

## 2022 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 weekend. Rental availability is determined by the club's calendar of events. Event rental fees are good for up to a four hour event.

### **North Deck**

- Rental fee is \$500.00
- A minimum of 50 guests is required.

### **Main Dining Room**

Evening Events: Available Monday, Wednesday, and Thursday's

- Member rental fee is \$500.00 / non-member rental fee is \$600.00.
- A minimum of 75 guests is required.

Daytime Events: Available Monday, Wednesday through Sunday (Events Must Conclude by 2:00)

- Member rental fee is \$500.00 / non-member rental fee is \$600.00.
- A minimum of 50 guests is required.

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

- Member rental fee is \$500.00 / non-member rental fee is \$750.00.
- The minimum number of guests required Monday through Thursday is 75.
- The minimum number of guests required Saturday and Sunday is 100.
- On these days private events have exclusive use of the clubhouse.

## 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  
Bang Bang Shrimp  
Maine Lobster Roll

Tomato and Crab Bruschetta  
Steamed Wild Caught Shrimp  
Florida Grouper Fingers  
Miniature Crab Cakes  
Clams Casino  
Fried Local Oysters

### Chicken

Crispy BBQ Chicken  
Sesame Chicken Tenders  
Chicken Satay

Buffalo Chicken Spring Rolls  
Chicken & Waffles  
Mini Chicken Cordon Bleu

### Meat

All Beef Cocktail Franks, Puff Pastry  
Philly Cheesesteak Spring Rolls  
Homemade Italian Meatballs, Tomato Gravy  
Filet Tips Wrapped with Bacon, BBQ Seasoning

New Zealand Lamb Lollipops  
Swedish Meatballs  
Open-Face Steak Sandwiches  
Mushrooms with Andouille Sausage & Ricotta  
Pork Pot Stickers

### Vegetable

Brie & Raspberry Tarts  
Truffle Mushroom Crostini  
Fig & Mascarpone Tarts  
Mushrooms with Spinach, Artichoke & Ricotta

Miniature Grilled Cheese  
Fried Artichokes, Parmesan & Panko  
Mozzarella Fritti  
Smoked Gouda Mac N' Cheese Bites

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:

**Italian Or 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** \$18.00 per person  
assorted cured meats, sharp provolone, pepper shooters, artichoke hearts, oven roasted 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** \$8.00 per person  
available sauces: alfredo, marinara, vodka

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

**Roast Tenderloin of Beef** \$21.00 per person  
warm rustic rolls, 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 (Seasonal)**

Jersey tomatoes, fresh mozzarella, basil, balsamic

#### **Spring Salad**

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

#### **Autumn Salad**

mixed greens, julienne carrots, roasted pecans, dried cranberries, goat cheese, poached pear, balsamic vinaigrette

#### **AYC House Salad**

mixed greens, seasonable garnishes, choice dressing

### Entrees: Choose three or more

#### Seafood

**AYC Crab Cakes** Market Price  
lemon wedges, cocktail, tartar

**Roasted Salmon** \$13.00 per person  
orange ginger glaze, zucchini noodles

**Jersey Flounder** \$16.00 per person  
lemon beurre blanc

**Shrimp Kabobs** \$18.00 per person  
assorted vegetables, button mushrooms

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

#### Poultry

**Chicken Francaise** \$13.00 per person  
lemon-caper sauce

**Chicken Piccata** \$13.00 per person  
blistered tomato, artichoke heart, white wine

**Coq au Vin** \$14.00 per person  
wild mushrooms, onion, bacon, red wine demi-glace

**Chicken Cutlet** \$14.00 per person  
seasoned crumbs, parmesan cheese, broccoli rabe

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### Meat

**Roast Tenderloin of Beef** \$24.00 per person  
red wine demi-glace, horseradish sauce

**New York Style Sirloin** \$21.00 per person  
roasted vidalia onions, dijon mustard cream

**House Specialty Prime Rib** \$28.00 per person  
horseradish sauce, au jus

**Boneless Beef Short Ribs** \$25.00 per person  
mirpoix, red wine demi-glace

**Pork Tenderloins** \$18.00 per person  
Korean barbeque sauce

### Pasta

**Pasta Aronimink** \$8.50 per person  
diced tomato, scallions, parmesan cream sauce

**Baked Penne** \$7.00 per person  
house made tomato sauce, ricotta cheese, mozzarella

**Pasta Primavera** \$8.00 per person  
seasonal vegetables, parmesan cream sauce

**Pasta Marinara** \$6.00 per person  
house made tomato sauce

### Add:

**Chicken Breast** \$4.00 per person  
**Wild Caught Shrimp** \$7.00 per person  
**Jumbo Lump Crab** \$15.00 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  
Roasted Asparagus

### Dessert: Choice of two

Dessert Bar Assortment  
Assorted Fresh Baked Cookies  
Fresh Fruit  
Éclairs

Miniature New York Cheesecake  
Brownies  
Cream Puff's

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