

Avalon Yacht Club



2016 PARTY PACKAGE

Welcome and thank you for considering the Avalon Yacht Club for your event. Whether you desire a small intimate party, luncheon, rehearsal dinner or extravagant celebration, our talented management team and seasoned staff is ready to assist you every step of the way. The Avalon Yacht Club offers a professional and experienced staff, from our culinary, management and service team. We will help with every intricate detail from start to finish and will coordinate all necessary planning. We offer a variety of sample menus for your review, however we welcome the opportunity to customize a package to fit your expectations and budget.

In-Season Party Rentals: refers to those months when the club is in operation full time, Memorial Day weekend through Labor Day.

Club Room or North Deck

The Club Room or North Deck can be rented for a fee of \$200.00, a minimum of 20 people is required. The Club Room can hold no more than 35 people.

Dining Room

Club Rental when the Dining Room is closed: (Monday through Wednesday: June through August, Thursday's in June)

- Four hours: member rental fee is \$350.00 / non-member rental fee is \$450.00.
- Each additional hour is \$250.00.
- A minimum of 50 guests is required.

Club Rental when the Dining Room is open: (Friday through Sunday: June, Thursday through Sunday: July & August)

- Four Hours: \$250.00 member rental fee / \$350.00 non-member rental fee.
Parties must conclude by 3:30pm
- A minimum of 40 guests is required.

Off-Season Party Rentals: refers to those months when the club is not in operation full time, September (after Labor Day) through May (not including Memorial Day Weekend). Requests for weddings hold first priority during these months.

The guidelines are as follows:

- Four hours: member rental fee is \$350.00 / non-member rental fee is \$450.00.
- Each additional hour is \$250.00.
- The minimum number of guests required Monday through Friday is 50.
The minimum number of guests required Saturday and Sunday is 75.

Menu Choices

The Avalon Yacht Clubs culinary team looks forward to preparing any and all menu ideas that you may have. Please feel free to mix and match and don't hesitate to inquire about any of our menu items. Menu personalization is our specialty and we will gladly alter any of our menu items to your liking. Our chefs will prepare a personalized menu that you and your guests are certain to enjoy.

Butlered Hors d'Oeuvres:

Priced Accordingly

Seafood

Mushrooms with Crab Imperial
Scallops Wrapped with Bacon
Roasted Shrimp Scampi
Shrimp Lejon
Key West Coconut Shrimp
Wonton Wrapped Shrimp
Cucumber Cups, Jumbo Lump Crab

Tomato and Crab Bruschetta
Steamed Wild Caught Shrimp
Ahi Ceviche Spoons
Miniature Crab Cakes
Sesame Crusted Ahi Tuna
Shrimp Salad, Blue Corn Chips
Crispy Chilean Sea Bass

Chicken

Chicken Cheeseburger Sliders
Sesame Chicken Tenders
Chicken Satay
Jerk Chicken Skewers

Buffalo Chicken Spring Rolls
Curried Chicken Salad, Whole Wheat Bread
Open Face Chicken Cheesesteaks

Meat

All Beef Cocktail Franks, Puff Pastry
Smithfield Ham, Buttermilk Biscuit
Veal and Ricotta Meatballs
New Zealand Lamb Lollipops
Philly Cheesesteak Spring Rolls
Korean Filet Mignon Skewers
Open Face Philly Cheesesteaks

Kobe Beef Sliders
Swedish Meatballs
Dijon Sirloin Pinwheels
Mushrooms with Andouille Sausage
Pork Pot Stickers
Filet Mignon Carpaccio Spoons

Vegetable

Brie & Raspberry Tarts
Asparagus and Asiago, Puff Pastry
Brussels Sprouts, Applewood Bacon
Mushrooms with Spinach, Artichoke and Ricotta
Steamed Pot Stickers

Miniature Grilled Cheese
Fried Artichokes, Parmesan and Panko
Caprese Skewers
Macaroni and Gouda Bites
Greek Spanakopita

Please add a 21% Service Charge and 7% Sales Tax to all food and beverage selections. Prices subject to change.

Hors D' Oeuvre Displays:

Domestic Artisan Cheese \$8.00 per person
fresh fruit, crackers, local honey and preserves

Fresh Vegetable Crudité \$5.00 per person
local seasonal vegetables, assorted dips

House Made Guacamole \$5.00 per person
fresh salsa, blue corn tortilla chips

Roasted Vegetables \$5.00 per person
local seasonal vegetables, fresh ricotta, balsamic glaze

Cottage Fries \$5.00 per person
AYC signature potatoes, gravy, cheese sauce, old bay, parmesano-reggiano

Roman Antipasti \$14.00 per person
assorted cured meats, sharp provolone, pepper shooters, artichoke hearts, sun dried tomatoes,
albacore white tuna, grilled vegetables, sliced breads

Seafood Raw Bar Market Price
clams ½ shell, oysters ½ shell, steamed jumbo shrimp, snow crab claws, and roasted salmon filet.
Lemon wedges, cocktail sauce, sauce mignonette, Dijon mustard sauce

Custom Raw Bar Market Price
personally selected seafood, appropriate sauces

Appetizer Stations:

Penne Pasta \$7.00 per person
De Cecco penne, alfredo, marinara, vodka

Ravioli \$10.00 per person
lobster, grilled vegetable, pumpkin, traditional cheese

Roast Tenderloin of Beef \$15.00 per person
warm baguettes, béarnaise, horseradish cream

Any station requiring a chef attendant: \$100.00 additional fee

Please add a 21% Service Charge and 7% Sales Tax to all food and beverage selections. Prices subject to change.

Buffet:

Salads: Choice of two

Add \$3.00 per person for each additional selection

Picnic Salad

tomatoes, sweet red onion, cucumber, red wine vinaigrette

Caesar

crisp romaine, multigrain croutons, homemade dressing

Baby Spinach

roasted peppers, applewood bacon, sliced egg, roasted shallot vinaigrette

Autumn Salad

arcadia greens, roasted apples, julienne carrots, candied walnuts, goat cheese, dried cranberries, pumpkin vinaigrette

Caprese

Jersey tomatoes, fresh mozzarella, basil, balsamic

Spring Salad

arcadia greens, strawberries, orange segments, candied walnuts, goat cheese, citrus vinaigrette

Rocket

arugula, pancetta, cracked pepper, shaved parmesan, olive oil, lemon

Entrees: Choice of three

Seafood

AYC Crab Cakes \$18.00 per person
lemon wedges, cocktail, tartar

Roasted Salmon \$12.00 per person
orange ginger glaze, rice pilaf, zucchini noodles

Jersey Flounder \$12.00 per person
Old Bay dust, lemon beurre blanc

Shrimp Kabobs \$16.00 per person
assorted vegetables, button mushrooms, soy scented balsamic

Cape May Scallops \$22.00 per person
lemon, white wine, parmesan, panko

Poultry

Chicken Francaise \$10.00 per person
egg batter, parmesan, lemon, capers

Chicken Piccata \$10.00 per person
blistered tomato, artichoke heart, white wine

Coq au Vin \$12.00 per person
wild mushrooms, onion, bacon, red wine demi-glace

Chicken Cutlet \$12.00 per person
seasoned crumbs, parmesan cheese, broccoli rabe

Chicken Skewers \$10.00 per person
assorted vegetables, rice pilaf, raspberry glaze

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Meat

Roast Tenderloin of Beef \$20.00 per person
three pepper-tomato chutney, horseradish sauce

New York Style Sirloin \$18.00 per person
roasted vidalia onions, dijon mustard cream

House Specialty Prime Rib \$22.00 per person
horseradish sauce, au jus

Beef Short Ribs \$20.00 per person
mirpoix, demi-glace, red wine

Pork Tenderloins \$15.00 per person
Korean barbeque sauce, steamed rice

Pasta

Pasta Aronimik \$7.00 per person
diced tomato, scallions, parmesan cream sauce

Baked Penne \$6.00 per person
house made tomato sauce, ricotta cheese, mozzarella

Pasta Primavera \$7.00 per person
seasonal vegetables, parmesan cream sauce

Pasta Marinara \$5.00 per person
house made tomato sauce

Add:

Chicken Breast \$3.00 per person
Wild Caught Shrimp \$6.00 per person
Jumbo Lump Crab \$8.00 per person
Sweet Italian Sausage \$5.00 per person
Broccoli Rabe \$5.00 per person

Accompaniments: Choice of two
Add \$3.00 per person for each additional selection

Yukon Gold Mashed
Oven Roasted Red Bliss
Herbed Fingerling Potatoes

Grilled Vegetable Assortment
Green Beans with Red and Yellow Peppers
Sugar Snap Peas with Julianne Carrots
Steamed Asparagus

Dessert: Choice of two
Add \$3.00 per person for each additional selection

Dessert Bar Assortment
Assorted Fresh Baked Cookies
Fresh Seasonal Fruit
Éclairs

Miniature New York Cheesecake
Assorted Brownies
Cream Puff's
Cannoli's

Please add a 21% Service Charge and 7% Sales Tax to all food and beverage selections. Prices subject to change.

Sit-Down:

Salads: Choice of one

Picnic Salad

tomatoes, sweet red onion, cucumber, red wine vinaigrette

Caesar

crisp romaine, multigrain croutons, homemade dressing

Baby Spinach

roasted peppers, applewood bacon, sliced egg, roasted shallot vinaigrette

Autumn Salad

arcadia greens, roasted apples, julienne carrots, candied walnuts, goat cheese, dried cranberries, pumpkin vinaigrette

Caprese

Jersey tomatoes, fresh mozzarella, basil, balsamic

Spring Salad

arcadia greens, strawberries, orange segments, candied walnuts, goat cheese, citrus vinaigrette

Rocket

arugula, pancetta, cracked pepper, shaved parmesan, olive oil, lemon

Entrees: Choice of two

Seafood

AYC Crab Cakes \$35.00 per person
Baltimore style, jumbo lump, lemon wedge

Roasted Salmon \$27.00 per person
sake, orange ginger glaze

Jersey Flounder Filet \$28.00 per person
Old Bay dust, lemon beurre blanc

Jumbo Shrimp Skewers \$30.00 per person
assorted vegetables, button mushrooms, soy scented balsamic

Poultry

Chicken Francaise \$22.00 per person
egg batter, parmesan, lemon, capers

Chicken Piccata \$23.00 per person
blistered tomato, artichoke heart, white wine

French Roasted Chicken Breast \$25.00 per person
fresh herbs, shallots, garlic, pan gravy

Stuffed Chicken Breast \$28.00 per person
fresh mozzarella, imported prosciutto, fresh basil

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Meat

Roast Tenderloin of Beef \$37.00 per person
red wine demi-glace or horseradish sauce

12 oz. Nature Veal Chop \$42.00 per person
gourmet mushroom jus

6oz. Filet Mignon \$38.00 per person
sauce bordelaise or horseradish cream

Add:

AYC Crab Cake \$12.00 per person

Stuffed Shrimp \$12.00 per person

Stuffed Loin of Pork \$23.00 per person
spinach, sundried tomato, goat cheese, natural gravy

Entrée choices will be accompanied by fresh vegetables and appropriate starch.
Baskets of warm rolls will be served at each table.

Entrée Salads

Salad dishes are complete and do not include salad course, potato or vegetable.

Chicken Caesar \$26.00 per person
grilled chicken breast, crisp romaine, classic dressing, multigrain croutons

Neptune \$38.00 per person
2oz. jumbo lump crab, wild caught shrimp, hard cooked egg, Kalamata olives, tomato, sweet onion

Crab Cake Caesar \$32.00 per person
AYC crab cake, crisp romaine, classic dressing, multigrain croutons

Roasted Salmon \$34.00 per person
baby Spinach, roasted peppers, toasted pine nuts, Dijon vinaigrette

Philadelphia Platter \$33.00 per person
roasted chicken salad, fried oysters, mixed greens

Dessert: Choice of one

Dessert Bar Assortment
Assorted Fresh Baked Cookies
Fresh Seasonal Fruit
Éclairs
Assorted Bassetts Ice Cream

Miniature New York Cheesecake
Assorted Brownies
Cream Puff's
Cannoli's
Assorted Bassetts Sorbet

The exact count of each entrée selection is required one week prior to the event.

Please add a 21% Service Charge and 7% Sales Tax to all food and beverage selections. Prices subject to change.



Thank you for taking the time to look over our options.
If you require any additional information or have any questions, please give us a call.
Avalon Yacht Club – 609-967-4444

Contact us @:

Brian Juliano – General Manager
Jarrod Sykes- Asst. Manager/Events Coordinator
Peter Mark – Executive Chef

Brianjuliano@avalonyachtclub.com
Jarrodsykes@avalonyachtclub.com
Petermark@avalonyachtclub.com