































# Simplified Weddings

	Simply Spectacular <i>STATIONS or SIT DOWN</i>	Simply Unforgettable <i>LIVE GRILL or SIT DOWN or BUFFET</i>	Simply Stated <i>SIT DOWN or BUFFET</i>
<b>Menu Items</b>			
Dinner Service Style			
Bar Service	5 Hour - Ultimate	4 Hour - Supreme	4 Hour - Premium
Cocktail Hour Display	Charcuterie Display	Option A	Great Beginnings
Hand Passed Items	6 Items	5 Items	4 Items
Coffee / Station	Dinner + 2 Hours + Cordials	Dinner + 1 Hour	Dinner
Cookie Bar			
1,000 Shrimp Bowl**		Option B	
After Dinner Station			
Coffee To-Go			
<b>Beverage Items</b>			
Champagne Toast for All Guests			
Wine Selections	7 Bottle Selections	4 Bottle Selections	3 Bottled House Wines
Beer Selections	Craft Draft / 2 Bottled / Draft	2 Bottled / 2 Drafts	2 House Drafts
Welcome Drink	Fruity Bubbly Bar	Champagne Greeting	
Wine With Dinner			
Signature Drink			
Ballroom Patio Bar			
<b>Extras</b>			
Free On-Site Ceremony			
Free Event Insurance*			
Linens	Choice of Avanti Linens Specialty Floor Length	Black / White / Ivory House Floor Length	White / Ivory Standard 90" Square
Colored Napkins	20 colors	20 colors	20 colors
Food Tasting Event	4 Tickets	2 Tickets	2 Tickets
Ample Green Space For Photos			
Specialty Up-Lighting (N/A in Library)			
House Centerpieces			
Personalized Chef Consultation			
Custom Menu Card			

\*Avanti will reimburse client for wedding insurance purchase, on final invoice, up to \$200. Proof of payment and coverage must be presented.

### PREMIUM BAR

#### 4 Hour Beverage Service

##### LIQUORS

- New Amsterdam Vodka
- Bombay Sapphire Gin
- Bacardi Rum
- Captain Morgan Spiced Rum
- Canadian Club Whiskey
- Peach Schnapps

##### BOTTLED WINES

- Pinot Grigio
- Moscato
- Cabernet

##### DRAFT BEERS

(choice of 2)

- Budweiser
- Bud Light
- Labatt Blue
- Blue Light

Unlimited Soft Drinks, Juices, Bloody Mary Mix, Sour Mix, and Garnishes

#### CHAMPAGNE TOAST FOR ALL GUESTS

non-alcoholic option available

### COCKTAIL HOUR

#### Great Beginnings Display with Relishes

a wide variety of vegetables, relishe tray, housemade dill dip, an assortment of crackers and European breads

#### HAND-PASSED HORS D'OEUVRES (ALL 4)

##### Three-Cheese Stuffed Mushrooms **GF** **V**

cream cheese, mozzarella, parmigiano, baby spinach, parsley

##### Spanakopita Triangles **V**

spinach and feta wrapped in a phyllo dough

##### Chicken Salad Tarts **N**

cranberry, walnuts, chicken salad in a handmade phyllo cup

##### Crostini

chef-selected artisanal crostini

**GF** Gluten Free

**DF** Dairy Free

**N** Contains Nuts

**V** Vegetarian

**VG** Vegan



### DINNER SERVICE

#### SIT DOWN

##### Dual-Plated Entrée (choose two):

Filet of Beef (GF)  
with a demi-glaze sauce

Chicken Caprese Bruschetta (GF)  
airline chicken breast topped with caprese bruschetta

Panko Crusted Chicken  
with a creamy Milanese sauce

Pistachio-Crusted Pork Loin (N)  
with a horseradish chive cream sauce

##### Each Dual-Plated Entrée Includes:

House Salad or Caesar Salad

Fresh Dinner Roll (VG)

Fresh Vegetable (GF) (VG)  
chef selected fresh vegetables

Potato (choose one)  
oven-roasted baby red potatoes (GF) (VG)  
or  
garlic smashed potatoes (GF) (V)

##### Coffee Service / Coffee Station during dinner

#### BUFFET

##### Dinner Buffet (choose two):

Grilled Steak (GF)  
with mushroom demi-glaze

Pork Loin (GF) (DF)  
with apple and caramelized onions

Italian Beef Roll-Ups  
sliced beef rolled with Italian stuffing and sugo

Turkey Breast  
with housemade gravy

Lemon Rosemary Chicken Breast (GF)  
with a buttery white wine lemon sauce

##### Buffet Includes (all six):

Vegetable Lasagna (V)  
housemade lasagna with layers of vegetables and cheese

Garlic Smashed Potatoes (GF) (V)

Classic Tossed Salad (GF) (VG)  
mescaline mix, shaved carrots, tomatoes, cucumber  
Italian and ranch dressings

Caesar Salad  
romaine lettuce with shaved parmigiano and croutons

Fresh Vegetable (GF) (VG)

Dinner Rolls (VG)

##### After Dinner Cookie Bar

variety of fresh baked cookies set up on a fun display

(GF) Gluten Free

(DF) Dairy Free

(N) Contains Nuts

(V) Vegetarian

(VG) Vegan

