

## 2023 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 \$750.00.
- 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 \$750.00.
- 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 \$750.00 / non-member rental fee is \$1,000.00.
- 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  
Ahi Tuna Poke in Cucumber Cups

Italian Clam Stuffed Mushrooms  
Steamed Wild Caught Shrimp  
Florida Grouper Fingers  
Miniature Crab Cakes  
Crispy Wontons with Maine Lobster  
Fried Local Oysters

### Chicken/Duck

Duck Confit Tartlets  
Sesame Chicken Tenders  
Chicken Satay  
Peking Duck Spring Rolls

Buffalo Chicken Spring Rolls  
Chicken & Waffles  
Mini Chicken Cordon Bleu  
Bourbon and Pecan Chicken Tenders

### Meat

All Beef Cocktail Franks, Puff Pastry  
Philly Cheesesteak Spring Rolls  
Beef Tenderloin, Goat Cheese, and Pesto Crostini  
Filet Tips Wrapped with Bacon, BBQ Seasoning  
Korean Short Rib Flatbread

New Zealand Lamb Lollipops  
Crispy Pork Belly with Apple Butter  
Open-Face Steak Sandwiches  
Mushrooms with Andouille Sausage & Ricotta  
Grilled Steak and Gruyere Bites

### Vegetable

Brie & Raspberry Tarts  
Spinach and Parmesan Cobbler  
Fig & Mascarpone Filled Pastry Cups  
Mushrooms with Spinach, Artichoke & Ricotta  
Maple Glazed Carrots in a Blanket

Miniature Grilled Cheese  
Vegetable Dumplings  
Fried Mozzarella Crescents  
Smoked Gouda Mac N' Cheese Bites  
French Onion Boule

**Hors D' Oeuvre Display and Appetizer Stations:**

**Domestic Artisan Cheese** \$9.00 per person  
fresh fruit, crackers, local honey and preserves

**Focaccia Pizza** \$7.00 per person  
Neapolitan, margherita, pepperoni

**House Made Guacamole** \$6.00 per person  
fresh salsa, house-made tortilla chips

**Roasted Vegetables** \$6.00 per person  
local seasonal vegetables, fresh ricotta, balsamic glaze

**Baked French Brie** \$8.00 per person  
Puff pastry, house-made preserves, local honey, crostini, water crackers

**Bruschetta** \$6.00 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

**Custom Seafood Raw Bar** Market Price  
Personally selected seafood, appropriate sauces

**Custom Steamed Seafood** Market Price  
personally selected seasonal selections, appropriate sauces

**Penne Pasta** \$8.00 per person  
available sauces: alfredo, marinara, vodka

**Ravioli** \$12.00 per person  
lobster, grilled vegetable, traditional cheese, seasonal selections

**Roast Tenderloin of Beef** \$27.00 per person  
warm rustic rolls, pepper chutney, horseradish cream

**Yukon Gold & Sweet Mashed Potato Bar** \$10.00 per person  
Fresh seasonal accompaniments

**Cheeseburger Sliders** \$8.00 per person  
Brioche buns, traditional condiments

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

## 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

#### **Greek**

crisp romaine, olives, tomato, bell pepper, egg,  
cucumber, feta cheese, Mediterranean vinaigrette

#### **Panzanella (Seasonal)**

Local tomatoes, cucumber, sweet onion, basil, tuscan  
bread, italian vinaigrette

#### **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

#### **Caprese (Seasonal)**

Jersey tomatoes, fresh mozzarella, basil, balsamic

### Entrees: Choose three or more

#### Seafood

**AYC Crab Cakes**      \$38.00 per person  
lemon wedges, cocktail, tartar

**Roasted Salmon**      \$22.00 per person  
orange ginger glaze, zucchini noodles

**Jersey Flounder**      \$23.00 per person  
lemon velouté

**Shrimp Scampi**      \$27.00 per person  
Rice pilaf

**Grilled Mahi Mahi**      \$27.00 per person  
lemon, white wine, parmesan, panko

**Cape May Scallops**      Market Price  
lemon, white wine, parmesan, panko

## Poultry

**Chicken Piccata** \$18.00 per person  
Blistered tomato, artichoke heart, white wine

**Boneless Cornish Game Hens** \$23.00 per person  
Pomegranate-molasses glaze

**Coq au Vin** \$19.00 per person  
wild mushrooms, onion, bacon, red wine demi-glace

**Chicken Cutlet** \$16.00 per person  
seasoned crumbs, parmesan cheese, broccoli rabe

**Chicken Parmesan** \$19.00 per person  
Mozzarella, tomato sauce

**Turkey Breast** \$17.00 per person  
Potato filling, pan gravy

## Meat

**Sliced Tenderloin of Beef** \$36.00 per person  
Bell pepper chutney, horseradish sauce, assorted rolls

**New York Style Sirloin** \$32.00 per person  
roasted vidalia onions, dijon mustard cream

**Beef Bourguignon** \$35.00 per person  
Parsley potatoes

**House Specialty Prime Rib** \$40.00 per person  
horseradish sauce, au jus

**Boneless Beef Short Ribs** \$36.00 per person  
mirepoix, red wine demi-glace

**Roasted Pork Tenderloin** \$28.00 per person  
Chipotle-wildflower honey glaze

## Pasta Additions:

**Pasta Aronimink** \$10.00 per person  
diced tomato, scallions, parmesan cream sauce

**Baked Penne** \$9.00 per person  
house made tomato sauce, ricotta cheese, mozzarella

**Pasta Primavera** \$10.00 per person  
seasonal vegetables, parmesan cream sauce

**Pasta Marinara** \$7.00 per person  
house made tomato sauce

	<b><u>Add:</u></b>	
<b>Grilled Chicken Breast</b>		\$8.00 per person
<b>Wild Caught Shrimp</b>		\$13.00 per person
<b>Sweet Italian Sausage</b>		\$6.00 per person
<b>Broccoli Rabe</b>		\$6.00 per person

**Accompaniments:** Choice of two

Fresh Vegetable Pasta Salad	Roasted Broccoli & Cauliflower
Oven Roasted Red Bliss	Green Beans with Red and Yellow Peppers
Herbed Fingerling Potatoes	Steamed Asparagus
Yukon Gold or Sweet Potato Mashed	Toasted Peruvian Quinoa w/ Garden Vegetables
Jersey Fresh Ratatouille	Wild Mushroom Bread Pudding

**Dessert:** Choice of two

Chocolate Cake	New York Cheesecake
Assorted Fresh Baked Cookies	Brownies
Tiramisu	Italian Biscotti

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