Turkey or Ham with Swiss on Whole Wheat Roll with Pasta Salad and Cookie \$9.00

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
Mimosa 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, and paper napkins.

See our Catering Rental Items list for china, glassware, silverware, and linen rentals.