

2018 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, the Avalon Yacht Club 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. A variety of sample menus are offered 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 Club's 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
Maine Lobster Roll
Cucumber Cups, Smoked Salmon Mousse, Caviar

Tomato and Crab Bruschetta
Steamed Wild Caught Shrimp
Grilled Octopus Salad
Miniature Crab Cakes
Sesame Crusted Ahi Tuna
Florida Grouper Fingers
Fried Local Oysters

Chicken

Grilled Chicken Florentine Pinwheels
Sesame Chicken Tenders
Chicken Tandoori Kebabs
Jamaican Jerk Chicken Cornucopia

Buffalo Chicken Bon Bon
Chicken & Waffles
Mini Chicken Cordon Bleu

Meat

All Beef Cocktail Franks, Puff Pastry
Miniature Beef Wellington
Homemade Italian Meatballs, Tomato Gravy
Filet Tips Wrapped with Bacon, BBQ Seasoning
Philly Cheesesteak Spring Rolls
Sriracha Beef & Mango Kebabs
Shaved Sirloin Steak Sandwiches

Cheeseburger Sliders
Swedish Meatballs
Maple Glazed BBQ Beef & Pork Belly
Mushrooms with Andouille Sausage & Ricotta
Pork Pot Stickers
Filet Mignon Beef Tartar
New Zealand Lamb Lollipops

Vegetable

Brie & Raspberry Tarts
Falafel Croquettes
Brussels Sprouts, Applewood Bacon
Mushrooms with Spinach, Artichoke & Ricotta
Truffle Mushroom Duxelles, Crostini

Miniature Grilled Cheese
Fried Artichokes, Parmesan & Panko
Caprese Skewers
Macaroni and Smoked Gouda Bites
Potato Pancake, Crème Fraiche, Caviar

Please add a 21% Service Charge and 6.625% Sales Tax to all food and beverage selections. Prices are 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, beef gravy, cheese sauce, shaved parmesan

Bruschetta \$5.00 per person
grated parmesan, flatbread, crostini

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 fillet.
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
available sauces: alfredo, marinara, vodka

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

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

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

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Buffet:

Salads: Choice of two

Picnic Salad

tomatoes, sweet red onion, cucumber, red wine vinaigrette

Rocket

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

Baby Spinach

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

Caesar

crisp romaine, multigrain croutons, homemade dressing

Caprese

Jersey tomatoes, fresh mozzarella, basil, balsamic

Spring Salad

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

Autumn Salad

arcadia greens, roasted fennel, julienne carrots, roasted pecans, bleu cheese, dried figs, pickled red onion, Bartlett pear vinaigrette

Entrees: Choose three or more

Seafood

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

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

Jersey Flounder \$12.00 per person
lemon beurre blanc

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

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

Poultry

Chicken Francaise \$10.00 per person
lemon-caper sauce

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, button mushrooms, black pepper teriyaki

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Meat

Roast Tenderloin of Beef \$20.00 per person
red wine demi-glace, 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

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

Pork Tenderloins \$15.00 per person
Korean barbeque sauce

Pasta

Pasta Aronimink \$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

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
Roasted Asparagus

Dessert: Choice of two

Dessert Bar Assortment
Assorted Fresh Baked Cookies
Fresh Fruit
Éclairs

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

Please add a 21% Service Charge and 6.625% Sales Tax to all food and beverage selections. Prices subject to change.

Sit-Down Plated Meal:

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 fennel, julienne carrots, roasted pecans, bleu cheese, dried figs, pickled red onion, Bartlett pear 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
orange ginger glaze

Jersey Flounder Filet \$28.00 per person
lemon beurre blanc

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

Poultry

Chicken Francaise \$22.00 per person
Lemon-caper sauce

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

House Specialty Prime Rib \$37.00 per person
horseradish sauce or au jus

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

Add:

AYC Crab Cake \$15.00 per person

Stuffed Shrimp \$15.00 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
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 Fruit
Éclairs

Miniature New York Cheesecake
Brownies
Cream Puff's
Cannoli's
Ice Cream Parfait

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

Please add a 21% Service Charge and 6.625% Sales Tax to all food and beverage selections. Prices subject to change.