



Parties By  
**avalon**

Leave the food to us...



## Lunch Menu

610.436.4100 opt 3  
116 East Gay Street  
West Chester,  
PA 19380



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*Bar Avalon Lunch Party Package*

*minimum 20 guests*

**Bruschetta**

**Family Style Appetizers choose three  
Choice of Mixed Green Salad or Mushroom Soup**

**Entrees choose four**

**\$35 (bruschetta, soup or salad & entree)**

**\$42 per person (bruschetta, appetizers, , soup or salad & entree)**

**AntiPasti & Cheese Stations\* optional**

**Cheese Display**

Parmesan, sharp provolone, fresh goat cheese, Gorgonzola Dolce,  
Aged cheddar & accompaniments small (up to 15) \$125 | large (up to 25) \$200 \*optional

**Avalon Antipasti**

Assorted olives, marinated artichokes, grilled mushrooms, roasted vegetables  
stuffed pepper poppers, roasted red peppers, Parmesan, prosciutto, salami  
& accompaniments small (up to 15) \$125 | large (up to 25) \$200 \*optional

**Hors d' Oeuvres \*optional**

minimum 24 per order

- Bacon Wrapped Dates \$60
- Cheese Steak Egg Rolls \$72
- Caprese Skewer \$50
- Beef & Pepper Skewer \$72
- Coconut Shrimp \$84
- Bacon Wrapped Scallops \$84
- Mini Crab Cakes \$90
- Pigs In A Blanket \$48
- Chicken Pineapple Kabob \$72
- Baby Meatballs \$48
- Vegetable Spring Rolls \$48
- Chicken Spring Rolls \$72
- Prosciutto Wrapped Asparagus (in season) \$72
- Steak Crostini \$60
- Shrimp Cocktail \$8 per person



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## Desserts

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Choose one dessert from our current seasonal offerings



## Little Tikes \$15.95

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**Chicken Fingers**  
with fries

**Penne Pasta red or white**  
with or with out meatball

## Services & Ordering

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### Servers

\$150 each / minimum 2 for sit down dinner

### Bar Tenders

\$150 each

### Service Charge 10%

Includes menu planning, support staff, set-up  
& clean up

### Phone

610.436.4100 opt 3

### Deposit

\$200 deposit required to hold room and date.  
Balance due one week prior to event.  
Deposit is refundable up to 30 days prior to event.



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## *Avalon Lunch Buffet Package*

*minimum 25 guests*

Choose one salad, one pasta, two main courses & two sides  
\$31.95 per person

## Dessert, AntiPasti & Cheese Stations\* optional

### **Cheese Display**

Parmesan, sharp provolone, fresh goat cheese, Gorgonzola Dolce,  
Aged cheddar & accompaniments small (up to 15) \$125 | large (up to 25) \$200 \*optional

### **Avalon Antipasti**

Assorted olives, marinated artichokes, grilled mushrooms, roasted vegetables  
stuffed pepper poppers, roasted red peppers, Parmesan, prosciutto, salami  
& accompaniments small (up to 15) \$125 | large (up to 25) \$200 \*optional

### **Dessert Table**

cookies, brownies, eclairs, chocolate mousse shooters, fruit,  
cheese cake, coffee & tea \$10 per person



## Hors d' Oeuvres \*optional

minimum 24 per order

- Bacon Wrapped Dates \$60**
- Cheese Steak Egg Rolls \$72**
- Caprese Skewer \$50**
- Beef & Pepper Skewer \$72**
- Coconut Shrimp \$84**
- Bacon Wrapped Scallops \$84**
- Mini Crab Cakes \$90**
- Pigs In A Blanket \$48**
- Chicken Pineapple Kabob \$72**
- Baby Meatballs \$48**
- Vegetable Spring Rolls \$48**
- Chicken Spring Rolls \$72**
- Prosciutto Wrapped Asparagus (in season) \$72**
- Steak Crostini \$60**
- Shrimp Cocktail \$8 per person**

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## SALAD

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### MIXED GREENS

goat cheese, red grapes, almonds,  
honey balsamic vinaigrette

### BABY SPINACH

cranberries, Gorgonzola,  
walnuts, honey balsamic vinaigrette

### CAPRESE

fresh mozzarella, basil, roasted  
tomato, lemon olive oil,  
balsamic reduction

### ROASTED BABY BEETS

sheep's milk ricotta, baby kale,  
hazelnuts, olive oil

### ROMAINE HEARTS

traditional Caesar  
roasted red peppers, croûtons

### WEDGE

creamy Gorgonzola dressing,  
tomatoes, crispy bacon

## PASTA

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### PENNE WITH PANCETTA & PEAS

sauce ala vodka, marinara,  
or alfredo  
with chicken + \$5  
with shrimp + \$5

### FARFALLE AND SHORT RIB

portabella mushroom, caramelized onion  
red wine demi sauce

### BAKED MANICOTTI

mozzarella, Parmesan,  
ricotta, sauce marinara  
or  
spinach and ricotta,  
sauce marinara

### SWEET & SOUR EGGPLANT

rigatoni, sauce marinara

### RAVIOLI ~ choose from

SPINACH  
THREE CHEESE  
CRAB + \$5  
LOBSTER +10  
sauce ala vodka, marinara,  
or alfredo

### BAKED PENNE BOLOGNESE

lamb meat sauce with  
ricotta cheese

## MAINS **\*\*Breakfast Buffet Items Available Upon Requests**

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### Chicken or Veal

choose from mushroom marsala,  
piccata, mozzarella pomodoro, scallopini,  
Parmigiana, Francaise  
**veal + \$6**

### Roast Pork Tenderloin

cippolini onions, balsamic demi

### Grilled Swordfish

choose from marinara, piccata, marsala

### Filet Mignon Tail 6oz

veal demi sauce +8

### Filet Tips and Shrimp

red wine demi sauce +5

### Boneless Beef Short Ribs

+\$5

### Slow Roasted Pork

rosemary jus

### Bone In Chicken Breast

rosemary-lemon jus

### Crab Cakes

+\$MP

### Assorted Wraps

chicken salad, Italian, veggie

### Pizza

margherita & white prosciutto

### Meatballs

veal, beef & pork, sauce marinara

### Sausage & Peppers

sweet sausage, bell peppers, onions

### Grilled Salmon

Choose from  
tomato and black olive tapenade  
Dijon cream sauce  
eggplant caponata  
putanesca

### Eggplant Parmesan

mozzarella, tomato sauce

### Shrimp Picatta

lemon white wine sauce

## SIDES

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BABY GREEN BEANS

SAUTÉED EGGPLANT

RED BLISS POTATOES

GRILLED ZUCCHINI

PASTA SALAD

BROCCOLI RABE