

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
Clams Casino
Miniature Crab Cakes
Fried Local Oysters
Florida Grouper Fingers

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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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

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

Caprese (Seasonal)

Jersey tomatoes, fresh mozzarella, basil, balsamic

Spring Salad

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

Rocket

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

AYC House Salad

mixed greens, seasonable garnishes, choice dressing

Entrees: Choice of two

Seafood

AYC Crab Cakes \$38.00 per person
Baltimore style, jumbo lump, lemon wedge

Roasted Salmon \$30.00 per person
orange ginger glaze

Jersey Flounder Filet \$32.00 per person
lemon beurre blanc

Jumbo Shrimp Skewers \$32.00 per person
assorted vegetables, button mushrooms

Poultry

Chicken Francaise \$25.00 per person
Lemon-caper sauce

Chicken Piccata \$28.00 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 \$44.00 per person
red wine demi-glace or horseradish sauce

12 oz. Nature Veal Chop \$52.00 per person
gourmet mushroom jus

House Specialty Prime Rib \$45.00 per person
horseradish sauce or au jus

6oz. Center Cut Filet Mignon \$46.00 per person
sauce bordelaise or horseradish cream

Add:

AYC Crab Cake \$20.00 per person

Stuffed Shrimp \$20.00 per person

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 \$34.00 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

Chocolate Mousse
Assorted Fresh Baked Cookies
Crème Brûlée w/ Berries

New York Cheesecake
Old Fashioned Chocolate Cake
Fresh Fruit

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

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