

# Avon Oaks Country Club



32300 Detroit Road  
Avon, OH 44011  
440-808-8255

## Banquet Menu 2020/2022

## *Sit-down Service*

### *Single Entrée Plated Dinner \$44.00 pp*

*One Meat Entrée  
Plated Side Salad with choice of two dressings  
Two Side Dishes: Choice of Vegetable and Potato  
Basket of Rolls and Butter  
Coffee and water served at tables  
(Choice between two entrées)*

### *Two Entrée Plated Dinner \$48.00 pp*

*Two Meat Entrées on each plate  
Plated Side Salad with choice of two dressings  
Two Side Dishes: Choice of Vegetable and Potato  
Basket of Rolls and Butter  
Coffee and water served at tables*

## *Sit-Down Menu*

### *Beef*

*Filet Mignon 8oz (\$5)*

*Sliced Tenderloin (\$5)*

*Prime Rib*

*Hand Cut New York Strip Steak*

#### *Sauces for Steaks*

*Horseradish Cream, Peppercorn,*

*Bordelaise, Au Jus, Béarnaise*

### *Poultry*

#### *Sautéed Breast of Chicken*

*Choice of Champagne, Marsala, Piccata or Francaise*

#### *Chicken Cordon Bleu*

*Breast of chicken stuffed with fresh herbs, ham and Swiss cheese and rolled in a light breading and finished with a dijon cream sauce*

#### *Chicken Bryan*

*Sautéed breast of chicken with a sundried tomato and sherry beurre blanc topped with crumbled goat cheese and fresh basil*

#### *Chicken Florentine*

*Breast of chicken stuffed with fresh herbs, spinach and provolone cheese and rolled in a light breading and finished with a light white wine cream sauce*

## **Pork**

### ***Stuffed Pork Chop***

*Boneless double-cut pork chop with an apricot and chorizo stuffing drizzled with a sweet apricot white wine glaze*

### ***Sliced Pork Loin***

*With a sweet apple and currant brandy sauce*

## **Seafood**

### ***Salmon***

*Grilled or poached fillet finished with a creamy white wine dill sauce*

### ***Halibut***

*Grilled fillet served with a blood orange beurre blanc sauce*

### ***Tilapia***

*Parmesan crusted fillet with a lemon butter sauce*

### ***Chesapeake Bay Crab Cakes***

*Lump crabmeat combined with tri-color peppers then sautéed and topped with a classic remoulade sauce*

## **Vegetarian**

### ***Vegetable Lasagna***

*Roasted vegetables tossed in a ricotta, mozzarella blend and layered*

### ***Egg Plant Parmesan***

*Breaded eggplant layered with three cheese and stacked and topped with a homemade marinara sauce*

## *Buffet Service*

### *Platinum Dinner Buffet \$40.00 pp*

*Three Meat Entrée  
Two Side Dishes: Choice of Vegetable and Potato  
Plated Side Salad with choice of two dressings  
Basket of Rolls and Butter  
Coffee and water served at tables*

### *Gold Dinner Buffet \$35.00 pp*

*Two Meat Entrée, One Pasta Entrée  
Two Side Dishes: Choice of Vegetable and Potato  
Plated Side Salad with choice of two dressings  
Basket of Rolls and Butter  
Coffee and water served at tables*

### *Silver Dinner Buffet \$31.00 pp*

*One Meat Entrée, One Pasta Entrée  
Two Side Dishes: Choice of Vegetable and Potato  
Plated Side Salad with choice of two dressings  
Basket of Rolls and Butter  
Coffee and water served at tables*

## **Beef**

*Roasted Top Round of Beef*

*Roasted Breast of Turkey*

*Roasted Tenderloin of Beef (\$7)*

*Prime Rib of Beef (\$5)*

*(Carvers \$100 each)*

*With choice of sauce: Bordelaise, Peppercorn, Horseradish Cream, Mushroom Glaze, Au Jus*

*Sautéed Beef Tips*

*Tender beef marinated in a mushroom, onion and burgundy reduction served with rice pilaf*

## **Poultry**

*Sautéed Breast of Chicken*

*Choice of Champagne, Marsala, Piccata or Francaise*

*Chicken Bryan*

*Sautéed breast of chicken with a sundried tomato and sherry beurre blanc topped with crumbled goat cheese and fresh basil*

*Grilled Boursin Chicken*

*Marinated grilled chicken breast with a creamy boursin cheese sauce topped with julienne vegetables*

*Chicken Florentine*

*Breast of chicken stuffed with fresh herbs, spinach and provolone cheese and rolled in a light breading and finished with a light white wine cream sauce*

## **Pork**

*Roasted Loin of Pork*

*Roasted pork loin crusted with herbs and spices accompanied with cornbread stuffing and topped with an apple brandy sauce*

*Breaded Pork Loin*

*Breaded pork scaloppini with caramelized shallot and topped with caraway infused sauerkraut*

# *Seafood*

## *Salmon*

*Grilled or poached fillet finished with a creamy white wine dill sauce*

## *Butter Crumb Baked Cod*

*Baked fillet served with a champagne citrus beurre blanc sauce*

## *Baked Tilapia*

*Parmesan crusted fillet served with a lime cilantro beurre blanc sauce*

# *Vegetarian*

## *Vegetable Lasagna*

*Roasted vegetables tossed in a ricotta, mozzarella blend and layered*

## *Egg Plant Parmesan*

*Breaded eggplant layered with three cheeses and stacked and topped with a homemade marinara sauce*

# *Pasta*

*Penne or Bowtie Pasta tossed with choice of sauce*

## *Sauce Selections*

*Alfredo, Marinara, Roasted Garlic & White Wine Sauce*

*Sun Dried Tomato Vodka Sauce, Roasted Red Pepper Sauce, Pesto Cream*

***Add-on** in sauces (\$3.00 pp)*

*Shrimp, Grilled Chicken, Meatball, Sausage*

# *Sit Down & Buffet*

## *Side Dishes*

*Choice of one starch and one vegetable*

### *Parsley Buttered Redskins*

*Steamed redskins with a parsley butter topping*

### *Garlic Mashed Redskins*

*Redskin potatoes mashed with buttermilk, roasted garlic, whipped butter and herbs*

### *Yukon Mashed*

*Golden potatoes mashed with buttermilk, roasted garlic, and sweet whipped butter and herbs*

### *Oven Brownded*

*Red bliss potato wedges roasted with herb and spices until golden brown*

### *Smoked Gouda Au Gratin*

### *Rice Pilaf*

*Slow baked in broth with wild mushrooms and herbs*

### *Broccoli Milanese*

*Fresh broccoli florets topped with a baked buttery breadcrumb topping*

### *Green Beans*

*Steamed fresh beans with butter and tossed with sliced almonds*

*or*

*Steamed fresh beans with our sweet bacon sauce*

### *Vegetable Bouquetiere*

*A medley of vegetables: zucchini, yellow squash, carrots, broccoli, bell peppers, and cauliflower*

### *Buttered Corn*

*Sweet corn seasoned with a little butter and parsley*

# *Sit Down & Buffet*

## *Salad*

*Choice of One*

### *House Tossed Salad*

*Chopped romaine and iceberg with black olives, cucumber, grape tomato, shredded cheddar, and garlic croutons*

*Choice of two dressings*

### *Caesar Salad*

*Romaine lettuce, croutons, and Parmesan cheese drizzled with Caesar dressing*

*Soup - \$5.00 per cup per person*

*Chicken Noodle, Tomato Bisque, New England Chowder, Broccoli Cheddar, Italian Wedding*

## *Desserts*

*Assorted mini pastries*

*\$2.50/pp*

*Cheesecake*

*Topped with fresh strawberries*

*\$6.00/pp*

*Other options available upon request*

## *Heavy Hors d'oeuvres Stations*

### *Carving Station*

*\$18.00*

*(Choice of two)*

*Turkey Breast*

*Top Round Beef*

*Marinated Beef Brisket*

*Pork Loin*

*Beef Tenderloin (add \$7 pp)*

*Assorted Rolls and Sauces*

### *Pasta Station*

*(made to order)*

*\$22.00*

*Choice of two:*

*Penne, Linguini, Fettuccini, Bowtie*

*Marinara, Alfredo, Tomato basil, White wine garlic*

*Shrimp, Chicken, Meatballs, Clams*

*Includes:*

*Diced tomatoes, Mushrooms, Peppers, Broccoli,*

*Asiago and Parmesan cheeses*

### *Seafood Station*

*\$21.00*

*Shrimp, Smoked salmon display, Steamed mussels, Crab cakes*

### *Mediterranean Station*

*\$15.00*

*Pita breads, Hummus, Assorted tapenades, Stuffed grape leaves*

## *Hot Hors D'oeuvres*

<i>Cashew Breaded Chicken Skewers</i> <i>with Honey Mustard Dipping Sauce</i>	<i>\$5.00 pp</i>
<i>Marinated Chicken Kabobs</i>	<i>\$5.00 pp</i>
<i>Stuffed Mushrooms Italian</i>	<i>\$4.00 pp</i>
<i>Miniature Grilled Reubens</i>	<i>\$4.50 pp</i>
<i>Swedish Meatballs</i>	<i>\$2.75 pp</i>
<i>Water Chestnuts wrapped in Maple Smoked Bacon</i>	<i>\$2.75 pp</i>
<i>Crab Stuffed Mushrooms</i>	<i>\$5.25 pp</i>
<i>Dungess Crab Cakes with Rémoulade Sauce</i>	<i>\$5.50 pp</i>
<i>Ahi Tuna Crostini</i>	<i>\$4.75 pp</i>
<i>Phyllo Triangles with Spinach</i>	<i>\$3.25 pp</i>
<i>Vegetable Spring Rolls</i>	<i>\$3.25 pp</i>

## *Cold Hors D'oeuvres*

<i>Domestic &amp; Imported Cheese Display with Fruit Garnish</i>	<i>\$4.25 pp</i>
<i>Fresh Vegetable Display with Dipping Sauce</i>	<i>\$4.25 pp</i>
<i>Homemade Bruschetta on toasted crostini topped with</i> <i>fresh mozzarella and basil</i>	<i>\$3.25 pp</i>
<i>Fresh Fruit Display with Dipping Sauce (seasonal)</i>	<i>\$4.50 pp</i>
<i>Iced Jumbo Gulf Shrimp w/Cocktail Sauce &amp; Lemon</i>	<i>\$7.25 pp</i>

*(Prices are 2 pieces per serving)*

# ***Bar Packages*** ***Flat Fee Unlimited***

## ***Avon Oaks Middle, Shelf***

*Svedka Vodka*  
*Beefeaters Gin*  
*Canadian Club Whiskey*  
*J & B Scotch*  
*Jim Beam*  
*Bacardi Rum*  
*House Wine Selections*  
*Domestic Beers*  
*Bar Mixers, Wells & Soda Included*

## ***Avon Oaks Premium Brands***

*Ketel One Vodka or Tito's*  
*Tanqueray Gin*  
*Crown Royal Whiskey*  
*Dewars Scotch*  
*Jack Daniels Bourbon*  
*Bacardi & Captain Morgan*  
*House Wine Selections*  
*Domestic & Import Beers*  
*Bar Mixers & Soda Included*

## ***Avon Oaks Call Brands***

*4 hours = \$20.00 /pp*  
*5 hours = \$24.00 /pp*

## ***Avon Oaks Premium Brands***

*4 hours = \$22.00 /pp*  
*5 hours = \$28.00 /pp*

*Multiple Bar Locations \$150 each additional location*