



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 Standard Brand Bar
Sparkling Wine Toast
Chair Covers*
\$42.00 (Savings of \$4.00)

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
Chair Covers*
\$56.00 (Savings of \$3.00)

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
Chair Covers*
All Day Room Hold
\$70.00 (Savings of \$10.00)

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*
All Day Room Hold
\$82.00 (Savings of \$17.00)

* or Chiavari Chairs with limited quantity

Prices include:

Bread & Butter, Starch & Vegetable, Coffee & Tea,
Floor-Length Polyester Linens, Colored Napkins
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
\$10.00

Danish	\$1.50
Assorted Toasts with Butter and Jams.....	\$2.00
Fresh Fruit Addition.....	\$2.00
Mini Muffins Addition.....	\$1.50
Bagels & Cream Cheese Addition	\$1.50
Greek Yogurt, Granola and Fresh Berries.....	\$3.00

FRESH START

Turkey Sausage, Hard-Boiled Eggs, Fresh Fruit, Greek Yogurt, Granola and Berries
Bagels with Cream Cheese and Peanut Butter, Juice, Tea, Coffee
\$12.00

CORPORATE BREAKFAST

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

SUNRISE CROISSANTS

Assorted Egg and Cheese Croissant Sandwiches with Bacon and Sausage,
Sliced Melon and Hash Browns and Beverages
\$13.00

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
Ham, 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 WITH GORGONZOLA CREAM

ITALIAN SAUSAGE WITH PEPPERS & ONIONS • JERK CHICKEN BITES

PEAR-GORGONZOLA CROSTINI • FETA CHEESE STUFFED DATES WITH

POMEGRANATE DRIZZLE

\$3.00 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

CRANBERRY-BRIE-PROSCIUTTO CROSTINI • CRAB SALAD IN BELGIAN ENDIVE

PUFF PASTRY STUFFED WITH GOAT CHEESE AND SUN-DRIED TOMATOES

\$4.00 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

\$6.00 per item

SHRIMP COCKTAIL • RACK OF LAMB CARVING STATION

PROSCIUTTO WRAPPED SHRIMP • SCALLOPS WITH SAFFRON CREAM

BEEF TENDERLOIN CARVING STATION

\$8.00 per item

\$18.00 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

MIXED GREENS

With Apples, Candied Walnuts
Goat Cheese and Shallot Vinaigrette
\$5.00

ICEBERG WEDGE

With Bacon, Grape Tomatoes, Croutons and Blue Cheese Dressing
\$5.00

BABY ARUGULA

With Plum Tomatoes, Shaved Fennel, Almonds
Shaved Parmesan and Balsamic Vinaigrette
\$5.00

MIXED GREENS & BELGIAN ENDIVE

With Grapes, Candied Walnuts, Blue Cheese and Champagne Vinaigrette
\$6.00

BIBB LETTUCE WITH EDIBLE ORCHID

With Shrimp and Honey Vinaigrette
\$8.00

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

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 3:30 pm

CHICKEN BREAST PICCATA

\$14.00

CHICKEN FLORENTINE

Stuffed with Spinach and Ricotta Cheese
\$15.00

CHICKEN SHISH KEBAB

With Rice
\$15.00

ROASTED PORK TENDERLOIN

With Sherry-Cream Sauce
\$15.00

MEDALLIONS OF BEEF

With Madeira Wine Sauce
\$22.00

CHICKEN WITH ARTICHOKE

and Sun-Dried Tomatoes
\$15.00

CHICKEN & SPINACH CREPES

Diced Chicken & Spinach in a Delicate Crepe
\$16.00

PENNE PASTA

With Zucchini, Mushroom & Tomato
\$11.00

CHICKEN OR TUNA SALAD ON CIABATTA

Fresh Fruit and Pasta or Potato Salad
\$12.00

CHICKEN CAESAR SALAD WRAP OR PORTABELLA MUSHROOM WRAP

With Pasta Salad and Strawberries
\$13.00

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

DINNER

Served 6:00 pm until 12:00 midnight

FRENCH-CUT CHICKEN BREAST

With Tarragon Cream
Dinner \$23.00 Package \$36.00*

CHICKEN BREAST STUFFED WITH PROSCIUTTO, MOZZARELLA, AND BASIL

Dinner \$23.00 Package \$36.00*

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 \$34.00 Package \$47.00*

PRIME RIB OF BEEF AU JUS

Dinner \$31.00 Package \$44.00*

CHATEAUBRIAND

WITH BORDELAISE SAUCE
Dinner \$36.00 Package \$49.00
Add Grilled Chicken Breast ...\$37.00 \$50.00*
Add Four Large Shrimp\$41.00 \$54.00*

GRILLED FILET MIGNON

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

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	\$19.00
FAMILY STYLE DINNER with choice of Three Meats	\$29.00
	Package \$43.00*

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 - \$2.00, Medallions of Beef with Madeira Wine Sauce - \$6.00, Chicken Breast Piccatta - \$3.00, Grilled Salmon with Dill Cream - \$4.00, Fried Lake Perch - \$6.00, Fried Cod - \$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	\$3.00
ICE CREAM OR SHERBET	\$2.00
SHEET CAKE	\$2.00
PIES - Apple, Cherry, Pumpkin, etc.	\$3.00
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	\$4.00
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TIRAMISU	\$4.00
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CHEESECAKES Plain, Fruit, Chocolate	\$3.00
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BISTRO CHEESECAKE With Mixed Berries	\$4.00
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PETITE BLACK FOREST CAKE	\$6.00
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PETITE MILK CHOCOLATE CAKE	\$6.00
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ASSORTED PETITE CHOCOLATE CAKES FOR STATION	\$8.00
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INDIVIDUAL ENGLISH TRIFLE	\$4.00
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ASSORTED DESSERT TABLE	\$4.00
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MINI-PASTRY TABLE	\$6.00
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CHOCOLATE MOUSSE With Toasted Coconut	\$3.00
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INDIVIDUAL FRUIT TART	\$5.00
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BEVERAGES

All varieties of punch priced per 2 gallons

FRUIT PUNCH	\$40.00
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SHERBET PUNCH	\$45.00
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RUM PUNCH	\$50.00
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MIMOSA PUNCH	\$60.00
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SANGRIA PUNCH	\$50.00
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UNLIMITED	\$2.00 for daytime
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FOUNTAIN SODA	\$4.00 for evening
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HOUSE WINE	\$14.00 per bottle
Chardonnay, Merlot, Cabernet, Pinot Grigio, Moscato and White Zinfandel	

HOUSE SPARKLING WINE	\$12.00 per bottle
<i>Additional selection available upon request</i>	

5 HOUR STANDARD PACKAGE BAR	\$15.00 per person
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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>
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<i>Additional Hours</i>	<i>\$3.00</i>
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Ask to see our Package Bar List for details.

MISCELLANEOUS

CHAIR COVERS <i>Includes chair cover color and sash</i>	\$4.00 each
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CHIAVARI CHAIRS <i>(Limited Quantity)</i>	\$3.00 each
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COLORED NAPKINS	\$0.25 each and up
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PIANO RENTAL	\$100.00
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BARTENDER FEE for Cash / Tab bar only	\$100.00 per bartender
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SECURITY FEE Uniformed Police Officer - 1 per 300 guests	\$190.00
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WEST GAZEBO RENTAL Includes use of gazebo & set-up of 200 chairs for guests	\$500.00
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EAST GAZEBO RENTAL Includes use of gazebo & set-up of 100 chairs for guests	\$250.00
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STAGING/RUNWAY FEE over 8 -1' Sections	\$15.00 per section
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ICE CARVING	\$600.00 and up
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CAKE CUTTING	No Charge
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Pricing Does Not Include Audiovisual Equipment - see AV list for details.

Service Charge 22% for lunch and breakfast and 18% 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, 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.



AVALON MANOR

BANQUET CENTER

WE CATER OFF-SITE!

Ask to see a menu for options for full service, pick-up, or delivery, as well as a menu specific to St. Mary's Orthodox Ballroom!

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