



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
Mixed Greens Salad
Medallions of Beef with Madeira Sauce
Grilled Chicken Breast with Tarragon Cream
5 Hour Premium Brand Bar
Sparkling Wine Toast
Chair Covers*
\$53.00 (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*
\$60.00 (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, and Standard Centerpieces.

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, Whole Fruit, Greek Yogurt, Granola,
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
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 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 ARTICHOKES
CRAB CAKES WITH CHIPOTLE SAUCE • FETA & SPINACH FILO TRIANGLES
CRAB STUFFED MUSHROOMS • MINI ITALIAN BEEF SANDWICHES
\$5.00 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
\$3.50

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

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

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
\$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

SMOKED TURKEY OR GRILLED CHICKEN WITH GOUDA ON CIABATTA
Potato or Pasta Salad and Cole Slaw
\$13.00

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
\$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

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 \$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 Premium Brand Bar Sparkling Wine Toast & Centerpieces.*

FAMILY STYLE MEALS

FAMILY STYLE LUNCHEON with choice of Two Meats \$18.00
FAMILY STYLE DINNER with choice of Three Meats \$27.00
Package \$42.00*

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 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 \$3.50
With Marscarpone Cream

TIRAMISU \$4.00

CHEESECAKES \$3.00
Plain, Fruit, Chocolate

BISTRO CHEESECAKE \$4.00
With Mixed Berries

PETITE BLACK FOREST CAKE \$6.00

**PETITE MILK
CHOCOLATE CAKE** \$6.00

**ASSORTED PETITE CHOCOLATE
CAKES FOR STATION** \$8.00

**INDIVIDUAL
ENGLISH TRIFLE** \$4.00

ASSORTED DESSERT TABLE \$4.00

MINI-PASTRY TABLE \$6.00

CHOCOLATE MOUSSE \$3.00
With Toasted Coconut

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 \$14.00 per bottle
Chardonnay, Merlot, Cabernet, Pinot Grigio,
Moscato and White Zinfandel

**HOUSE
SPARKLING WINE** \$12.00 per bottle
Additional selection available upon request

**5 HOUR PREMIUM
PACKAGE BAR** \$15.00 per person
Call Brand Bar Upgrade Additional \$4.00 per person
Top Shelf Bar Upgrade Additional \$7.00 per person
*Premium Package Bar 1st Hour \$5.00
Additional Hours \$3.00*

Ask to see our Package Bar List for details.

MISCELLANEOUS

CHAIR COVERS \$4.00 each
Includes chair cover color and sash

CHIAVARI CHAIRS \$3.00 each
(Limited Quantity)

COLORED NAPKINS .25 each and up

PIANO RENTAL \$100.00

BARTENDER FEE \$100.00 per bartender
for Cash / Tab bar only

SECURITY FEE \$140.00
Uniformed Police Officer - 1 per 300 guests

WEST GAZEBO RENTAL \$500.00
Includes use of gazebo & set-up of
200 chairs for guests

EAST GAZEBO RENTAL \$250.00
Includes use of gazebo & set-up of
100 chairs for guests

**STAGING/
RUNWAY FEE** \$15.00 per section
over 8 sections

ICE CARVING \$500.00 and up

CAKE CUTTING No Charge

*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%*



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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.