Avalon
Golf Club

All Packages Include:

Four-Hour Open Bar

Champagne Toast

Displayed Hors d'oeuvres – Choice of Three

Cured Meat & Cheese Board, Seasonal Fresh Fruit,
Vegetable Crudités, Artichoke & Spinach Dip, Bruschetta, or Antipasto

Enhancements

Onsite Ceremony

$8 per person ($750 minimum)

Cocktail Hour

Host your cocktail hour on our expansive deck
$1,100 outside patio rental

Premium Open Bar *add $15 per person*

Additional Hour of Open Bar *add $7 per person*

Customized Wedding Cake *add $8 per person*

Passed Hors d'oeuvres - Choice of Four *add $18 per person*

Artichoke & Spinach Dip Tarts
Jalapeño Poppers
Clams Casino
Honey Walnut Chicken Salad
Cucumber Cups
Buffalo Shrimp
Shrimp Cocktail
Coconut Shrimp
Shrimp Salad Crostini
Sesame-Crusted Sea Scallops
Bacon-Wrapped Scallops
Pork Potstickers
Sesame-Crusted Ahi Tuna Bites
Lollipop Lamb Chops
Mac & Cheese Bites
Fried Mozzarella
Mini Quesadillas
Chicken Satay
Chicken Wings
Petite Beef Wellington
Sesame Beef Skewers
Vegetable Spring Rolls
Franks in a Blanket
Crab-Stuffed Mushroom Caps
Mini Crab Cakes
Crab Rangoon
Crab Salad Cucumber Cups
Cheesesteak Egg Roll
Spanakopita

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Table Service

Starters – Choice of One

Caesar Salad

Romaine lettuce with homemade croutons, homemade Caesar dressing and grated Parmesan

Garden Salad

Lettuce medley with vegetables, Mandarin oranges, craisins, and a seasonal vinaigrette

Soup

Choice of our homemade soup: Chicken Corn Chowder, Chicken Noodle,
Tomato Basil, Cream of Broccoli, Italian Wedding,
Seasonal Bisque, Clam Casino, Clam Chowder, Crab Chowder

Caprese Salad *add $2 per person*

Tomatoes, fresh basil, and mozzarella; finished with a balsamic reduction

Entrée – Choice of Three

Herb Chicken Alfredo, Chicken Parmesan, Chicken Marsala, Pork Chop Milanese,
Prime Rib au Jus, Herb Grouper, 8-oz. Filet Mignon, Stuffed Flounder, Broiled Mahi-Mahi,
Lemon Dill Salmon, Stuffed Shrimp, Crab Cakes

Includes Seasonal Vegetables, Potato or Rice Pilaf, and Freshly Baked Rolls
Soda, Coffee, Hot and Iced Tea

Enhanced Entrée Selections

10-oz. Filet Mignon, 6-oz Filet & Crab Cake, Herb Grouper with Crab, Stuffed Lobster Tail,
Rack of Lamb, Scallops Tocino, Broiled Seafood Combination,
Alaskan Halibut add $13 per person

$140 per person

Station Service

Starters – Choice of One

Caesar Salad

Romaine lettuce with homemade croutons, homemade Caesar dressing and grated Parmesan

Garden Salad

Lettuce medley with vegetables, Mandarin oranges, craisins, and a seasonal vinaigrette

Homemade Soup

Chicken Corn Chowder, Chicken Noodle, Tomato Basil, Cream of Broccoli, Italian Wedding, Seasonal Bisque, Clams Casino, Clam Chowder, Crab Chowder

Caprese Salad

Tomatoes, fresh basil, and mozzarella; finished with a balsamic reduction

Antipasto Salad *add $4 per person*

Imported and domestic meats and cheeses with olives & peppers

Carving Station – Choice of Two

Prime Rib au Jus, Oven Roasted Turkey, Stuffed Pork Loin, Honey Glazed Ham,
Filet Mignon – add $10 per person
Rack of Lamb – add $12 per person

Pasta Station

Pasta with Chicken and Julienned Vegetables
Choice of Two Sauces: Marinara, Scampi, Rosa, Alfredo, Fra Diavolo, Alla Vodka
Enhanced Pasta Topping Options – Choice of Two *add $8 per person*
Shrimp, Scallops, Chicken, or Filet Medallions

Sides Station – Choice of Two

Green Beans Almondine, Vegetable Medley, Sweet Corn, Glazed Carrots, Roasted Asparagus, Mashed Potatoes, Rice Pilaf, Roasted Red Potatoes, Baked Potato, Potatoes au Gratin

Includes Soda, Coffee, Hot and Iced Tea

$150 per person

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Buffet Service

Starters – Choice of One

Caesar Salad

Romaine lettuce with homemade croutons, homemade Caesar dressing and grated Parmesan

Garden Salad

Lettuce medley with vegetables, Mandarin oranges, craisins, and seasonal vinaigrette

Homemade Soup

Chicken Corn Chowder, Chicken Noodle, Tomato Basil, Cream of Broccoli, Italian Wedding, Seasonal Bisque, Clam Casino, Clam Chowder, Crab Chowder

Caprese Salad

Tomatoes, fragrant basil, and mozzarella; finished with a balsamic reduction

Antipasto Salad *add $4 per person*

Imported and domestic meats and cheeses with olives & peppers

Entrée – Choice of Three

Prime Rib au Jus, Roast Turkey, Stuffed Pork Loin, Sirloin of Beef, Filet Tips Marsala, Herb Chicken Alfredo, Chicken Rosa, Chicken Florentine, Chicken Marsala, Broiled Mahi-Mahi, Broiled Salmon, Stuffed Flounder, Seafood Scampi, Herb Grouper, Crab Cakes

Filet Mignon add $10 per person

Rack of Lamb add $12 per person

Sides – Choice of Four

Green Beans Almondine, Vegetable Medley, Sweet Corn, Glazed Carrots, Roasted Asparagus, Mashed Potatoes, Rice Pilaf, Roasted Red Potatoes, Baked Potato, Potatoes au Gratin

Includes Soda, Coffee, Hot and Iced Tea

$130 per person

Additional Options

Stations

Seafood Raw Bar *- $22 per person*
A seaside wedding staple complete with jumbo shrimp, crab claws, oysters on the half shell and clams on the half shell

Potato Bar *- $12 per person*
Baked, mashed or sweet potatoes with an assortment of toppings, including bacon, chives, sour cream, cheese, gravy and butter

Artisan Bread *- $10 per person*
Assortment of artisan breads served with bruschetta, artichoke and spinach dip, crab dip, and pesto

Candy Bar *- $12 per person*
Quickly becoming a modern-day classic, we coordinate a display of sweet treats to match your wedding colors and theme

Viennese Table *- $10 per person*
An assortment of petite desserts

Taco/Nacho Bar *- $15 per person*
Hard and soft shells, tortilla chips, shredded beef and chicken, nacho cheese sauce, shredded cheese, black olives, tomatoes, red onions, jalapeños, guacamole, salsa, and sour cream

***** Late-night food options available*****