

[For Lunch Party Click Here](#)

Avalon Restaurant Private Party Dinner Menu

We can customize full buffets for your event. 20% gratuity and 6% sales tax added to all packages. Menu pricing is \$5.00 additional for Friday night bookings or to privately book entire main dining room (available mid-week only). Saturday bookings please call for pricing.

Dinner Package Pricing

Menu A / \$35 Per Person / Available Sunday thru Thursday Only

1st course house salad or bowl of soup.

2nd course choose three entrées from the following to offer your guest.

Baked Manicotti, Pork Shoulder, Salmon, Chicken Pomodoro, Gnocchi, Spaghettoni, Seafood Stew, Braised Beef Shortribs

Includes Dessert, Coffee & Soft Drinks.

Menu B / \$40 Per Person

1st course choose one of gourmet salads to offer your guests or choose three appetizers to be served family style.

2nd course choose three entrées from our menu list on page 3 to offer your guests.

Includes: Dessert, Coffee & Soft Drinks.



Menu C / \$50 Per Person

1st course choose three appetizers to be served family style.

2nd course choose one of our Gourmet Salads (sample salad:mixed greens with poached pear and candied pecans).

3rd course choose three entrées from our menu list on page 3 to offer your guests.

Includes: Dessert, Coffee & Soft Drinks.

Menu D / \$75 Per Person

Everything from menu package C plus six hand passed hors d'oeuvres and one stationary display (such as an antipasti platter of cheese, charcuterie and & crudite) for 30 minutes.

Avalon Restaurant 2010 Holiday Menu Selections

Antipasti

Sautéed Mussels – Chorizo, Tomato, White Wine & Herbed Garlic Broth

Roasted Red Peppers, Grilled Asparagus & Shaved Parmesan Cheese, White Truffle Vinaigrette

Assorted Cheese Plate

Crisp Calamari

Arancini – Fried Risotto balls with Gorgonzola Cheese & Short Ribs

Roasted Beets with Mascarpone, Apple Slices, Toasted Walnut Crumb

Hummus & Eggplant Caponatta, Seeded Flat Breads

Bruschetta Platter

Roasted Vegetable Platter

Preserved Tuna Stuffed Roasted Red Peppers

White Anchovies – Black Olive Aioli

Crostini Toscana – Chicken Liver Mousse, Red Onion Marmalade

Gourmet Salads

Mixed Green Salad with House Dijon Vinaigrette

Traditional Caesar Salad, Roasted Peppers, Black Olives

Baby Greens, Goat Cheese, Strawberries ~ Balsamic Vinaigrette

Baby Field Greens, Cippolini Onions, Sherry ~ Roasted Shallot Vinaigrette

Baby Arugula, Grilled Portabella Mushroom, Shaved Parmesan Cheese, Balsamic Vinaigrette

Romaine Hearts, Granny Smith Apples, Blue Cheese, Vanilla - Apple Vinaigrette

Entrées

Saffron Cioppino – White Fish, Chorizo, Mussels, Saffron White Wine Broth

Pan Seared Salmon ~ Eggplant Caponata, Saba Glaze

Grilled Pork Tenderloin ~ Cippolini Onions & Balsamic San Marzano Tomato

Chicken Pomodoro ~ Breast topped with Fresh Mozzarella, Basil Tomato Sauce

Sea Scallops ~ Parmesan Risotto, Wild Mushrooms (Add \$10.00)

Entrées Continued

Pine nut Crumbed Sea Scallops ~ Eggplant Caponata, Saba Glaze (Add \$10.00)

Veal Cutlet Marsala ~ Mushroom Medley & Spinach

New York Strip Steak ~ Red Wine Demi (Add \$5.00 Per Person)

Baked Tilapia Piccata ~ Capers, Lemon White Wine, Toasted Orzo

Seafood Pescatore ~ Spicy Tomato Sauce, Mussels, Calamari, White Fish

Vegetable Pasta ~ Zucchini, Roast Peppers Tomato – Basil Broth

Pappardella Pasta – H Bolognese

Baked Three Cheese Manicotti with sauce of either Lamb Bolognese, Tomato or Porcini Cream

Sautéed Shrimp with Escarole over Risotto Cake, Lemon White Wine Sauce

Braised Beef Short Ribs, Parmesan Orzo Risotto Style

Braised Beef Ravioli, Red Wine Demi

Ricotta Gnocchi, San Marzano Tomato, Sweet Garlic

Seafood Cannelloni – Tomato Basil Cream Sauce

Desserts

Liquid Center Chocolate Cake

Traditional Tiramisu

Dark Chocolate Mousse

Fresh Berries & Cream

Lemon Curd

Vanilla - Orange Pot de Crème

Poached Pears

Crustless Apple Tart - Vanilla Ice Cream

Stationary Table Displays

Anti Pasta Display – Vegetable Crudites, Imported Italian Cheese, Cured Meats,
Smoked Mozzarella Serves 15 \$90.00

Fried Calamari – Lightly Breaded and Fried, Tossed with Toasted Slivered Almonds,
Grape Tomatoes & Lemon Caper Remoulade Serves 10 \$40.00

Assorted Cheese & Cured Meat Display – Mixed Imported Cheeses, Cured meats,
Assorted Fruits & Jams, Crostini Serves 15 \$90.00

Seasonal Vegetable Crudit  ~ Herb Dip Serves 20 \$75.00

Jumbo Shrimp Cocktail – Served Traditionally By the Dozen \$45.00 (not available
with packages)

Hand Passed Hors D'oeuvres

Ordered by the dozen. Minimum order two dozen each

Duck Confit & Red Onion Marmalade \$30.00

Assorted Quiche \$24.00

Mini Crab Cakes \$36.00

Chicken or Beef Satay \$36.00

Duck Spring Rolls \$30.00

Bacon Wrapped Jumbo Shrimp \$46.00

Smoked Salmon & Cucumber \$40.00

Wild Mushroom Risotto Ball \$30.00

Belgium Endive Stuffed With Blue Cheese Mouse & Walnuts \$24.00

Chicken & Pineapple Kabobs \$30.00

Flank Steak & Cheesy Potato Hash \$30.00

Brie & Raspberry En Crout  \$36.00

Smoked Salmon, Bilinis & Caviar \$48.00

Spinach Spanikopita \$30.00

Sea Scallops Wrapped In Smoked Bacon \$60.00

Jumbo Shrimp Wrapped In Smoked Bacon \$56.00

Mini Egg Rolls \$36.00

Flank Steak with Costini & Horseradish Cream Sauce \$36.00

Coconut Chicken Tenders \$31.00

Butterfly Coconut Shrimp \$41.00

Baby Rack of Lamb Chops – Mint Aioli Dipping Sauce \$60.00

Traditional Bruschetta \$35.00

Goat Cheese & Caramelized Onion Tart \$30.00

Mushroom Tart \$30.00

Vegetable Spring Rolls \$30.00

Deposit/Cancellation Policy: A deposit of \$10 per person is required to reserve the restaurant's facilities for parties of fifteen people or more. Upon cancellation, your deposit will be refunded only if the facility is rebooked or cancellation is made no less than 30 days prior to event.