



AVALON MANOR  
BANQUET CENTER

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*An elegant backdrop to all  
of life's special occasions.*

3550 EAST LINCOLN HWY. | MERRILLVILLE, IN 46410  
219-945-0888 | 219-947-3130 FAX  
[WWW.AVALONMANOR.COM](http://WWW.AVALONMANOR.COM)

# AVALON MANOR

## Specialty PACKAGES

### SELECT PACKAGE

Butler Style Cheeses and Bruschetta  
House Salad  
French Cut Chicken Breast with Tarragon Cream  
5 Hour Premium Brand Bar  
Sparkling Wine Toast  
Chair Covers\*  
\$39.00 (Savings of \$4.00)

### PREMIER PACKAGE

Butler Style Cheeses and Bruschetta  
Caesar Salad with Grape Tomatoes  
Medallions of Beef with Madeira Sauce  
Grilled Chicken Breast with Tarragon Cream  
5 Hour Premium Brand Bar  
Sparkling Wine Toast  
Chair Covers\*  
\$52.00 (Savings of \$6.00)

### PREMIUM PACKAGE

Butler Style Smoked Salmon Canapes  
and Feta Cheese & Spinach Filo Triangles  
Mixed Green Salad with Pears, Blue Cheese  
and Candied Walnuts  
Chateaubriand with Green-Peppercorn Sauce &  
Chicken with Lemon Butter  
5 Hour Call Brand Bar  
Red & White Wine poured at tables  
Sparkling Wine Toast  
Chair Covers\*  
\$61.00 (Savings of \$8.00)

### GOURMET PACKAGE

Butler Style Mini Crab Cakes  
and Wild Mushroom Crostini  
Mixed Green Salad with Figs, Goat Cheese,  
Almonds and Honey Vinaigrette  
Center-Cut Filet Mignon with Bordelaise Sauce  
with Four Large Shrimp and Lemon-Butter Sauce  
5 Hour Top-Shelf Brand Bar  
Red & White Wine poured at tables  
Sparkling Wine Toast  
Chair Covers\*  
\$78.00 (Savings of \$9.00)

\* or Chiavari Chairs with limited quantity

#### Prices include:

Bread & Butter, Potato & Vegetable, Coffee & Tea,  
Ice Cream (cake cutting included)  
and Standard Centerpieces.

Pricing does not include tax and service charge.



# AVALON MANOR

## BANQUET CENTER

### BREAKFAST BUFFET

#### CONTINENTAL BREAKFAST

Danish, Juice, Coffee & Tea

\$10.00

Fresh Fruit Addition.....\$2.00  
Mini Muffins Addition.....\$1.50  
Bagels & Cream Cheese Addition.....\$1.50  
Greek Yogurt, Granola and Fresh Berries.....\$3.00

#### CORPORATE BREAKFAST

Scrambled Eggs, Bacon, Sausage, Hash Browns, Toast with Jam, Juice & Coffee  
\$12.00

#### BREAKFAST DELIGHT

Scrambled Eggs, Bacon, Sausage, Pancakes, Hash Browns, Toast with Jam  
Assorted Danish, Fresh Fruit, Juice & Coffee  
\$14.00

#### PRESIDENT'S BREAKFAST

Eggs Benedict, Smoked Salmon, Bagels & Cream Cheese, French Toast, Bacon  
Hash Browns, Assorted Danish & Muffins, Fresh Fruit, Juice & Coffee  
\$18.00

#### PRESIDENT'S BRUNCH

Prime Rib of Beef Carving Station, Parslied Potatoes, Green Beans Almondine  
Bone-In Ham Carving Station, Scrambled Eggs, Bagels & Cream Cheese  
French Toast, Hash Browns, Toast with Jam, Muffins & Danish, Fresh Fruit, Juice & Coffee  
\$25.00  
Omelet Station Addition.....\$3.00

### APPETIZERS

BABY SWISS & CHEDDAR CHEESE • BRUSCHETTA  
ASSORTED FRESH VEGETABLE WITH DILL DIP  
WILD MUSHROOM CROSTINI • ROASTED EGGPLANT CROSTINI  
FIG AND CARAMELIZED ONION CROSTINI  
\$2.00 per item

MEATBALLS WITH MARINARA • BBQ CHICKEN WINGS  
ASSORTED MINI QUICHE • CHEDDAR & BACON STUFFED MUSHROOMS  
CAPRESE SKEWERS • POLENTA SQUARES WITH RED PEPPER  
ITALIAN SAUSAGE WITH PEPPERS & ONIONS  
\$3.00 per item

SMOKED SALMON CANAPES • MANCHEGO, GOUDA, MAYTAG BLUE CHEESE  
WITH GRAPES, PEARS AND WALNUT TOAST  
CHICKEN SATAY WITH PEANUT SAUCE  
ASSORTED FINGER SANDWICHES • MINI PORK SKEWERS  
\$4.00 per item

ANTIPASTI TRAY WITH CURED MEATS, CHEESES, OLIVES AND ARTICHOKEs  
CRAB CAKES WITH CHIPOTLE SAUCE  
OYSTERS ROCKEFELLER • FETA & SPINACH FILO TRIANGLES  
CRAB STUFFED MUSHROOMS • MINI ITALIAN BEEF SANDWICHES  
CALAMARI WITH MARINARA  
\$5.00 per item

SHRIMP COCKTAIL • RACK OF LAMB CARVING STATION  
PROSCIUTTO WRAPPED SHRIMP • SCALLOPS WITH SAFFRON CREAM  
SUSHI AND MAKI ROLLS • BEEF TENDERLOIN CARVING STATION  
\$8.00 per item

### SOUPS

BUTTERNUT SQUASH	\$2.00	LEEK-POTATO	\$2.50
CREAM OF BROCCOLI	\$2.00	CREAM OF MUSHROOM	\$2.00
CREAM OF ASPARAGUS	\$3.50	LEMON-RICE	\$2.50
SHRIMP BISQUE	\$5.00	LOBSTER BISQUE	\$7.00

## SALADS

### HOUSE SALAD

Romaine & Iceberg Lettuce, Tomato, Cucumber  
included in Lunch & Dinner

### MIXED GREENS

With Apples, Candied Walnuts  
Goat Cheese and Shallot Vinaigrette  
\$3.50

### CAESAR SALAD WITH GRAPE TOMATOES

\$4.00

### ICEBERG WEDGE

With Bacon, Grape Tomatoes, Croutons and  
Blue Cheese Dressing  
\$3.50

### BABY ARUGULA

With Plum Tomatoes, Shaved Fennel, Pine Nuts  
Shaved Parmesan and Balsamic Vinaigrette  
\$4.00

### ROMAINE & RADICCHIO

With Grape Tomatoes, Fresh Mozzarella  
and Balsamic Vinaigrette  
\$4.50

### MIXED GREENS & BELGIAN ENDIVE

With Grapes, Candied Walnuts, Blue Cheese  
and Champagne Vinaigrette  
\$4.50

### BIBB LETTUCE WITH EDIBLE ORCHID

With Shrimp and Honey Vinaigrette  
\$8.00

## VEGETABLES

Green Beans Almondine  
Green Beans with Carrots & Red Peppers  
Steamed Broccoli with Glazed Carrots  
Yellow & Green Zucchini, Carrots & Red Peppers

*Additional \$1.00 for the vegetables below*  
Asparagus with Red Peppers

Zucchini Wrapped French Green Beans  
Whole Baby Carrots and French Green Beans  
Sugar Snap Peas with Red Peppers

## POTATOES, RICE & PASTA

Roasted Red Potatoes with Olive Oil & Rosemary  
Red Parslied Potatoes, Garlic Mashed Potatoes  
Chive Mashed Potatoes

Roasted Lemon Potatoes, Rice Pilaf  
Linguine with Olive Oil & Parmesan

*Additional \$1.00 for the potatoes below*  
Potatoes Au Gratin  
Heirloom Potato Medley

## LUNCHEON

Served 11:00 am until 3:30 pm

### CHICKEN BREAST PICCATA

\$13.50

### CHICKEN FLORENTINE

Stuffed with Spinach and Ricotta Cheese  
\$14.50

### CHICKEN SHISH KEBAB

With Rice  
\$14.50

### ROASTED PORK TENDERLOIN

With Sherry-Cream Sauce  
\$15.00

### MEDALLIONS OF BEEF

With Madeira Wine Sauce  
\$21.00

### CHICKEN & SPINACH CREPES

Diced Chicken & Spinach in a Delicate Crepe  
\$15.00

### PENNE PASTA

With Zucchini, Mushroom & Tomato  
\$11.00

*The above luncheons are served with a  
House Salad, Bread & Butter. See choices for  
Potato, Rice, Pasta & Vegetables.*

### CHICKEN OR TUNA SALAD ON CROISSANT

Fresh Fruit and Pasta or Potato Salad  
\$12.00

### CHICKEN CAESAR SALAD WRAP OR PORTABELLA MUSHROOM WRAP

With Pasta Salad and Strawberries  
\$12.00

### COLD CUT BUFFET

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

### BOXED LUNCH

Turkey and Swiss or Ham and Cheddar  
Chips, Apple and Cookie  
\$10.00

*All above include Coffee and Tea.*

## DINNER

Served 6:00 pm until 12:00 midnight

### FRENCH-CUT CHICKEN BREAST

With Tarragon Cream  
Dinner \$22.00 Package \$35.00\*

### CHICKEN BREAST STUFFED WITH PROSCIUTTO, MOZZARELLA, AND BASIL

Dinner \$22.00 Package \$35.00\*

### FARFALLE PASTA

With Asparagus & Sun-dried Tomato  
Dinner \$19.00 Package \$31.00\*

### ROASTED PORK TENDERLOIN

With Sherry-Cream Sauce  
Dinner \$24.00 Package \$37.00\*

### GRILLED SALMON

With Dill Sauce  
Dinner \$31.00 Package \$44.00\*

### MEDALLIONS OF BEEF WITH MADEIRA SAUCE AND GRILLED CHICKEN BREAST

With Lemon Butter  
Dinner \$33.00 Package \$46.00\*

### PRIME RIB OF BEEF AU JUS

Dinner \$31.00 Package \$44.00\*

### CHATEAUBRIAND WITH BORDELAISE SAUCE

Dinner \$37.00 Package \$50.00  
Add Grilled Chicken Breast ...\$38.00 ..... \$51.00\*  
Add Four Large Shrimp .....\$42.00 ..... \$55.00\*

### GRILLED FILET MIGNON

With Mushroom Sauce  
Dinner \$45.00 Package \$58.00\*

*All dinners are served with a House Salad, Bread &  
Butter, Coffee, Tea, and Ice Cream or Sherbet.  
See choices for Potato, Rice, Pasta & Vegetables.*

*\*Package Price includes a 5 Hour Premium Brand Bar*

*Sparkling Wine Toast & Centerpieces.*

## FAMILY STYLE MEALS

**FAMILY STYLE DINNER** with choice of Three Meats Dinner \$27.00 Package \$42.00\*

**FAMILY STYLE LUNCHEON** with choice of Two Meats Lunch \$18.00

**Choice of Meats:** Baked or Fried Chicken, Baked Ham with Pineapple Glaze, Roasted Pork Loin,  
Mostaccioli with Meat Sauce, Sausage & Sauerkraut, Pot Roast  
Penne Pasta with Italian Sausage, Zucchini and Fresh Basil

**Meat and Fish Upgrades:** Roast Beef - \$1.00, Medallions of Beef with Madeira Wine Sauce - \$5.00,  
Chicken Breast Piccatta - \$2.00, Grilled Salmon with Dill Cream - \$4.00,  
Fried Lake Perch - \$6.00, Fried Cod - \$2.00, Alaskan Pollock with Lemon-Caper Sauce - \$2.00

**Choice of One Vegetable and One Potato**

## BREAK ITEMS

<b>FIESTA BREAK</b> Nacho Chips, Salsa, Pretzels Potato Chips & Dip, and Lemonade	\$5.00
<b>SWEET BREAK</b> Cookies, Brownies, Coffee & Iced Tea	\$5.50
<b>HEALTH BREAK</b> Fresh Sliced Fruit, Fresh Vegetables with Dip Granola Bars, Coffee & Herbal Tea	\$7.00
<b>SOFT DRINKS</b> Billed on consumption per can	\$1.50

## DESSERTS

<b>PLATTER OF FRESH FRUIT</b>	\$2.50
<b>ICE CREAM OR SHERBET</b>	\$1.50
<b>SHEET CAKE</b>	\$2.00
<b>CHOCOLATE CAKE ICE CREAM ROLL</b>	\$2.50
<b>PIES</b> - Apple, Cherry, Pumpkin, etc.	\$2.50
<b>MIXED BERRIES OVER LEMON SORBET</b>	\$3.00
<b>BREAD PUDDING</b> With Whiskey Sauce	\$3.00
<b>POACHED PEARS IN PORT WINE SAUCE</b> With Cinnamon Ice Cream	\$4.00

<b>STRAWBERRIES</b> With Marscarpone Cream	\$3.50
<b>TIRAMISU</b>	\$4.00
<b>CHEESECAKES</b> Plain, Fruit, Chocolate	\$3.00
<b>BISTRO CHEESECAKE</b> With Mixed Berries	\$4.00
<b>PETITE BLACK FOREST CAKE</b>	\$6.00
<b>PETITE MILK CHOCOLATE CAKE</b>	\$6.00
<b>ASSORTED PETITE CHOCOLATE CAKES FOR STATION</b>	\$8.00
<b>INDIVIDUAL ENGLISH TRUFFLE</b>	\$4.00
<b>ASSORTED DESSERT TABLE</b>	\$4.00
<b>MINI-PASTRY TABLE</b>	\$6.00
<b>CHOCOLATE MOUSSE</b> With Toasted Coconut	\$3.00
<b>INDIVIDUAL FRUIT TART</b>	\$5.00

## BEVERAGES

All varieties of punch priced per 2 gallons

<b>FRUIT PUNCH</b>	\$40.00
<b>SHERBET PUNCH</b>	\$45.00
<b>RUM PUNCH</b>	\$50.00
<b>MIMOSA PUNCH</b>	\$60.00
<b>SANGRIA PUNCH</b>	\$50.00
<b>UNLIMITED FOUNTAIN SODA</b>	\$2.00 per person
<b>HOUSE WINE</b> Chardonnay, Merlot, Cabernet, Pinot Grigio, Moscato and White Zinfandel	\$14.00 per bottle
<b>HOUSE SPARKLING WINE</b> Additional selection available upon request	\$12.00 per bottle
<b>5 HOUR PREMIUM PACKAGE BAR</b> Call Brand Bar Upgrade Additional \$3.00 per person Top Shelf Bar Upgrade Additional \$5.00 per person Premium Package Bar 1st Hour \$5.00 Additional Hours \$3.00 Ask to see our Package Bar List for details.	\$15.00 per person

## MISCELLANEOUS

<b>CHAIR COVERS</b> Includes chair cover color and sash	\$4.00 each	<b>STAGING/ RUNWAY FEE</b> over 8 sections	\$15.00 per section
<b>CHIAVARI CHAIRS</b> (Limited Quantity)	\$3.00 each	<b>ICE CARVING</b>	\$500.00 and up
<b>COLORED NAPKINS</b>	.25 each and up	<b>CAKE CUTTING</b>	No Charge
<b>PIANO RENTAL</b>	\$100.00	<b>BANNER HANGING FEE</b>	\$25.00
<b>BARTENDER FEE</b> for Cash / Tab bar only	\$100.00 per bartender	<b>CENTERPIECE UPGRADE</b>	\$9.00
<b>SECURITY FEE</b> Uniformed Police Officer - 1 per 300 guests	\$140.00	<b>PILLAR VASE</b> with 2 fresh white roses and votive candles	\$6.00 with package
<b>EAST GAZEBO RENTAL</b> Includes use of gazebo & set-up of 100 chairs for guests	\$250.00	<i>Audiovisual Equipment - see AV list for details Service Charge 20% for lunch and breakfast and 15% for dinner. Indiana State Tax 7%</i>	
<b>WEST GAZEBO RENTAL</b> Includes use of gazebo & set-up of 200 chairs for guests	\$500.00		



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Additional menu selections are available for plated meals. Inquire about customized menu. Please ask your sales representative for information regarding our Room Minimum Spending Amounts. Room Minimum Spending Amounts apply to food, beverage, and room fees only (tax, service charge, linens, etc. not included). The Avalon Manor can assist you with additional services such as bakeries, florists, DJ's, photographers, musicians, limousine services, lodging, etc. A signed contract and deposit are required to secure and confirm bookings. All prices are subject to change without notice.