

# AVALLON

BANQUETS

## *Dinner Reception Menu*

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SIX HOUR RECEPTION RENTAL  
WHITE GLOVE SERVICE  
FOUR HOUR STANDARD BAR SERVICE  
CHOICE OF THREE HORS D'OEUVRES, SERVED BUTLER STYLE  
FOUR COURSE DINNER  
RED AND WHITE WINE SERVED DURING DINNER  
FULL LENGTH WHITE TABLE LINENS & COLORED NAPKINS  
CHOICE OF CENTERPIECE WITH VOTIVE CANDLES  
LARGE MARBLE DANCE FLOOR

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18% Gratuity and Current Sales Tax Additional

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## Hors d'Oeuvres

Meatballs with Barbecue Sauce • Vegetable Spring Rolls with Sweet & Sour Sauce Cheddar Cheese Puffs • Pizza Bread • Stuffed Mushrooms • Cheese Quesadillas

• Teriyaki Beef en Bruchette • Chicken Sate • Beef or Chicken Quesadillas Chicken Kabobs with Pineapple & Green Peppers • Tyropita • Spanakopita Steak Kabobs with Peppers & Onions • Tomato and Basil Bruschetta • Mini Chicken Brochette with Sweet and Sour Sauce • Fried Shrimp with Cocktail Sauce

•• Beef Duxelles en Croute • Asparagus & Asiago Cheese in Filo Baby Lamb Chops with Roasted Garlic and Rosemary Glaze • Mini Crab Cakes

## Soups

• Avgolemono • Chicken Noodle • Cream of Broccoli • Cream of Chicken Cream of Mushroom • Cream of Tomato • Beef Barley Roasted Vegetables • Cream of Asparagus • Potato Leek • Cream of Mushroom en Croute • French Onion • Minestrone

## Salads

### Garden Salad

Lettuce, Tomato, Julienne Carrots, Cucumber, Red Cabbage, Garnish

### Caesar Salad

Romaine Lettuce served with Grated Parmesan Cheese and Seasoned Croutons

### Avalon Tossed Salad...

Spring Mix, Romaine, Head Lettuce, Tomato, Cucumber, Artichoke Hearts, Hearts of Palm

### Greek Salad...

Mixed Greens with Feta Cheese, Kalamata Olives, Tomato, Cucumber

### Baby Spinach Salad

Tossed with Water Chestnuts, Orange Sections and Sliced Mushrooms

### French Country Salad

Bibb lettuce, crumbled bacon, croutons, goat cheese, crumbled eggs

### Tuscan Bread Salad...

Spring Mix, Romaine, Head Lettuce, Tomato, Cucumber, Artichoke Hearts, Hearts of Palm with Tuscan Crustini

### Choice of Two Dressings

Classic Ranch ~ Creamy Italian ~ French ~ Grecian Vinaigrette ~ Italian ~ Raspberry ~ Thousand Island ~ Vinaigrette

•Additional \$1.00

••Additional \$1.50

•••Additional \$0.50

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## Chicken Entrees

### *Chicken Francaise*

Sautéed Breast of Chicken with Grand Marnier Sauce and Mushrooms.

\$47

### *Chicken Marsal*

Boneless Breast of Chicken served with a Madeira Wine Sauce.

\$47

### *Chicken Vesuvio*

Sautéed Breast of Chicken with a very light White Wine Sauce and a touch of Garlic.

\$47

### *Roast Chicken*

Served with Natural pan Juices.

\$47

### *Wild Mushroom Chicken*

Pan-Seared Breast of Chicken with an assortment of Wild Mushrooms and Champagne Cream Sauce.

\$47

### *Chicken Florentine*

Breast of Chicken stuffed with Spinach and topped with Basil Cream Sauce.

\$51

### *Chicken Parmesan Artichoke*

Sautéed Breast of Chicken with Artichokes in a White Wine Sauce.

\$51

### *Chicken Tuscany*

Boneless Breast of Chicken filled with Mozzarella Cheese, Spinach and Sun-Dried Tomatoes, served with a Pomodoro Cream Sauce or Basil Cream Sauce.

\$51

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## Beef Entrees

<i>Strip Sirloin of Beef</i> With Bordelaise Sauce.	\$49
<i>London Broil</i> Marinated and served with a Mushroom Sauce.	\$49
<i>New York Strip Steak</i> Tender and juicy, New York cut with Merlot Sauce.	\$51
<i>Prime Rib of Beef, au Jus</i>	\$52
<i>Bacon Wrapped Filet Mignon</i> Served with a Cabernet Sauvignon Sauce.	\$52
<i>Filet Mignon with Garlic Cheese</i> Filet Mignon topped with Garlic Herb Cheese.	\$54
<i>Chateaubriand</i> Tenderloin, sliced and served with Bordelaise Sauce.	\$55
<i>Duet I: Filet and Chicken</i> Grilled Tenderloin with Boneless Breast of Chicken (Your choice of preparation)	\$55
<i>Duet II: Filet and Shrimp</i> Served with a Cabernet Sauvignon Sauce/Lemon Garlic Butter.	\$57
<i>Filet Mignon</i>	\$59

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## Fish Entrees

### *Baked Cod*

Served with a Mango Chutney Sauce.

\$47

### *Baked Tilapia*

Served with a Ginger Sauce.

\$47

### *Tilapia with Potato Onion Crust*

Served with a Lemon Dill Sauce.

\$49

### *Atlantic Salmon*

Broiled Salmon with Lemon Butter Dill Sauce.

\$50

### *Seared Halibut*

Served with a Cucumber Dill Sauce.

\$53

## Vegetarian Entrees

### *Pasta Primavera*

Al Dente pasta with sautéed vegetables in Cream Sauce.

\$46

### *Grilled Vegetable Brochette*

Served Over Wild Cranberry Rice.

\$46

## Children's Choices

3-11 years of age Entrée served with soup and dessert

### *Chicken Tenders and Fries*

\$20

### *Pizza and Vegetables*

\$20

### *Rotini Pasta and Mini Meatball*

\$20

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## Vegetables

### CALIFORNIA MIX

Pieces of Cauliflower, Broccoli, and Carrots.

GLAZED BABY CARROTS  
GREEN BEANS & CARROTS  
GREEN PEAS & CARROTS

### VEGETABLE MEDLEY

Steamed florets of Broccoli and Cauliflower garnished with Carrots.

WHOLE GREEN BEANS  
BROCCOLI & CARROTS  
GREEN BEANS

•••Harvest Blend • Green Beans with Roasted Red Peppers • Green Beans with Almonds  
•Asparagus •Vegetable Bundle

## Potatoes & Rice

### BAKED POTATO

OVEN ROASTED RED JACKET POTATO

### WHITE CHEDDAR WHIPPED POTATO

RICE PILAF

•••Duchess Potato • Mushroom Potato • Potato Wedges • White & Wild Rice with Dried Cranberries • Mozzarella Pear Potato • Twice Baked Potato

## Desserts

### *Choice of Ice Cream*

French Vanilla, Chocolate, or Strawberry served with choice of Strawberry or Chocolate Sauce

### *Hot Apple Sundae*

### *Martini Delight...*

Two flavors: Vanilla, Chocolate, or Strawberry Ice Cream, garnished with a Mint Leaf, Whipped Cream, Cookie and Cherry on top.

### *Ice Cream Cake Roll...*

With Chocolate and Strawberry Sauce, whipped cream and a cherry

### *Sorbet with Mint Garnish...*

Lemon or Raspberry.

### *Ice Cream Cake Roll...*

With Chocolate and Strawberry Sauce, whipped cream and a cherry

•Additional \$1.00  
••Additional \$1.50  
•••Additional \$0.50

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## Beverage Services

### *Wine Selections*

Cabernet Sauvignon • Merlot • Chardonnay • Pinot Grigio • White Zinfandel

### *Premium Bar Service*

Four Hours of Service with Premium Brand Liquors and Imported Beers

### *Standard Bar Service*

Four Hours of Service with House Brand Liquors and Domestic Beers

### *Top Shelf Bar Service*

Four Hours of Service with Top Shelf Brand Liquors and Imported Beers

For full bar listings, please ask your Event Coordinator

## Deluxe Additions.

### *Decorations*

Chargers • Chair Covers • Chiavari Chairs  
• Drapery • Uplighting • Ice Sculptures

### *Menu Extensions*

Chocolate Fountain • Fresh Fruit Trees  
• Chocolate Strawberry Trees European  
and Deluxe Sweet Tables • Late Night  
Stations

### *Bar Extensions*

Martini Bar with Bartender • Extended  
Bar Hours

### *Services*

Valet Services • Room Extension without  
Bar Service • Coat Room

Tax and gratuity additional  
Special Pricing for Friday and Sunday Events  
Customized menus can be designed to suit your special event. Please ask your Event Coordinator.