

# Legacy Banquet Menu

## Avalon Manor Catering

### APPETIZER BUFFET

*\$2.00 per person per item*

Baby Swiss and Cheddar Cheese

Vegetable Tray with Dill Dip

Bruschetta

Meatballs with Marinara

Cheddar and Bacon Stuffed Mushrooms

BBQ Chicken Drumettes

Italian Sausages with Peppers and Onions

Assorted Mini Quiche

*\$4.00 per person per item*

Antipasti Tray with Various Cured Meats, Artichokes, Olives, etc.

Cheese Tray with Manchego, Gouda, Maytag Blue Cheese and Pears, Grapes and Toast

Smoked Salmon Canapes

Crab Cakes with Chipotle Sauce

Chicken Sateh with Peanut sauce

Mini Pork Skewers

Feta Cheese and Spinach Filo Triangles

Mini Italian Beef Sandwiches

Crab Stuffed Mushrooms

Asparagus wrapped in Proscuitto

*\$7.00 per person per item*

Shrimp Cocktail

Rack of Lamb

Scallops with Saffron Cream

Roasted Beef Tenderloin with Mini Buns and Horseradish Cream

*\*There is a minimum purchase price of \$12.00 per person for events that are serving only appetizers.*

## PLATED ENTREES

Chicken Breast Piccata \$19.00 Dinner...\$12.00 Lunch...\$31.00 Package

Chicken Kebobs \$20.00 Dinner...\$13.00 Lunch...\$32.00 Package

Pork Tenderloin with Sherry-Cream \$21.00 Dinner...\$14.00 Lunch...\$33.00 Package

Tilapia with Caper-Butter \$22.00 Dinner...\$15.00 Lunch...\$34.00 Package

Baked Salmon with Dill Sauce \$22.00 Dinner...\$15.00 Lunch...\$34.00 Package

Beef Tenderloin with Madeira Sauce \$28.00 Dinner...\$21.00 Lunch...\$40.00 Package

Roasted Beef Tenderloin with Four Large Shrimp with Madeira Sauce

\$32.00 Dinner...\$25.00 Lunch...\$44.00 Package

*\*Package Price Includes 5 Hours of Premium Brand Bar and Champagne Toast*

## BUFFET & FAMILY STYLE MENU

\$21.00 Dinner (Choice of 3 Meats)...\$15.00 Lunch (Choice of 2 Meats)

\$33.00 Dinner Package with 5 Hour Open Bar

### MEAT ENTREES

Roast Beef with Gravy

Baked Chicken

Baked Ham with Pineapple Glaze

Roasted Pork Loin

Sausage and Sauerkraut

Mostaccioli with Meat Sauce

### POTATOES, PASTA AND RICE

Roasted Red Potatoes

Mashed Potatoes with Gravy

Garlic Mashed Potatoes

Roasted Lemon Potatoes

Rice Pilaf

Penne Pasta with Zucchini, Mushroom and Tomato

### VEGETABLES

Green Beans Almondine

Green Beans with Carrots and Red Peppers

Steamed Broccoli and Glazed Carrots

Zucchini Medley

Asparagus with Red & Yellow Peppers (add \$1.00)

French Green Beans with Hazelnuts (add \$1.00)

Baby Carrots with French Green Beans (add \$1.00)

*\*All the above meals include a choice of a potato and vegetable, house salad, bread and butter, coffee and tea.*

### SALADS & SIDES

Caesar Salad \$2.00 per person  
Greek Tomato Salad \$2.50 per person  
Romaine and Radicchio with Grape Tomatoes, Pine Nuts, and  
Fresh Mozzarella with Balsamic Vinaigrette \$3.00 per person  
Mixed Greens with Apples, Candied Walnuts, Shaved Parmesan  
and Champagne Vinaigrette \$3.00 per person

### SANDWICHES

Chicken Caesar Salad Wrap with Pasta Salad and Strawberries \$9.00  
Chicken Salad Croissant with Potato Salad and Fresh Fruit \$9.00  
Turkey or Ham with Swiss on Whole Wheat Roll with Pasta Salad and Cookie \$8.00  
Grilled Portobello-Pesto Wrap, with Pasta salad and Fruit \$9.00

### BREAKFAST

Continental Breakfast with Danishes, Juice and Coffee \$8.00  
Breakfast Buffet with Eggs, Bacon, Hash Browns, Toast & Jam, Juice and Coffee \$11.00  
Brunch Buffet with Eggs Benedict, French Toast, Ham, Roasted Red Potatoes, Smoked Salmon with  
Bagels and Cream Cheese, Fresh Fruit, Muffins, Juice and Coffee \$16.00

### DESSERTS

Sheet Cake \$2.00 per person  
Platter of Fresh Fruits \$2.50 per person  
Bread Pudding \$3.00  
Assorted Cheesecakes \$3.50  
Chocolate Mousse Pie \$3.50  
Tiramisu \$4.00  
Pastry Table \$5.00 per person

### BEVERAGE SERVICE

Package Bar Service Available Starting at \$6.00 per person for the First Hour and \$3.00 for each  
additional hour.  
Canned Soft Drinks are \$1.50 per can.  
Fruit Punch \$40.00/2 gallons  
Rum Punch \$50.00/2 gallons  
Mamosa Punch \$60.00/2 gallons  
House Wines by the bottle starting at \$14.00 per bottle (Upgraded wine available, see our list)

*\*15% Gratuity additional for Evening Events, 20% Gratuity for Lunch Events  
7% Sales tax is added to all food and beverage.*