



AVALON MANOR
BANQUET CENTER

*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

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 Piccata - \$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

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

DESSERTS

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

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

BEVERAGES

All varieties of punch priced per 2 gallons

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

MISCELLANEOUS

CHAIR COVERS <i>Includes chair cover color and sash</i>	\$4.00 each	STAGING/ RUNWAY FEE over 8 sections	\$15.00 per section
CHIAVARI CHAIRS <i>(Limited Quantity)</i>	\$3.00 each	ICE CARVING	\$500.00 and up
COLORED NAPKINS	.25 each and up	CAKE CUTTING	No Charge
PIANO RENTAL	\$100.00	BANNER HANGING FEE	\$25.00
BARTENDER FEE for Cash / Tab bar only	\$100.00 per bartender	CENTERPIECE UPGRADE	\$9.00
SECURITY FEE Uniformed Police Officer - 1 per 300 guests	\$140.00	PILLAR VASE with 2 fresh white roses and votive candles	\$6.00 with package
EAST GAZEBO RENTAL 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>	
WEST GAZEBO RENTAL 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.