

## 2019 PARTY PACKAGE



Welcome and thank you for considering the Avalon Yacht Club for your event. Whether you desire a small intimate party, luncheon, rehearsal dinner or extravagant celebration, the Avalon Yacht Club is ready to assist you every step of the way. The Avalon Yacht Club offers a professional and experienced staff, from our culinary, management and service team. A variety of sample menus are offered for your review; however, we welcome the opportunity to customize a package to fit your expectations and budget.

**In-Season Party Rentals:** refers to those months when the club is in operation full time, Memorial Day weekend through Labor Day.

### **Club Room or North Deck**

The Club Room or North Deck can be rented for a fee of \$200.00, a minimum of 20 people is required. The Club Room can hold no more than 35 people.

### **Dining Room**

Club Rental when the Dining Room is closed: (Monday through Wednesday: June through August, Thursday's in June)

- Four hours: member rental fee is \$350.00 / non-member rental fee is \$450.00.
- Each additional hour is \$250.00.
- A minimum of 50 guests is required.

Club Rental when the Dining Room is open: (Friday through Sunday: June, Thursday through Sunday: July & August)

- Four Hours: \$250.00 member rental fee / \$350.00 non-member rental fee.  
\*\*Parties must conclude by 3:30pm\*\*
- A minimum of 40 guests is required.

**Off-Season Party Rentals:** refers to those months when the club is not in operation full time, September (after Labor Day) through May (not including Memorial Day Weekend). Requests for weddings hold first priority during these months.

The guidelines are as follows:

- Four hours: member rental fee is \$350.00 / non-member rental fee is \$450.00.
- Each additional hour is \$250.00.
- The minimum number of guests required Monday through Friday is 50.  
The minimum number of guests required Saturday and Sunday is 75.

## Menu Choices

The Avalon Yacht Club's culinary team looks forward to preparing any and all menu ideas that you may have. Please feel free to mix and match and don't hesitate to inquire about any of our menu items. Menu personalization is our specialty and we will gladly alter any of our menu items to your liking. Our chefs will prepare a personalized menu that you and your guests are certain to enjoy.

### Butlered Hors d'Oeuvres:

Priced Accordingly

### Seafood

Mushrooms with Crab Imperial  
Scallops Wrapped with Bacon  
Roasted Shrimp Scampi  
Shrimp Lejon  
Key West Coconut Shrimp  
Maine Lobster Roll  
Cucumber Cups, Smoked Salmon Mousse, Caviar

Tomato and Crab Bruschetta  
Steamed Wild Caught Shrimp  
Grilled Octopus Salad  
Miniature Crab Cakes  
Sesame Crusted Ahi Tuna  
Florida Grouper Fingers  
Fried Local Oysters

### Chicken

Grilled Chicken Florentine Pinwheels  
Sesame Chicken Tenders  
Chicken Tandoori Kebabs  
Jamaican Jerk Chicken Cornucopia

Buffalo Chicken Bon Bon  
Chicken & Waffles  
Mini Chicken Cordon Bleu

### Meat

All Beef Cocktail Franks, Puff Pastry  
Miniature Beef Wellington  
Homemade Italian Meatballs, Tomato Gravy  
Filet Tips Wrapped with Bacon, BBQ Seasoning  
Philly Cheesesteak Spring Rolls  
Sriracha Beef & Mango Kebabs  
Shaved Sirloin Steak Sandwiches

Cheeseburger Sliders  
Swedish Meatballs  
Maple Glazed BBQ Beef & Pork Belly  
Mushrooms with Andouille Sausage & Ricotta  
Pork Pot Stickers  
Filet Mignon Beef Tartar  
New Zealand Lamb Lollipops

### Vegetable

Brie & Raspberry Tarts  
Falafel Croquettes  
Brussels Sprouts, Applewood Bacon  
Mushrooms with Spinach, Artichoke & Ricotta  
Truffle Mushroom Duxelles, Crostini

Miniature Grilled Cheese  
Fried Artichokes, Parmesan & Panko  
Caprese Skewers  
Macaroni and Smoked Gouda Bites  
Potato Pancake, Crème Fraiche, Caviar

Please add a 21% Service Charge and 6.625% Sales Tax to all food and beverage selections. Prices are subject to change.

**Hors D' Oeuvre Displays:**

**Domestic Artisan Cheese** \$8.00 per person  
fresh fruit, crackers, local honey and preserves

**Fresh Vegetable Crudité** \$5.00 per person  
local seasonal vegetables, assorted dips

**House Made Guacamole** \$5.00 per person  
fresh salsa, blue corn tortilla chips

**Roasted Vegetables** \$5.00 per person  
local seasonal vegetables, fresh ricotta, balsamic glaze

**Cottage Fries** \$5.00 per person  
AYC signature potatoes, beef gravy, cheese sauce, shaved parmesan

**Bruschetta** \$5.00 per person  
grated parmesan, flatbread, crostini

**Roman Antipasti** \$14.00 per person  
assorted cured meats, sharp provolone, pepper shooters, artichoke hearts, sun dried tomatoes, albacore white tuna, grilled vegetables, sliced breads

**Seafood Raw Bar** Market Price  
clams ½ shell, oysters ½ shell, steamed jumbo shrimp, snow crab claws, and roasted salmon fillet.  
Lemon wedges, cocktail sauce, sauce mignonette, Dijon mustard sauce

**Custom Raw Bar** Market Price  
personally selected seafood, appropriate sauces

**Appetizer Stations:**

**Penne Pasta** \$7.00 per person  
available sauces: alfredo, marinara, vodka

**Ravioli** \$10.00 per person  
lobster, grilled vegetable, traditional cheese, seasonal selections

**Roast Tenderloin of Beef** \$15.00 per person  
warm baguettes, béarnaise, horseradish cream

\*\*any station requiring a chef attendant: \$100.00 additional fee\*\*

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## Buffet:

### Salads: Choice of two

#### **Picnic Salad**

tomatoes, sweet red onion, cucumber, red wine vinaigrette

#### **Rocket**

arugula, pancetta, cracked pepper, shaved parmesan, olive oil, lemon

#### **Baby Spinach**

roasted peppers, applewood bacon, sliced egg, roasted shallot vinaigrette

#### **Caesar**

crisp romaine, multigrain croutons, homemade dressing

#### **Caprese**

Jersey tomatoes, fresh mozzarella, basil, balsamic

#### **Spring Salad**

arcadia greens, strawberries, orange segments, candied walnuts, goat cheese, citrus vinaigrette

#### **Autumn Salad**

arcadia greens, roasted fennel, julienne carrots, roasted pecans, bleu cheese, dried figs, pickled red onion, Bartlett pear vinaigrette

### Entrees: Choose three or more

#### Seafood

**AYC Crab Cakes** \$18.00 per person  
lemon wedges, cocktail, tartar

**Roasted Salmon** \$12.00 per person  
orange ginger glaze, zucchini noodles

**Jersey Flounder** \$12.00 per person  
lemon beurre blanc

**Shrimp Kabobs** \$16.00 per person  
assorted vegetables, button mushrooms

**Cape May Scallops** \$22.00 per person  
lemon, white wine, parmesan, panko

#### Poultry

**Chicken Francaise** \$10.00 per person  
lemon-caper sauce

**Chicken Piccata** \$10.00 per person  
blistered tomato, artichoke heart, white wine

**Coq au Vin** \$12.00 per person  
wild mushrooms, onion, bacon, red wine demi-glace

**Chicken Cutlet** \$12.00 per person  
seasoned crumbs, parmesan cheese, broccoli rabe

**Chicken Skewers** \$10.00 per person  
assorted vegetables, button mushrooms, black pepper teriyaki

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**Meat**

**Roast Tenderloin of Beef** \$20.00 per person  
red wine demi-glace, horseradish sauce

**New York Style Sirloin** \$18.00 per person  
roasted vidalia onions, dijon mustard cream

**House Specialty Prime Rib** \$22.00 per person  
horseradish sauce, au jus

**Boneless Beef Short Ribs** \$20.00 per person  
mirpoix, red wine demi-glace

**Pork Tenderloins** \$15.00 per person  
Korean barbeque sauce

**Pasta**

**Pasta Aronimink** \$7.00 per person  
diced tomato, scallions, parmesan cream sauce

**Baked Penne** \$6.00 per person  
house made tomato sauce, ricotta cheese, mozzarella

**Pasta Primavera** \$7.00 per person  
seasonal vegetables, parmesan cream sauce

**Pasta Marinara** \$5.00 per person  
house made tomato sauce

**Add:**

**Chicken Breast** \$3.00 per person  
**Wild Caught Shrimp** \$6.00 per person  
**Jumbo Lump Crab** \$8.00 per person  
**Sweet Italian Sausage** \$5.00 per person  
**Broccoli Rabe** \$5.00 per person

**Accompaniments:** Choice of two

Yukon Gold Mashed  
Oven Roasted Red Bliss  
Herbed Fingerling Potatoes

Grilled Vegetable Assortment  
Green Beans with Red and Yellow Peppers  
Sugar Snap Peas with Julianne Carrots  
Roasted Asparagus

**Dessert:** Choice of two

Dessert Bar Assortment  
Assorted Fresh Baked Cookies  
Fresh Fruit  
Éclairs

Miniature New York Cheesecake  
Brownies  
Cream Puff's  
Cannoli's

Please add a 21% Service Charge and 6.625% Sales Tax to all food and beverage selections. Prices subject to change.

## Sit-Down Plated Meal:

### Salads: Choice of one

#### **Picnic Salad**

tomatoes, sweet red onion, cucumber, red wine vinaigrette

#### **Caesar**

crisp romaine, multigrain croutons, homemade dressing

#### **Baby Spinach**

roasted peppers, applewood bacon, sliced egg, roasted shallot vinaigrette

#### **Autumn Salad**

arcadia greens, roasted fennel, julienne carrots, roasted pecans, bleu cheese, dried figs, pickled red onion, Bartlett pear vinaigrette

#### **Caprese**

Jersey tomatoes, fresh mozzarella, basil, balsamic

#### **Spring Salad**

arcadia greens, strawberries, orange segments, candied walnuts, goat cheese, citrus vinaigrette

#### **Rocket**

arugula, pancetta, cracked pepper, shaved parmesan, olive oil, lemon

### Entrees: Choice of two

#### Seafood

**AYC Crab Cakes** \$35.00 per person  
Baltimore style, jumbo lump, lemon wedge

**Roasted Salmon** \$27.00 per person  
orange ginger glaze

**Jersey Flounder Filet** \$28.00 per person  
lemon beurre blanc

**Jumbo Shrimp Skewers** \$30.00 per person  
assorted vegetables, button mushrooms

#### Poultry

**Chicken Francaise** \$22.00 per person  
Lemon-caper sauce

**Chicken Piccata** \$23.00 per person  
blistered tomato, artichoke heart, white wine

**French Roasted Chicken Breast** \$25.00 per person  
fresh herbs, shallots, garlic, pan gravy

**Stuffed Chicken Breast** \$28.00 per person  
fresh mozzarella, imported prosciutto, fresh basil

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### Meat

**Roast Tenderloin of Beef** \$37.00 per person  
red wine demi-glace or horseradish sauce

**12 oz. Nature Veal Chop** \$42.00 per person  
gourmet mushroom jus

**House Specialty Prime Rib** \$37.00 per person  
horseradish sauce or au jus

**6oz. Center Cut Filet Mignon** \$38.00 per person  
sauce bordelaise or horseradish cream

### Add:

**AYC Crab Cake** \$15.00 per person

**Stuffed Shrimp** \$15.00 per person

**Stuffed Loin of Pork** \$23.00 per person  
spinach, sundried tomato, goat cheese, natural gravy

Entrée choices will be accompanied by fresh vegetables and appropriate starch.  
Baskets of warm rolls will be served at each table.

### Entrée Salads

Salad dishes are complete and do not include salad course, potato or vegetable.

**Chicken Caesar** \$26.00 per person  
grilled chicken breast, crisp romaine, classic dressing, multigrain croutons

**Neptune** \$38.00 per person  
jumbo lump crab, wild caught shrimp, hard cooked egg, Kalamata olives, tomato, sweet onion

**Crab Cake Caesar** \$32.00 per person  
AYC crab cake, crisp romaine, classic dressing, multigrain croutons

**Roasted Salmon** \$34.00 per person  
baby Spinach, roasted peppers, toasted pine nuts, Dijon vinaigrette

**Philadelphia Platter** \$33.00 per person  
roasted chicken salad, fried oysters, mixed greens

### Dessert: Choice of one

**Dessert Bar Assortment**  
**Assorted Fresh Baked Cookies**  
**Fresh Fruit**  
**Éclairs**

**Miniature New York Cheesecake**  
**Brownies**  
**Cream Puff's**  
**Cannoli's**  
**Ice Cream Parfait**

The exact count of each entrée selection is required one week prior to the event.

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