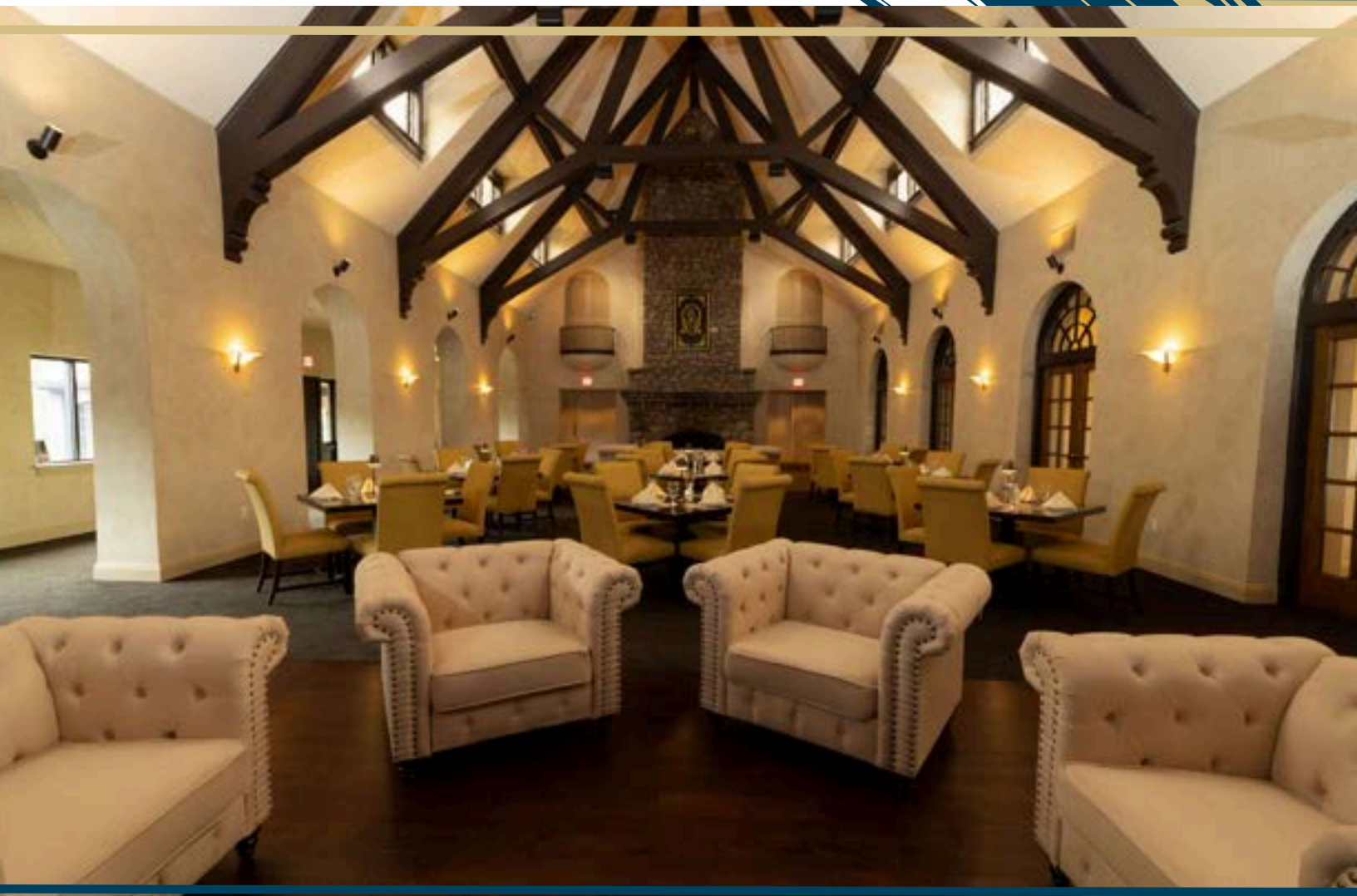




AVALON FIELD CLUB
511 COUNTRY CLUB DRIVE
NEW CASTLE, PA 16105



2026 EVENT MENU
MEETINGS AND EVENTS

AMANDA ZEBROSKI
SENIOR EVENT MANAGER
AZEPROSKI@AVALONLAKES.COM
(724) 704-8803

www.avalongcc.com

BREAKFAST

priced per person

THE CONTINENTAL \$10

assortment of pastries and muffins served with a fresh fruit display, coffee, decaffeinated coffee, hot tea, iced tea and chilled juices

BUILD YOUR OWN BUFFET

CHEESE BLINTZ.	\$7
<i>raspberry sauce</i>	
ASSORTED BAGELS.	\$6
<i>butter cream cheese, jelly and peanut butter</i>	
HAM.	\$6.5
PERSONAL QUICHE LORRAINE.	\$5.25
<i>egg, swiss and bacon</i>	
WAFFLES WITH SYRUP.	\$5
FRENCH TOAST CASSEROLE.	\$4.5
FRUIT SALAD.	\$4
SCRAMBLED EGGS.	\$4
MINI AVOCADO TOAST.	\$3
ENGLISH MUFFINS.	\$3
SAUSAGE LINKS.	\$3
BACON.	\$3
HASH BROWN PATTIES.	\$3
HOME FRIES.	\$3
TOAST.	\$2
<i>white and wheat</i>	

BEVERAGE STATIONS

MORNING BEVERAGE STATION \$4

coffee, decaffeinated coffee, hot tea, iced tea and chilled juices

BOTTLED BEVERAGE \$4

assorted 20oz. bottled Pepsi products

MIMOSA BAR \$2 per person + \$25 per bottle

self-serve station set with house sparkling wine, champagne flutes, additional juices and an assortment of fresh berries

BRUNCH BUFFETS

All brunch items include coffee, decaffeinated coffee, hot tea, iced tea and chilled juices.

BIRDIE BUFFET. \$39

quiche Lorraine, French toast with maple syrup, home fries, bacon, sausage links, seasonal fresh fruit, rotisserie chicken, a garden salad with house-made balsamic vinaigrette and morning pastry selection

THE PAR BUFFET. \$27

scrambled eggs, bacon, sausage links, cheese blintzes with raspberry sauce, home fries, seasonal fresh fruit and morning pastry selection

THE FRESH FARE. \$23

croissants, garden salad, fruit salad, pasta salad, chicken salad and tuna salad

SMOKED SALMON AND BAGEL PLATTER. \$17

served with shaved red onions, sliced tomatoes, chopped eggs, capers and whipped cream cheese

PLATED BRUNCH TRIO

MINIMUM OF 20 PEOPLE.
ALL PLATED BRUNCHES INCLUDE
COFFEE, DECAFFEINATED COFFEE, HOT TEA AND ICED TEA.
AVAILABLE UNTIL 4PM

CHOOSE ONE OPTION FROM EACH CATEGORY \$30

SOUP

WEDDING SOUP | TOMATO BISQUE | CLAM CHOWDER

house-made cup of soup served with crackers

SIGNATURE SALAD

HEPBURN SALAD

*iceberg and arcadian lettuce blend, strawberries, mandarin oranges, candied pecans, crumbled gorgonzola,
house-made golden balsamic vinaigrette*

GARDEN SALAD

*iceberg and arcadian lettuce blend, tomato, cucumber, red onion, black olives, house-made balsamic
vinaigrette*

TRADITIONAL CAESAR

romaine lettuce, croutons, fresh grated parmesan, Caesar dressing

WARM PLATES

CHICKEN AND MUSHROOM CREPES

fresh crepe with mushroom gravy served with herb roasted red skin potatoes

CHICKEN AND WAFFLES

seasoned chicken over waffles drizzled with sriracha honey and served with herb roasted red skin potatoes

MUSHROOM RAVIOLI

topped with a mushroom cream sauce

CREATE-YOUR-OWN • LUNCH BUFFET

MINIMUM OF 20 PEOPLE.
ALL LUNCH BUFFETS INCLUDE COFFEE, DECAFFEINATED COFFEE, HOT TEA AND ICED TEA.
AVAILABLE UNTIL 4PM.

CREATE YOUR OWN BUFFETS INCLUDE ONE SALAD, ONE VEGETABLE, ONE STARCH
AND ROLLS WITH BUTTER.
STARTING AT \$16 PER PERSON. SELECT A MINIMUM OF ONE ENTREE.

CHOOSE ONE OF EACH

SALAD

Garden Salad | Traditional Caesar

HEPBURN \$3 UPCHARGE

VEGETABLE

Garlic Green Beans | Roasted Vegetables

ITALIAN GREENS \$1.5 UPCHARGE

GRILLED ASPARAGUS \$2.5 UPCHARGE

STARCH

Herb Roasted Red Skin Potatoes

Garlic Mashed Potatoes

Garlic Parmesan Risotto

CARVING STATION

Chef Attendant fee of \$100 per attendant

ROASTED TENDERLOIN. \$29

herb roasted with red wine reduction

SLOW ROASTED PRIME RIB. \$18

au jus and horseradish sauce

PINEAPPLE GLAZED HAM. \$16

SLOW ROASTED TURKEY BREAST. \$15

cranberry sauce and honey mustard

ROAST BEEF. \$11

slow roasted and served with au jus

BEEF

ROASTED TENDERLOIN. \$29

herb roasted with red wine reduction

SLOW ROASTED PRIME RIB. \$18

au jus and horseradish sauce

ROAST BEEF. \$11

slow roasted and served with au jus

PORK

SAUSAGE, PEPPERS & ONIONS. \$6

SEAFOOD

BAKED SALMON. \$13

with maple pecan glaze or dill cream sauce

COD FRANCAISE. \$9.5

COD PICCATA. \$9

CHICKEN

BOURSIN. \$10

CHICKEN PARMESAN. \$9

MARSALA. \$8

FRANCAISE. \$8

TUSCAN. \$8

PASTA

PENNE ALA VODKA. \$5

PENNE WITH HOUSE-MADE TOMATO SAUCE. . . \$4

MEATBALLS. \$3.5

LUNCH BUFFETS

MINIMUM OF 20 PEOPLE.
ALL LUNCH BUFFETS INCLUDE COFFEE, DECAFFEINATED COFFEE, HOT TEA AND ICED TEA.
AVAILABLE UNTIL 4PM.

FIELD CLUB FARE.	\$29
<i>tomato bisque soup, pasta salad, fruit salad, house-made potato chips, croissants, condiments, pickles, lettuce, tomato, onion, assorted cheese slices, salami, ham, turkey, pepperoni, garden salad, chicken salad, tuna salad</i>	
THE AVALON CLASSIC.	\$25
<i>garden salad, chicken francaise, penne ala vodka, roasted red skin potatoes, roasted vegetables and rolls with butter</i>	
THE CLUBHOUSE.	\$24
<i>kaiser rolls, tomato bisque soup, sliced salami, ham, turkey and pepperoni, assorted sliced cheeses, condiments, pickles, lettuce, tomato, onion, potato salad and pasta salad</i>	

CASUAL BUFFETS

served all day

TASTE OF ITALY.	\$40
<i>garlic bread, wedding soup, Caesar salad, fettuccine with alfredo, farfalle with pesto, penne with house-made tomato sauce, chicken parmesan, Italian meatballs, garlic green beans</i>	
THE PERFECT PICNIC.	\$36
<i>garden salad, pasta salad, cheesy potatoes, Angus burgers, herb grilled chicken, assorted sliced cheeses, condiments, pickles, lettuce, tomato, onion and Kaiser rolls</i>	
THE GRILL AND CHILL.	\$36
<i>cornbread, barbecue spiced ribs, rotisserie chicken, cheesy potatoes, baked beans with bacon, coleslaw, roasted vegetables</i>	
SALAD AND SOUP BAR.	\$30
<i>iceberg and Arcadian lettuce blend, assortment of vegetables and fruits, gorgonzola and shredded cheddar, grilled chicken, hard boiled egg, wedding soup and rolls with butter</i>	

PACK A LUNCH

BOXED LUNCHES. \$17 PER PERSON
*choice of: ham | turkey | ham and turkey | vegetable
boxed lunches include bagged chips, whole fruit and a
cookie*

EXECUTIVE BOX LUNCHES. \$19 PER PERSON
*choice of:
-wheatberry bread, deli chicken breast, provolone
cheese and roasted red peppers with fruit salad, pasta
salad and a fresh baked cookie
-brioche roll, roast beef, white cheddar, arugula and
Dijonnaise with fruit salad, pasta salad and a fresh
baked cookie*

PIZZA BREAK

12-INCH WHITE PIZZA. \$19
*garlic parmesan sauce, Avalon's hot peppers in oil, three
cheese blend*

12-INCH CUSTOM PIZZA. . . . \$15 TOPPINGS \$2.5
*house-made pizza sauce, three cheese blend and choice of
toppings: pepperoni | sausage | bacon | mushrooms
onions | bell peppers | black olives*

HORS D'OEUVRES

DISPLAY STATION

priced per person

ITALIAN ANTIPASTO.	\$10
<i>Italian meats and cheeses, roasted seasonal vegetables, olives, marinated artichokes, pepperoncini, Avalon's hot peppers in oil, crostinis and assorted crackers</i>	
SPINACH AND ARTICHOKE DIP.	\$7
<i>house-made spinach and artichoke dip served with pita</i>	
WINE COUNTRY.	\$7
<i>imported and domestic cheese, fresh seasonal fruit and assorted crackers</i>	
FRUIT DISPLAY.	\$6
<i>fresh seasonal fruit display</i>	
DOMESTIC CHEESE & CRACKER DISPLAY.	\$6
<i>assorted cheese and crackers</i>	
AVALON'S HOT PEPPERS IN OIL.	\$6
<i>served with rolls</i>	
VEGETABLE DISPLAY.	\$5
<i>fresh vegetables and house-made ranch</i>	

COLD HORS D'OEUVRES

priced per piece

SHRIMP COCKTAIL SHOOTER.	\$4
SHRIMP COCKTAIL DISPLAY.	\$3
SUSHI DISPLAY.	\$2
<i>spicy tuna, California, shrimp tempura and vegetable</i>	
BLT BITES.	\$1.5
FIG AND GOAT CHEESE BRUSCHETTA.	\$1.5

CARVING STATION

*chef attendant fee of \$100 per attendant
add rolls with butter | \$1.75 per person*

GARLIC HERB ROASTED TENDERLOIN.	\$29
<i>au jus and horseradish sauce</i>	
SLOW ROASTED PRIME RIB.	\$18
<i>au jus and horseradish sauce</i>	
CARVED HAM.	\$16
<i>pineapple glaze</i>	
SLOW ROASTED TURKEY BREAST.	\$15
<i>cranberry sauce and honey mustard sauce</i>	
ROAST BEEF.	\$11
<i>slow roasted with au jus</i>	

HOT HORS D'OEUVRES

priced per piece

GRILLED LAMB CHOP.	\$9
<i>tzatziki sauce</i>	
MINI BEEF WELLINGTON.	\$5.5
MINI MARYLAND CRAB CAKE.	\$4.5
<i>remoulade sauce</i>	
MINI BURGER SLIDER.	\$4.25
<i>with cheese \$4.75</i>	
SPANAKOPITA.	\$3.5
TERIYAKI CHICKEN SATE.	\$3.5
SPICY TUNA WONTON CUP.	\$3.25
CHICKEN QUESADILLA BITES.	\$3
CRAB RANGOON CUP.	\$3
VEGETABLE EGG ROLL.	\$2.75
<i>Thai chili sauce</i>	
MINI REUBEN SLIDER.	\$2.5
WINGS.	\$2.5
<i>buffalo, barbecue and ranch add celery and carrots \$1.5 per person</i>	
WILD MUSHROOM & BOURSIN BRUSCHETTA.	\$2.5
CHICKEN TENDERS.	\$2.5
TEMPURA BATTERED SHRIMP.	\$2.5
<i>with boom boom sauce</i>	
ASSORTED STUFFED MUSHROOMS.	\$2.25
<i>herb, crab, sausage</i>	
BOURBON PECAN BRIE PINWHEEL.	\$2.25
MARGHERITA PIZZA BITE.	\$2
ROASTED VEGETABLE PINWHEEL.	\$2
ARANCINI.	\$1.5
<i>served with tomato sauce</i>	
FRIED MAC N' CHEESE BITE.	\$1.5
ASSORTED BRUSCHETTA.	\$1.5
<i>asiago artichoke, fresh tomato and greens</i>	

CREATE-YOUR-OWN DINNER BUFFET

Minimum of 20 People. Priced per person. Coffee, decaffeinated coffee, hot tea and iced tea are included.

All buffets include one salad, one vegetable, one starch and rolls with butter. **Starting at \$16 per person.**
Select a minimum of two entrees.

CHOOSE ONE OF EACH

SALAD

Garden Salad

Traditional Caesar

HEPBURN \$3 UPCHARGE

CAPRESE \$2 UPCHARGE

VEGETABLE

Garlic Green Beans

Assorted Roasted Vegetables

ITALIAN GREENS \$1.5 UPCHARGE

GRILLED ASPARAGUS \$2.5 UPCHARGE

STARCH

Herb Roasted Red Skin Potatoes

Garlic Mashed Potatoes

Garlic Parmesan Risotto

CARVING STATION

Chef Attendant fee of \$100 per attendant

GARLIC HERB ROASTED TENDERLOIN. \$29
herb roasted with a red wine reduction

SLOW ROASTED PRIME RIB. \$18
au jus and horseradish sauce

PINEAPPLE GLAZED HAM. \$16

SLOW ROASTED TURKEY BREAST. \$15
cranberry sauce and honey mustard

ROAST BEEF. \$11
slow roasted and served with au jus

PORK

SAUSAGE, PEPPERS AND ONIONS. \$6

CHICKEN

BOURSIN. \$10

CHICKEN PARMESAN. \$9

MARSALA. \$8

FRANCAISE. \$8

TUSCAN. \$8

PASTA

PENNE ALA VODKA. \$5

PENNE WITH HOUSE-MADE TOMATO SAUCE. \$4

MEATBALLS. \$3.5

BEEF

GARLIC HERB ROASTED TENDERLOIN. \$29
herb roasted with a red wine reduction

SLOW ROASTED PRIME RIB. \$18
au jus and horseradish sauce

SMOKED BRISKET. \$15
barbecue sauce or au jus

BRAISED SHORT RIB. \$14
au jus

ROAST BEEF. \$11
slow roasted and served with au jus

SEAFOOD

BAKED SALMON. \$13
with maple pecan glaze or dill cream sauce

COD FRANCAISE. \$9.5

COD PICCATA. \$9

ASSORTED DESSERTS

Minimum of 20 People. Priced per person.

ASSORTED DESSERTS

TRIPLE CHOCOLATE CAKE. \$10.5

CLASSIC CHEESECAKE. \$10
with choice of cherry or strawberry topping

TIRAMISU. \$9

LEMON BAR. \$7

COOKIES AND BROWNIES. \$5
fresh baked

ASSORTED COOKIES. \$3
fresh baked



EVENT POLICIES

SCHEDULING AN EVENT Contact the Event Consultants for information pertaining to your event. Our priority is to meet the needs of our guests with the highest level of service. All events must be approved by Avalon and coordinated with the Sales & Catering Department.

FUNCTION SPACE Function space is subject to availability and is assigned to the anticipated number of guests and setup requirements. We realize there may be additions and changes to your final event prior to the actual group arrival. Every effort will be made to accommodate any additional setup changes however, requests may be subject to space availability, a reset fee and to prevailing rental charges. Avalon reserves the right to reassign function space as deemed appropriate based on final guarantee and setup requirements. Function space is available during the time periods indicated. Times prior to and following your scheduled event may be scheduled for other events. Avalon must approve any changes to the contracted schedule.

MENU SELECTIONS Our menu is designed to be used as a guide, as we welcome the opportunity to customize a special menu for your event. No food or beverage may be brought onto any Avalon property with the exception of a wedding cake and wedding cookies. A \$1.00 fee per person applies when outside desserts (cake, cookies, etc.) are part of an event. A \$500.00 Cookie Traying Fee applies to all cookie tables.

MENU PRICING Pricing is subject to change based on market fluctuations. All menu prices are subject to a taxable 22% Set-Up Fee plus sales tax. An additional \$1.00 per person plate upcharge will apply to all sit-down dinners in the event that more than two entrees are chosen.

SET-UP FEE All charges are subject to a taxable 22% Set-Up Fee and sales tax. The Set-Up Fee consists of all services, labor and costs associated with your event. The Set-Up Fee does not represent a gratuity for the wait staff, service employees or bartenders.

LABOR FEE All weddings and social events are based on a five-hour time frame. Each additional hour is subject to a \$500 per hour labor fee. Food and beverage are not included.

GRATUITY Gratuity is not included, but greatly appreciated by our staff if you feel they provided exceptional service.

DEPOSIT A non-refundable deposit is required for all events in order for us to hold your event space. The Event Consultant will quote deposit amounts at time of booking. For wedding receptions, a non-refundable deposit of \$3,000 is required at the time of booking. An additional non-refundable \$3000 deposit is required six months from time of booking. All deposits will be applied to the final invoice. Upon cancellation of any event, the deposit will be forfeited and a cancellation fee may apply.

PAYMENT Full payment must be received no later than 7 business days prior to the event in the form of cash, credit card or bank cashier's check. A 3.5% administrative fee will be applied to all credit card payments. Social Event payments by credit card must have the required credit card authorization form completed. Any additional charges incurred during the event must be paid upon completion of the event. Avalon reserves the right to charge for any damages incurred during the event.

GUARANTEES The estimated number of guests is due three weeks prior to the scheduled event. The final guarantee of guests is required 10 days prior to the event. If we do not receive a revised guarantee number by this time, we will consider your original expected attendance number on the Banquet Event Order to be your final guarantee. The banquet invoice will reflect the original expected attendance number or the actual number in attendance, whichever is greater. Final guarantees may not be reduced within 10 days of the event.

VALET PARKING Valet parking is available for an additional cost of \$100 per attendant at all Country Club locations. The Grand Resort provides complimentary Valet. One valet attendant per 50 guests is recommended.

COAT CHECK An unattended coatroom will be provided for private parties. A coatroom attendant is available for \$100 per attendant. One coat attendant per 50 guests is recommended.

SECURITY All wedding receptions require Security for the entire duration of the event. The guest is responsible for payment of the Security Officer on Duty. Your Event Consultant will provide you with an approved and reputable Security contact.

PRICING All pricing is subject to change. A taxable 22% Set-Up Fee and applicable sales tax will be applied to all banquet charges.

EVENT POLICIES CONTINUED

LIQUOR Avalon follows state liquor laws and under no circumstance can anyone under the age of 21 be served an alcoholic beverage nor can any alcoholic beverages be brought onto the premises.

SMOKING Avalon at Buhl Park, Avalon Field Club and The Grand Resort have designated smoking areas within the facility.

DECORATIONS & DISPLAYS: GUEST PROPERTY Decorations or displays brought onto the property by the guest must be approved prior to arrival. Decoration of exterior posts is prohibited. Items may not be attached to any stationary wall, floor, window or ceiling. Avalon will not be liable for the loss, theft or breakage of any items brought on premise prior to, during or left on property following the event.

BANDS AND DISC JOCKEYS When booking a band, please take into consideration the size of the group and sound equipment to be used. Musicians must be made aware that Avalon will establish the volume level for the group. Arrangements must be made in advance for band set-up. All musical groups must be set up at least one hour before the event is due to start.

DRESS ATTIRE Unless special dress has been authorized, guests must be properly dressed for the occasion.

ADDITIONAL INFORMATION Please make arrangements for items that need to be stored in advance to ensure space is available. Throwing of birdseed, rice, confetti or flower petals is not permitted. If not followed, a clean- up fee will be added to final bill. All items provided by the guest or vendors of the guest must be removed immediately following the event. It is the responsibility of the client to make their vendors aware of this policy.