

# AVALON FIELD CLUB

## 2023 EVENT MENU



CONTACT

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# • • • BREAKFAST • • •

## THE CONTINENTAL BUFFET

**\$10**

An Assortment of Pastries and Muffins served with Fresh Fruit Display, Coffee, Hot and Iced Tea, Decaf. Soda, Beer, Wine and Liquor are available for an additional cost.



## BUILD-YOUR-OWN BUFFET

### PRICED PER PERSON

<b>TOAST</b>	<b>\$2</b>
White and Wheat	
<b>HASH BROWN PATTIES</b>	<b>\$3</b>
<b>ENGLISH MUFFINS</b>	<b>\$3</b>
<b>SCRAMBLED EGGS</b>	<b>\$3</b>
<b>SAUSAGE LINKS</b>	<b>\$3</b>
<b>HOME FRIES</b>	<b>\$3</b>
<b>BACON</b>	<b>\$3</b>
<b>QUICHE LORRAINE</b>	<b>\$3.50</b>
Egg, Swiss and Bacon	
<b>FRUIT SALAD</b>	<b>\$4</b>
Seasonal	
<b>FRENCH TOAST CASSEROLE</b>	<b>\$4.50</b>
<b>ASSORTED BAGELS</b>	<b>\$5</b>
Butter, Cream Cheese, Jelly and Peanut Butter	
<b>WAFFLES WITH SYRUP</b>	<b>\$5</b>
<b>CHEESE BLINTZES</b>	<b>\$5.50</b>
With Raspberry Sauce	

## BRUNCH ITEMS

Brunch Items include Water, Iced Tea, Select Juices, Coffee.

### PAR BUFFET **\$23**

Farm Fresh Scrambled Eggs, Bacon, Sausage Links, Cheese Blintzes, Home Fries, Seasonal Fresh Fruit Selection And Morning Pastry Selection

### BIRDIE BUFFET **\$34**

Quiche Lorraine, French Toast with Maple Syrup, Home Fries, Bacon, Sausage Links, Seasonal Fresh Fruit Selection, Rotisserie Chicken, Avalon Garden Salad with House Made Balsamic Vinaigrette and Morning Pastry Selection

## BEVERAGE STATION

### COFFEE, HOT AND ICED TEA, DECAF, JUICE **\$4**

### MIMOSA BAR **\$4 PER PERSON + \$22 / BOTTLE**

House Sparkling Wine, Assorted Juices (Orange, Cranberry, Grapefruit) and Berries



PRICES ARE SUBJECT TO CHANGE. APPLICABLE SALES TAX AND A 22% SET-UP FEE WILL BE APPLIED TO ALL CATERED EVENTS.

# Casual Buffets

Minimum 20 People. All buffets include Rolls with Butter, Coffee, Hot and Iced Tea, Decaf. Soda, Beer, Wine and Liquor are available for an additional cost.

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## The Avalon Classic

\$21

Avalon Garden Salad, Rotisserie Chicken, Penne Ala Vodka, Roasted Red Skin Potatoes, Assortment of Roasted Vegetables

*Only served for lunch*

## Build-Your-Own Salad & Soup

\$27

Mixed Greens, Assortment of Vegetable and Fruit Toppings, Gorgonzola and Shredded Cheddar Cheese, Grilled Chicken, Hard Boiled Egg, Wedding Soup

## The Field Club Fare

\$29

Tomato Bisque Soup, Pasta Salad, Fruit Salad, House Made Potato Chips, Croissants, Condiments, Pickles, Lettuce, Tomato, Onion, Assorted Cheese Slices, Salami, Ham, Turkey, Pepperoni, Avalon Garden Salad, Chicken Salad, Tuna Salad

## The Perfect Picnic

\$29

Kaiser Rolls, Avalon Garden Salad, Pasta Salad, Cheesy Potatoes, Angus Burgers, Herb Grilled Chicken, Assorted Cheese Slices, Condiments, Pickles, Lettuce, Tomato, Onion

## Taste Of Italy

\$32

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

## The Grill & Chill

\$32

Cornbread, Barbecue Spiced Ribs, Rotisserie Chicken, Cheesy Potatoes, Baked Beans with Bacon, Coleslaw, Assortment of Roasted Vegetables



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# Displays and Hors d'oeuvres

## COLD HORS D'OEUVRES

### PRICED PER PIECE

BLT BITES	\$1.50
FIG AND GOAT CHEESE BRUSCHETTA	\$1.50
SHRIMP COCKTAIL SHOOTER	\$4

## HOT HORS D'OEUVRES

### PRICED PER PIECE

FRIED MAC 'N CHEESE BITES	\$1.50
ASSORTED SEASONAL BRUSCHETTA Asiago Artichoke, Fresh Tomato and Greens	\$1.50
ASSORTED PIZZETTAS	\$1.50
ASSORTED STUFFED MUSHROOMS Herb, Crab, Sausage	\$2.25
CHICKEN TENDERS	\$2.25
WINGS Buffalo, Barbecue and Ranch	\$2.50
VEGETABLE EGG ROLLS Thai Chili Sauce	\$2.50
WILD MUSHROOM & BOURSIN BRUSCHETTA	\$2.50
SPANAKOPITA	\$3.25
MINI SLIDER BURGERS	\$3.25
MINI MARYLAND STYLE CRAB CAKE Rémoulade Sauce	\$4.25
MINI BEEF WELLINGTON	\$4.50
GRILLED LAMB CHOPS White Garlic Sauce and Peppers	\$7



## DISPLAY STATIONS

### PRICED PER PERSON

AVALON'S HOT PEPPERS IN OIL Served with Rolls	\$5
SHRIMP COCKTAIL DISPLAY	\$3
VEGETABLE DISPLAY Fresh Vegetables and Ranch	\$5
DOMESTIC CHEESE & CRACKER DISPLAY Assorted Cheese and Crackers	\$6
FRUIT DISPLAY Fresh Seasonal Fruit Display	\$5
WINE COUNTRY Imported and Domestic Cheese, Fresh Seasonal Fruit and Assorted Crackers	\$7
ITALIAN ANTIPASTO Italian Meats and Cheeses, Roasted Seasonal Vegetables, Olives, Marinated Artichokes, Pepperoncini, Avalon's Hot Peppers in Oil, Crostini and Assorted Crackers	\$9

## CARVING STATIONS

### CHEF ATTENDANT FEE OF \$100 PER ATTENDANT

SLOW ROASTED TURKEY BREAST Cranberry Sauce and Honey Mustard Sauce	\$12
SLOW ROASTED PRIME RIB Au Jus and Horseradish Sauce	*MP
GARLIC HERB ROASTED TENDERLOIN Au Jus and Horseradish Sauce	*MP

\*Market Price

# Create-Your-Own Dinner Buffet

Minimum 20 people. Priced per person. All buffets include Rolls with Butter, One Salad, One Vegetable and One Starch \$14. Coffee, Hot and Iced Tea, Decaf. Soda, Beer, Wine and Liquor are available for an additional cost.

## CHOOSE ONE OF EACH

### SALAD

Avalon Garden Salad  
Traditional Caesar Salad  
Hepburn Salad \$3 Upcharge

### VEGETABLE

Sautéed Green Beans  
Assorted Roasted Vegetables  
Grilled Asparagus \$2.50 Upcharge

### STARCH

Herb Roasted Red Skin Potatoes  
Garlic Mashed Potatoes  
Garlic Parmesan Risotto



## CHOOSE ENTRÉES

### CHICKEN

Marsala \$8  
Natale \$8  
Francaise \$8  
Boursin \$10

### PASTA

Penne Ala Vodka \$5  
Penne with Housemade Tomato Sauce \$4  
Meatballs \$3

### SEAFOOD

Cod Piccata \$8  
Cod Francaise \$9  
Baked Salmon With Dill Cream Sauce \$12  
Baked Salmon With Maple Pecan Glaze \$13

### PORK

Sausage, Peppers and Onions \$5

### BEEF

Smoked Brisket \$13  
Avalon Barbecue Sauce or Au Jus  
Slow Roasted Prime Rib \$MP\*  
Au Jus and Horseradish Sauce  
Garlic Herb Roasted Tenderloin \$MP\*  
Red Wine Reduction

### CARVING STATIONS

#### CHEF ATTENDANT FEE OF \$100 PER ATTENDANT

Slow Roasted Turkey Breast \$12  
Cranberry Sauce and Honey Mustard Sauce  
Slow Roasted Prime Rib \$MP\*  
Au Jus and Horseradish Sauce  
Garlic Herb Roasted Tenderloin \$MP\*  
Red Wine Reduction

\*Market Price

PRICES ARE SUBJECT TO CHANGE. APPLICABLE SALES TAX AND A 22% SET-UP FEE WILL BE APPLIED TO ALL CATERED EVENTS.

# Desserts

## ASSORTED DESSERTS

MINIMUM OF 20 PEOPLE • PRICED PER PERSON

ASSORTED COOKIES	\$3
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COOKIES AND BROWNIES	\$5
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LEMON BAR	\$6
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CHERRY CHEESECAKE	\$6
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TIRAMISU	\$8
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STRAWBERRY CHEESECAKE	\$8
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TRIPLE CHOCOLATE CAKE	\$9
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# 🌳 EVENT POLICIES 🌳

**SCHEDULING AN EVENT** Contact the Sales 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.

**BANQUET & MEETING ROOMS** Banquet and meeting rooms are subject to availability and are assigned to the anticipated number of guests. If there is fluctuation in the number of attendees, Avalon reserves the right to reassign the banquet or meeting room accordingly. Avalon reserves the right to charge a labor fee for the set-up of meeting rooms with extraordinary requirements and last minute changes.

**MENU SELECTIONS** Our menus are designed to be used as guides, 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.

**BANQUET MENU PRICING** Pricing is subject to change based on seasonal market availability. All prices are subject to a Set-up Fee of 22% plus sales tax which will be added to your invoice. These charges are applied to all banquet pricing. A \$1.00 per plate upcharge will apply to all sit-down dinners in the event that more than two entrees are chosen.

➤ **SET-UP FEE**

A taxable 22% set-up fee is applied to all banquet event invoices. This fee consists of all services and costs included in the preparation and execution of your event (chairs, standard tables, and white, black, or ivory linens, etc.). Colored napkins are subject to a \$1.00 per person upcharge.

➤ **LABOR FEE**

All weddings 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** For wedding receptions, a non-refundable deposit of \$2,000 is required at the time of booking and an additional non-refundable \$2,000 deposit is required six months prior to your wedding reception. 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** Acceptable forms of payment are cash, check, or credit card. Avalon reserves the right to charge for any damages incurred during the event. If you wish to use a credit card for deposits and/or payment of events, a 3.5% Administrative Fee will be added to the total amount. Final payments (by certified check) are due no later than 72 hours prior to the event. Any additional charges incurred during the event must be paid upon completion of the event.

**GUARANTEES** The estimated number of guests is due three weeks prior to the scheduled event. The final guarantee of guests must be given ten business days prior to the function. It will not be permitted to lower the guarantee within the ten day period. If no final guarantee is received, we will consider the estimated number indicated on the Event Order, which is approved and signed by the client to be the correct and guaranteed number. You will be billed for the guaranteed number of guests or the actual number in attendance, whichever is higher.

**SECURITY** All weddings require security from the Howland Police Department. You are required to contact the department directly at (330) 856-5555. You are responsible for the security fee, paid direct to the officer. This will cover five hours of security. Additional time would require additional cost. Price may vary.

**PRICES** Prices are subject to change. Applicable sales tax and a 22% set-up fee will be applied to all catered events.

**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 and The Grand Resort have designated smoking areas within the facility.

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

**LOST AND FOUND** Avalon will not be liable for the loss, theft or breakage of any article(s) or merchandise left in the facilities prior to, during, or following your event.

**SPECIAL DECORATIONS** Decorations or displays brought onto the property by the guest must be approved prior to arrival. Decoration of exterior entry posts and/or exterior lamp posts is prohibited. Items may not be attached to any stationary wall, floor, window, or ceiling.

**MUSICAL GROUPS** 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 the Avalon management will establish the volume level for the group. Arrangements must be made in advance for band arrivals, set-up, and electrical hook-ups. All musical groups must be set up at least one hour before the event is due to start.

**ADDITIONAL INFORMATION** Storage areas for vendor supplies will be determined by the Catering Director. Throwing birdseed, rice, confetti, flower petals, etc. at a wedding reception or any other function is not permitted. Flowers, decorations, cake supplies, and gifts, etc. that are provided by the host of a function must be removed immediately following the event. It is the responsibility of the client to make their vendors aware of this policy.

Updated: 9/22/2023

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