



# AVALON MANOR

## BANQUET CENTER

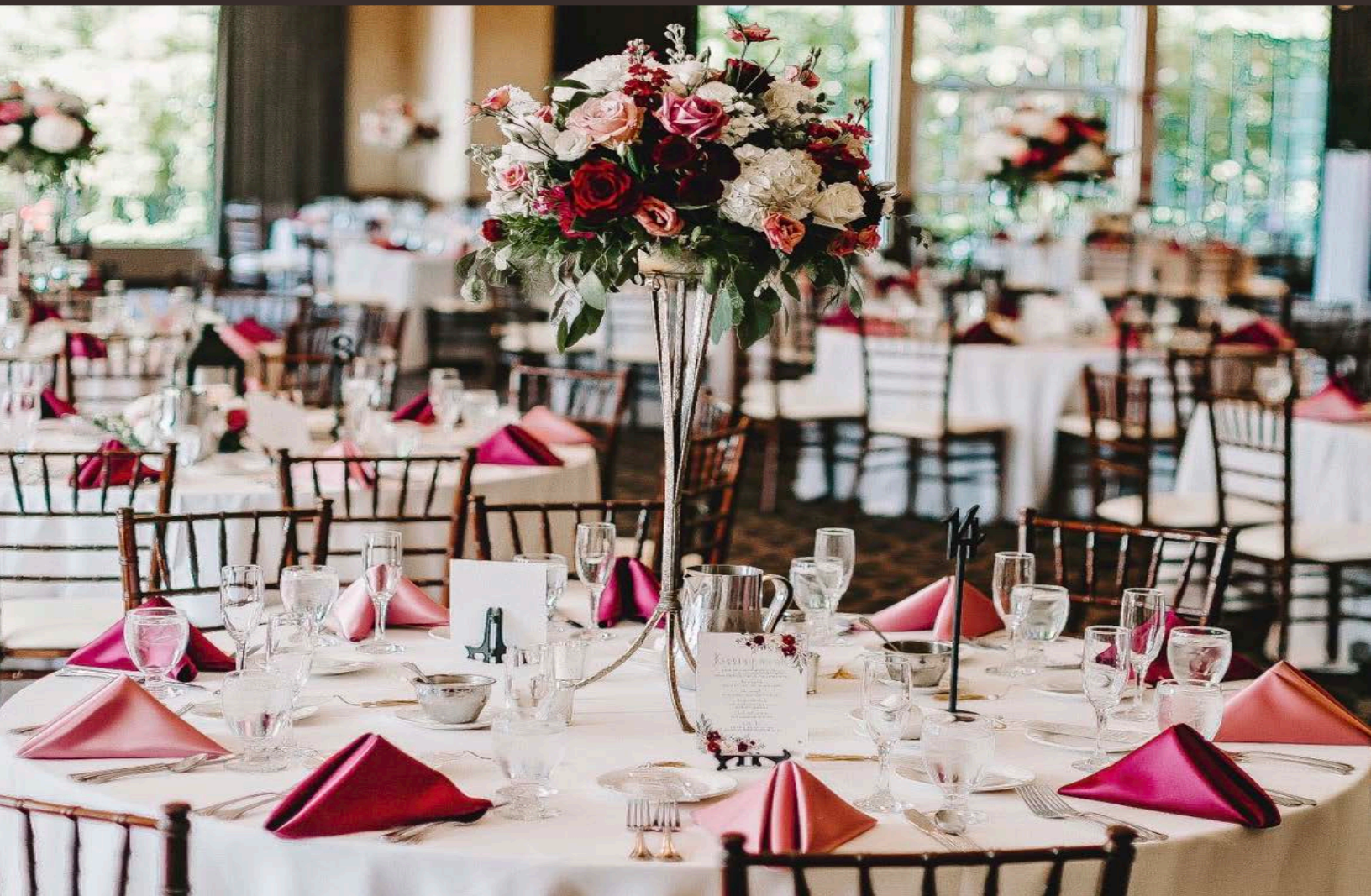


Photo Credit: Alicia Marie

*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 Standard Brand Bar  
Sparkling Wine Toast  
Standard Chair Covers  
\$48.00

### PREMIER PACKAGE

Butler Style Cheeses, Wild Mushroom Crostini  
and Bruschetta, House Salad  
Medallions of Beef with Madeira Sauce  
Grilled Chicken Breast with Tarragon Cream  
5 Hour Standard Brand Bar  
Sparkling Wine Toast  
Standard Chair Covers  
\$63.00

### PREMIUM PACKAGE

Butler Style Caprese Skewers  
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  
Standard Chair Covers  
All Day Room Hold  
\$77.00

### 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  
Standard Chair Covers  
All Day Room Hold  
\$98.00

#### Prices include:

Bread & Butter, Starch & Vegetable, Coffee & Tea,  
Floor-Length Polyester Linens, Table Runners  
and Standard Centerpieces.

*Above pricing does not include tax and service charge.*

## BREAKFAST BUFFET

### CONTINENTAL BREAKFAST

Choice of Danish, Muffins or Bagels and Juice, Coffee and Tea  
\$12.00

Danish .....	\$2.00
Assorted Toasts with Butter and Jams.....	\$2.00
Fresh Fruit Addition.....	\$4.00
Mini Muffins Addition.....	\$2.00
Bagels & Cream Cheese Addition .....	\$3.00
Greek Yogurt, Granola and Fresh Berries.....	\$5.00

### FRESH START

Turkey Sausage, Hard-Boiled Eggs, Fresh Fruit, Greek Yogurt, Granola and Berries  
Bagels with Cream Cheese and Peanut Butter, Juice, Tea, Coffee  
\$15.00

### CORPORATE BREAKFAST

Scrambled Eggs, Bacon, Sausage, Hash Browns, Toast with Jam, Juice & Coffee  
\$15.00

### SUNRISE CROISSANTS

Assorted Egg and Cheese Croissant Sandwiches with Bacon and Sausage,  
Sliced Melon and Hash Browns and Beverages  
\$16.00

### BREAKFAST DELIGHT

Scrambled Eggs, Bacon, Sausage, Pancakes, Hash Browns, Toast with Jam  
Assorted Danish, Fresh Fruit, Juice & Coffee  
\$17.00

### PRESIDENT'S BREAKFAST

Eggs Benedict, Smoked Salmon, Bagels & Cream Cheese, French Toast, Bacon  
Hash Browns, Assorted Danish & Muffins, Fresh Fruit, Juice & Coffee  
\$22.00

### PRESIDENT'S BRUNCH

Roast Beef Carving Station, Parslied Potatoes, Green Beans Almondine  
Ham, Scrambled Eggs, Bagels & Cream Cheese  
French Toast, Hash Browns, Toast with Jam, Muffins & Danish, Fresh Fruit, Juice & Coffee  
\$29.00

Omelet Station Addition.....\$7.00

## APPETIZERS

BABY SWISS & CHEDDAR CHEESE • BRUSCHETTA  
ASSORTED FRESH VEGETABLE WITH DILL DIP

WILD MUSHROOM CROSTINI • ROASTED EGGPLANT CROSTINI  
FIG AND CARAMELIZED ONION CROSTINI  
\$4.00 per item

MEATBALLS WITH MARINARA • BBQ CHICKEN WINGS  
ASSORTED MINI QUICHE • CHEDDAR & BACON STUFFED MUSHROOMS  
CAPRESE SKEWERS • POLENTA WITH GORGONZOLA CREAM  
ITALIAN SAUSAGE WITH PEPPERS & ONIONS • JERK CHICKEN BITES  
PEAR-GORGONZOLA CROSTINI • FETA CHEESE STUFFED DATES WITH  
POMEGRANATE DRIZZLE  
\$5.00 per item

SMOKED SALMON CANAPES • MANCHEGO, GOUDA, MAYTAG BLUE CHEESE  
WITH GRAPES, PEARS AND WALNUT TOAST  
CHICKEN SATAY WITH PEANUT SAUCE  
MINI PORK SKEWERS • VEGETABLE SPRING ROLLS  
PROSCIUTTO, GOAT CHEESE, & ARUGULA CROSTINI  
CRAB SALAD IN BELGIAN ENDIVE  
PUFF PASTRY STUFFED WITH GOAT CHEESE AND SUN-DRIED TOMATOES  
\$6.00 per item

ANTIPASTI TRAY WITH CURED MEATS, CHEESES, OLIVES AND ARTICHOKE  
CRAB CAKES WITH CHIPOTLE SAUCE • FETA & SPINACH FILO TRIANGLES  
CRAB STUFFED MUSHROOMS • MINI ITALIAN BEEF SANDWICHES  
\$7.00 per item

SHRIMP COCKTAIL • RACK OF LAMB CARVING STATION  
PROSCIUTTO WRAPPED SHRIMP • SCALLOPS WITH SAFFRON CREAM  
BEEF TENDERLOIN CARVING STATION  
\$9.00 per item

\$20.00 per person minimum will apply to events with appetizers only.

Please ask your Sales Coordinator for a full list.



## SALADS

### HOUSE SALAD

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

### CEASAR SALAD

With Grape Tomatoes  
\$5.00

### MIXED GREENS

With Apples, Candied Walnuts  
Goat Cheese and Shallot Vinaigrette  
\$6.00

### ICEBERG WEDGE

With Bacon, Grape Tomatoes, Croutons and Blue Cheese Dressing  
\$6.00

### CAPRESE SALAD

With Arugula, Plum Tomatoes, Fresh Mozzarella, and Balsamic Vinaigrette  
\$7.00

### BABY LETTUCE WITH PEARS

Baby Lettuce with Pears, Sunflower Seeds, Shaved Parmesan and Champagne Vinaigrette  
\$7.00

## SOUPS

LEMON-RICE	\$4.00
BUTTERNUT SQUASH	\$4.00
LEEK-POTATO	\$4.00
CREAM OF BROCCOLI	\$4.00
CREAM OF MUSHROOM	\$4.00
CREAM OF ASPARAGUS	\$5.00
SHRIMP BISQUE	\$8.00
LOBSTER BISQUE	\$10.00

## VEGETABLES

Green Beans Almondine

Green Beans with Carrots & Red Peppers  
Steamed Broccoli with Glazed Carrots  
Zucchini, Carrots & Red Peppers  
Fresh Spinach with Olive Oil and Garlic

*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  
Roasted Brussel Sprouts

## STARCH

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 3:00 pm

### CHICKEN BREAST PICCATA

\$18.00

### CHICKEN FLORENTINE

Stuffed with Spinach and Ricotta Cheese  
\$19.00

### CHICKEN SHISH KEBAB

With Rice  
\$19.00

### ROASTED PORK TENDERLOIN

With Sherry-Cream Sauce  
\$19.00

### MEDALLIONS OF BEEF

With Madeira Wine Sauce  
\$27.00

### CHICKEN & SPINACH CREPES

Diced Chicken & Spinach in a Delicate Crepe  
w/Rice Pilaf and Asparagus  
\$19.00

### PENNE PASTA

With Zucchini, Mushroom & Tomato  
\$15.00

### CHICKEN OR TUNA SALAD ON CROISSANT

Fresh Fruit and Pasta or Potato Salad  
\$15.00

### CHICKEN CAESAR SALAD WRAP OR PORTOBELLO MUSHROOM WRAP

With Pasta Salad and Strawberries  
\$17.00

### COLD CUT BUFFET

Various Meats, Cheeses, Breads, Lettuce, Tomato  
Potato Salad or Chips, Pasta Salad & Condiments  
\$18.00

### BOXED LUNCH

Turkey and Swiss or Ham and Cheddar  
Chips, Apple and Cookie  
\$13.00

## DINNER

Served 6:00 pm until 12:00 midnight

### CHICKEN BREAST PICCATA

Dinner \$28.00 Package \$42.00\*

### FRENCH-CUT CHICKEN BREAST

With Tarragon Cream  
Dinner \$29.00 Package \$43.00\*

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

Dinner \$29.00 Package \$43.00\*

### FARFALLE PASTA

With Asparagus & Sun-dried Tomato  
Dinner \$19.00 Package \$33.00\*

### GRILLED SALMON

With Dill Sauce  
Dinner \$35.00 Package \$49.00\*

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

With Lemon Butter  
Dinner \$42.00 Package \$56.00\*

### PRIME RIB OF BEEF AU JUS

Dinner \$54.00 Package \$68.00\*

### CHATEAUBRIAND WITH BORDELAISE SAUCE

Dinner \$50.00 Package \$64.00  
Add Grilled Chicken Breast ...\$51.00 ..... \$65.00\*  
Add Four Large Shrimp .....\$55.00 ..... \$69.00\*

### GRILLED FILET MIGNON

With Mushroom Sauce  
Dinner \$68.00 Package \$82.00\*

*All lunch and dinner selections include Coffee, Water and Iced Tea. All selections with the exception of sandwich options include Bread and Butter, House Salad, one Vegetable and one Starch.*

*Additional menu selections are available for plated meals. Inquire about customized menu.*

*\*Package Price includes a 5 Hour Standard Brand Bar Sparkling Wine Toast & Centerpieces.*

## FAMILY STYLE MEALS

**FAMILY STYLE LUNCHEON** with choice of Two Meats \$24.00

**FAMILY STYLE DINNER** with choice of Three Meats \$38.00

Package \$52.00\*

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

**Meat and Fish Upgrades:** Roast Beef - \$3.00, Medallions of Beef with Madeira Wine Sauce - \$8.00, Chicken Breast Piccatta - \$4.00, Grilled Salmon with Dill Cream - \$5.00, Fried Lake Perch - \$8.00, Fried Cod - \$4.00

**Choice of One Vegetable and One Potato**

## BREAK ITEMS

<b>FIESTA BREAK</b>	\$5.00
Nacho Chips, Salsa, Pretzels Potato Chips & Dip, and Lemonade	
<b>SWEET BREAK</b>	\$5.50
Cookies, Brownies, Coffee & Iced Tea	
<b>HEALTH BREAK</b>	\$7.00
Fresh Sliced Fruit, Fresh Vegetables with Dip, Granola Bars, Coffee & Herbal Tea	
<b>SOFT DRINKS</b>	\$2.00
Billed on consumption per can	

## DESSERTS

<b>PLATTER OF FRESH FRUIT</b>	\$4.00
<b>ICE CREAM OR SHERBET</b>	\$3.00
<b>SHEET CAKE</b>	\$4.00
<b>PIES</b> - Apple, Cherry, Pumpkin, etc.	\$4.00
<b>MIXED BERRIES OVER LEMON SORBET</b>	\$4.00
<b>BREAD PUDDING</b>	\$5.00
With Whiskey Sauce	

<b>POACHED PEARS IN PORT WINE SAUCE</b>	\$6.00
With Cinnamon Ice Cream	
<b>STRAWBERRIES</b>	\$5.00
With Marscarpone Cream	
<b>TIRAMISU</b>	\$7.00
<b>CHEESECAKES</b>	\$4.00
Plain, Fruit, Chocolate	
<b>PETITE CHOCOLATE CAKE</b>	\$6.00
<b>INDIVIDUAL ENGLISH TRIFLE</b>	\$5.00
<b>ASSORTED DESSERT TABLE</b>	\$6.00
<b>MINI-PASTRY TABLE</b>	\$8.00
<b>CHOCOLATE MOUSSE</b>	\$5.00
With Toasted Coconut	
<b>INDIVIDUAL FRUIT TART</b>	\$7.00

## BEVERAGES

All varieties of punch priced per 2 gallons

<b>FRUIT PUNCH</b>	\$50.00
<b>SHERBET PUNCH</b>	\$60.00
<b>RUM PUNCH</b>	\$70.00
<b>MIMOSA PUNCH</b>	\$70.00
<b>SANGRIA PUNCH</b>	\$60.00
<b>UNLIMITED FOUNTAIN SODA</b>	\$2.00 for daytime \$4.00 for evening
<b>HOUSE WINE</b>	\$16.00 per bottle
Chardonnay, Merlot, Cabernet, Pinot Grigio, Moscato and White Zinfandel	
<b>HOUSE SPARKLING WINE</b>	\$14.00 per bottle
Additional selection available upon request	
<b>5 HOUR STANDARD PACKAGE BAR</b>	\$16.00 per person
Call Brand Bar Upgrade Additional \$8.00 per person Top Shelf Bar Upgrade Additional \$14.00 per person	
<i>Standard Package Bar</i>	<i>1st Hour \$6.00</i>
<i>Additional Hours</i>	<i>\$3.00</i>

Ask to see our Package Bar List for details.

**EXCLUSIVE PACKAGES ARE AVAILABLE FOR STATIONS, SHOWERS, BIRTHDAYS, PICNICS, AND RUSTIC THEMES.  
CALL YOUR SALES COORDINATOR FOR DETAILS!**



## MISCELLANEOUS

<b>CHAIR COVERS</b>	\$5.00 each	<b>CAKE CUTTING</b>	No Charge
Includes chair cover color and sash			
<b>CHIAVARI CHAIRS</b>	\$6.00 each and up	<b>WEST GAZEBO RENTAL</b>	\$500.00
		Includes use of gazebo & set-up of 200 chairs for guests	
<b>COLORED NAPKINS</b>	\$0.50 each and up	<b>EAST GAZEBO RENTAL</b>	\$250.00
		Includes use of gazebo & set-up of 100 chairs for guests	
<b>BARTENDER FEE</b>	\$100.00 per bartender for Cash / Tab bar only	<b>SECURITY FEE</b>	\$190.00
		Uniformed Police Officer - 1 per 300 guests	

Children Pricing Available

Pricing Does Not Include Audiovisual Equipment

Service Charge 22% for lunch and breakfast and 20% for dinner. Indiana State Tax 7%

Please ask your sales representative for information regarding our Room Minimum Spending Amounts. Room Minimum Spending Amounts apply to food & beverage (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.**

# AVALON MANOR

## BANQUET CENTER

### WE CATER OFF-SITE!

Ask to see a menu for options for  
full service, pick-up, or delivery.

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