

AVALON
EVENTS CENTER

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*Call for booking information or
to schedule your private tour*

2525 9th Avenue South * Fargo, ND 58103

701.478.9600 * www.AvalonEventsCenter.com

OFFICE HOURS: Monday-Friday, 9am-5pm * Evenings and weekends by appointment



Breakfast (Served with Orange Juice, Coffee and Water • 6am-11am)

AMERICAN BREAKFAST

Scrambled eggs with cheddar cheese, country fried potatoes, thick sliced ham, seasonal fresh fruit and assorted muffins

SOUTHERN BREAKFAST

Scrambled eggs with cheddar cheese, biscuits with sausage country gravy, seasonal fresh fruit and assorted muffins

EGG BAKES

Served with seasonal fresh fruit and assorted muffins

VEGETARIAN

Red onion, green and red pepper, mushroom and cheddar cheese

WESTERN

Sausage, bacon, onion, green and red pepper and cheddar cheese

QUICHE

12" pie shell served with seasonal fresh fruit

VEGETARIAN

Red pepper, red onion, spinach, mushroom and cheddar cheese

LORRAINE

Bacon, spinach, onion, red pepper and cheddar cheese

CONTINENTAL BREAKFAST

Seasonal fresh fruit, assorted pastries and muffins



Lunch (Served with Coffee and Water • 11am-2pm)

CREATE YOUR OWN SANDWICH BUFFET

Ham, turkey and salami with a variety of fresh bread, assortment of cheese, lettuce, tomato, red onion, pickles, mayonnaise and mustard with a choice of coleslaw, pasta salad or potato salad
Add your choice of soup

***Soup Choices:** Chicken Wild Rice, Creamy Tomato Basil, Vegetable or Chicken Noodle.
More options available upon request.*

JUST LIKE HOME

Choice of Swedish meatballs or homemade meat loaf with mashed potatoes, gravy, choice of vegetable, and dinner roll with butter

YANKEE POT ROAST

Tender roast beef garnished with diced red peppers. Served with your choice of potato, vegetable and dinner roll with butter

BEEF STROGANOFF

Creamy beef stroganoff served atop jasmine rice, with your choice of vegetable, dinner roll and butter

CHICKEN SUPREME

Succulent chicken breast in rosemary cream sauce, garnished with green onion and served with rice pilaf, your choice of vegetable, dinner roll and butter

CHICKEN ITALIAN

Grilled chicken breast with Italian seasoning, garnished with diced tomato and green onion served, with rice pilaf, choice of vegetable, dinner roll and butter

Bar

BANQUET BARS

The Avalon offers a variety of service options for your event. You may choose to have a cash bar, host bar, or "You Call It" tickets. Bar sales are calculated before taxes and a 15% gratuity is assessed. In accordance with North Dakota Liquor Licensing laws, the possession and consumption of any outside alcohol on Avalon property is strictly prohibited. All prices are subject to change without notice.

CASH BARS

Guests are responsible for the purchase of their own beverages.

HOST BARS

The event host must provide the bar with a credit card at the start of the event or have a pre-authorized account set up with their sales agent. They are responsible for all purchased beverages and the final tab is subject to a 15% gratuity.

"YOU CALL IT" DRINK TICKETS

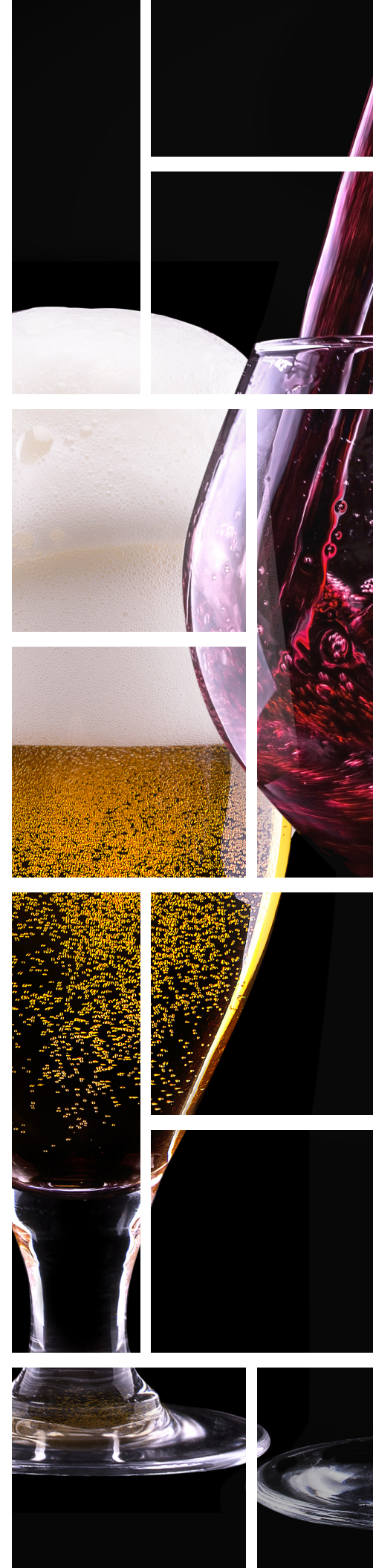
The Avalon will provide you with tickets in any quantity specified with sales agent. Each ticket is redeemable for a single beverage ordered at the bar. The bar must have a credit card or a pre-authorized account on file at the start of the event. The host may decide if any restrictions or parameters need to be imposed. The final bill is subject to a 15% gratuity.

KEGS

Kegs of beer are available at a rate of one-half barrel per 100 guests and may only be purchased through your sales agent prior to your event. The final bill is subject to a 15% gratuity.

HOUSE WINE BY THE BOTTLE

Our current line of House Wine includes: Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, White Zinfandel, and Moscato. Bottles are available for pre-purchase through your sales agent prior to your event. If wine is hosted by bar staff, the final bill is subject to a 15% gratuity. We also offer a bottle list for events that prefer a more "authentic" varietal representation, rather than the "crowd-pleasing" softness of our House Wines.



Beverages

AVALON HOUSE FRUIT PUNCH

1 gallon/16 cups

COFFEE

Regular or Decaffeinated

JUICES

Orange, cranberry, lemonade (1 gallon/16 cups)

BOTTLED WATER

16-ounce bottle

CANNED SODA

Coke, Diet Coke, Sprite

RED BULL

CHAMPAGNE TOAST

Brut or Asti
Non-alcoholic Champagne

HOUSE WINE

Red: Cabernet Sauvignon, Merlot and Pinot Noir
White: Chardonnay, Moscato, Pinot Grigio and White Zinfandel

KEG BEER

Domestic
Imports and Craft

Lunch CON'T

AMERICAN STYLE

Hamburgers and brats served with baked beans, potato chips, pickle spears, condiments and your choice of potato salad, pasta salad or coleslaw

BBQ PORK

Slow roasted BBQ pulled pork served with a bun, chips and coleslaw

SLOPPY JOES

Sloppy joes served with a bun, chips and baked beans

TACO BAR

Soft shell tortilla, with a choice of shredded chicken or ground beef. Served with Spanish rice, black beans, shredded lettuce, green onion, diced tomato, cheddar cheese, sour cream and salsa
Add guacamole
Add black olives
Add tortilla chips

PASTA BAR

Create your own pasta or chicken Caesar salad with our penne pasta, grilled chicken, alfredo sauce, marinara sauce, romaine lettuce, red onion, parmesan cheese, Caesar dressing, croutons and garlic breadsticks

BAKED POTATO BAR

Baked potato served with butter, sour cream, cheddar cheese, bacon, chili, and green onion

WRAPS

Choice between two 6-inch wraps with a bag of chips, seasonal whole fresh fruit and assorted cookies

TURKEY CRANBERRY Herb wrap with cranberry mayonnaise, turkey, lettuce, pecans, cranberries and feta cheese

TURKEY BACON Herb wrap with ranch mayonnaise, bacon, provolone, turkey, lettuce and tomato

BUFFALO CHICKEN Herb wrap with buffalo mayonnaise, spicy chicken, lettuce, red onion and blue cheese crumbles

SOUTHWEST CHICKEN Herb wrap with chipotle sauce, Cajun chicken, pepper jack cheese, lettuce and tomato

VEGETABLE WRAP Herb wrap with pesto mayonnaise, provolone, pepper jack cheese, lettuce, tomato, red onion, carrot and cucumber

LUNCH “ON THE GO”

Fresh croissant with sliced ham or turkey, cheddar cheese, lettuce, tomato and our house sauce. Served with bag of chips, seasonal whole fresh fruit and assorted cookie. Served “To Go” with a napkin and soda

*Breakfast and lunch are priced per person – served buffet-style.
*Prices and menus are subject to change without notice
*A 20% event service fee and all applicable taxes will be added to each order
NOTE: Some menu items are available with gluten-free or vegetarian options, please inquire for more information



Hors D'oeuvres

HOT HORS D’ OEUVRES *Serves 50*

- Teriyaki chicken skewers
- Savory pork pot stickers served with sweet ginger sauce
- Chicken drummies served with choice of BBQ sauce or buffalo sauce
- Meatballs: BBQ, swedish, or sweet & sour (2 per person)
- Candied bacon (2 per person)
- Crab stuffed mushrooms drizzled with Dijon mustard sauce
- Bacon wrapped teriyaki water chestnuts (2 per person)
- BBQ smokies (2 per person)
- Artichoke spinach dip served warm with pita chips or crostini
- Buffalo chicken dip served warm with pita chips or crostini
- Ground beef queso dip served with tortilla chips
- Vegetable egg rolls with sweet & sour sauce
- Grilled pineapple skewers with caramel sauce
- Grilled shrimp skewers with cocktail sauce

COLD HORS D’ OEUVRES *Serves 50*

- Deviled eggs
- Hummus
 - Garlic and cumin hummus garnished with sundried tomatoes and served with pita chips
- Bruschetta
 - Diced tomatoes, garlic and green onions tossed with basil pesto served on basil pesto crostini
- Cheese Platter
 - Selection of imported and domestic cheese garnished with fruit and served with an assortment of crackers
- Vegetable Platter
 - Assortment of fresh vegetables served with our homemade ranch dip
 - Add hummus
- Fruit Platter
 - Assortment of fresh seasonal fruit
- Meat and Cheese Platter
 - Turkey, ham, salami and assorted cheese served with crackers
- Shrimp Cocktail (2 per person)
 - Shrimp displayed on a tray with spicy cocktail sauce and fresh lemon garnish
- Smoked Whole Salmon
 - Honey smoked salmon served with dill cream cheese and crackers
- Assorted Cocktail Sandwiches
 - Turkey, ham and cheese topped with our house sauce and served on a croissant
- Pin Wheels
 - Assorted turkey and ham with provolone and spinach on an herb wrap with sundried tomato and chipotle cream cheese
- Spinach and artichoke dip served cold with pita chips or crostini
- Salami Cornets *(2 per person)*
 - Slices of salami filled with our tomato basil pesto cream cheese

Light Desserts

ASSORTED COOKIES

White chocolate macadamia nut, peanut butter, chocolate chip, oatmeal raisin, M & M, and sugar cookie

ASSORTED GOURMET BARS

Creamy lemon, rich 7-layer, caramel oatmeal crunch, raspberry cheesecake crumble, and frosted fudge brownies

MIXED MINI CHEESECAKE BITES

New York style, caramel chocolate chip, and strawberry swirl cheesecake bites

MIXED MINI CHEESECAKE AND BROWNIE BITES

Bite size New York style, caramel chocolate chip and raspberry swirl cheesecake and dark chocolate caramel and S’more brownies

Cakerie Cakes

STRAWBERRY

Three layers of moist vanilla shortcake separated by a thick layer of whipped topping and strawberry filling

LEMON

Three tiers of moist shortcake, layered with a rich whipped topping and tangy lemon filling

CHOCOLATE

Three layers of rich chocolate cake stacked with a decadent whipped cream and chocolate mousse

TUXEDO

Three layers of rich chocolate and vanilla cake, chocolate mousse filling, topped with white chocolate and dark chocolate swirl

SHEET CAKE

Cake flavors include white, chocolate or marble cake. Frosting available in whipped cream or choice of chocolate or vanilla buttercream.

Full Sheet *(serves approximately 100)*

Half Sheet *(serves approximately 50)*



Desserts

ASSORTED CAKES

Decadent slices of carrot cake with cream cheese frosting, apple spice cake with spiced cream cheese frosting, lemon poppy seed cake with lemon frosting and chocolate cake with chocolate frosting

ASSORTED CHEESECAKES

Slices of New York style vanilla, chocolate chocolate chip, white chocolate raspberry swirl and vanilla with chocolate chips

BREAD PUDDING

Homemade Cinnamon bread pudding served warm with caramel sauce and our homemade whipped cream

OLD FASHIONED CRISP

Your choice of homemade apple or cherry crisp served warm with our homemade whipped cream

NEW YORK STYLE CHEESECAKE

Creamy vanilla cheesecake with a graham cracker crust and your choice of two toppings: strawberry, raspberry, chocolate, or caramel

CARAMEL CHOCOLATE DRIZZLED NEW YORK STYLE CHEESECAKE

Creamy vanilla cheesecake with a graham cracker crust drizzled with caramel and chocolate



Snacks Serves 50

Tortilla Chips with Salsa or Pico De Gallo

Add guacamole

Add queso dip

Chex Mix

Pretzels with Ranch Dip

Ruffle Chips with French Onion Dip

Mixed Nuts

Sweet & Salty Snack

Chex mix with mixed nuts and M & M's

Pretzel Chips with Ranch Dip or French Onion Dip

Assorted Cocktail Sandwiches

Turkey, ham and cheese with our house sauce served on a croissant

Pin Wheels

Assorted turkey and ham with provolone and spinach on an herb wrap with sundried tomato and chipotle cream cheese

Meat and Cheese Platter

Turkey, ham, salami and assorted cheese served with crackers

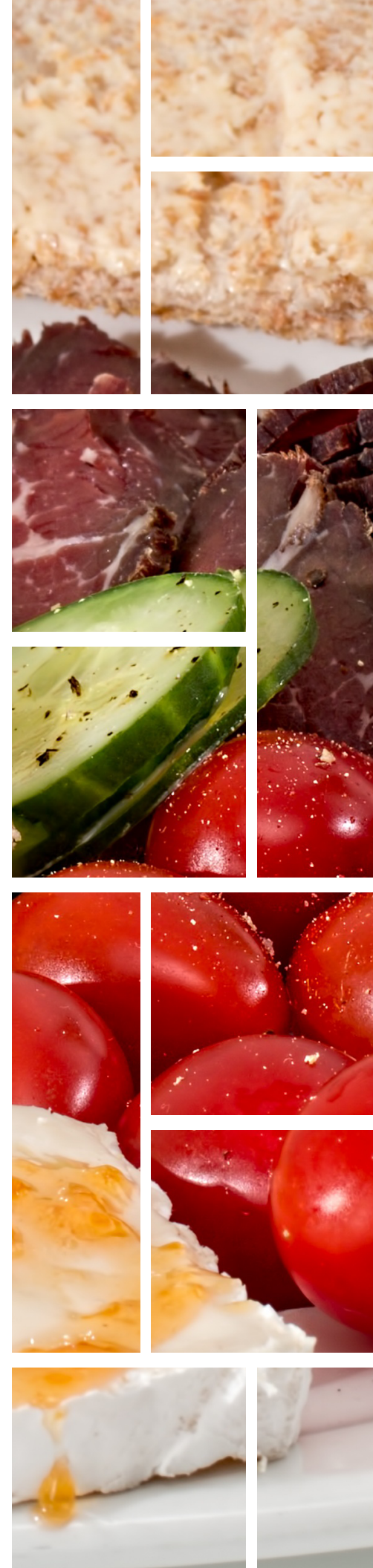
LATE NIGHT 16" PIZZA

(ONLY SERVED from 8pm-11pm)

Cheese

Pepperoni

Deluxe



Buffet Dinners

The Avalon specializes in elegant dinner buffets. Your entrée selection includes garden salad with choice of two dressings, dinner roll with butter, choice of one starch and one vegetable, served with coffee and water. Children under five years of age eat for free, children between the ages of six and ten are half off the buffet price.

One Entrée Buffet: Cost is listed per person
Two Entrée Buffet: The cost is the higher priced dinner entree plus an additional \$4.00 per person for the second entree. Includes two entrees, choice of one starch and one vegetable, garden salad with choice of two dressings and dinner roll with butter. Served with water and coffee.

BEEF AND PORK

- Grilled Tenderloin of Beef
 - Roasted and served in an herbed butter sauce. Garnished with diced red pepper and green onion
- Chef Carved Prime Rib
 - Slow roasted seasoned prime rib served with au jus and horseradish sour cream
- Baron of Beef in Au Jus
 - Tender seasoned beef in au jus glaze. Garnished with chopped red pepper and green onion
- Herb Roasted Pork Loin
 - Herb roasted pork loin with choice of apple chutney or Dijon sauce. Garnished with diced green onion
- Honey Baked Ham
 - Thick sliced ham drizzled with honey Dijon sauce

SEAFOOD

- Parmesan Herb-Crusted Walleye
 - Baked and served with tartar sauce and lemons
- Fresh Baked Salmon
 - Baked in lemon pepper butter sauce. Served with choice of creole mustard sauce or sesame sauce
- Parmesan Herb-Crusted Tilapia
 - Baked and served with tartar sauce and lemons

CHICKEN

- Chicken Supreme served with mixed Wild Rice Pilaf
 - Tender chicken breast with rosemary cream sauce, garnished with diced green onion
- Chicken Dijon served with mixed Wild Rice Pilaf
 - Tender chicken breast with Dijon sauce. Garnished with diced red pepper
- Chicken Amaretto served with mixed Wild Rice Pilaf
 - Tender chicken breast served with amaretto almond sauce, garnished with sliced almonds
- Hawaiian Chicken served with Jasmine Rice
 - Tender cajun chicken breast served with pineapple salsa, garnished with green onion
- Italian Chicken served with Wild Rice Pilaf
 - Grilled chicken with Italian seasoning and parmesan cheese, garnished with diced tomato and green onion

STARCHES		VEGETABLES	
Garlic Mashed Potatoes	Herb Roasted Reds	Steamed Broccoli Spears	Steamed Carrots, Broccoli and Cauliflower Florets
Au Gratins	Wild Rice Pilaf	Green Beans Almondine	Baby Carrots (Buttered or Sugar Glazed)
Gourmet Macaroni and Cheese	Baked Potato	Corn (Buttered or O'Brien)	Asparagus

PASTA BAR

- Dinner includes garlic bread sticks, Caesar salad and your choice of three entrees, to include but not limited to:
- Chicken Penne Alfredo
 - Meat or Vegetable Lasagna
 - Gourmet Macaroni and Cheese
 - Cheese Ravioli with your choice of Meat Sauce, Marinara Sauce or Cheese Sauce

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NOTE: Some menu items are available with gluten free or vegetarian options. Please inquire for more information.

Plated Dinners

Your entrée selection includes your choice of house Italian salad or garden salad with the choice of two dressings served family style, one starch and one vegetable, dinner roll with butter, served with coffee and water. You may choose up to two selections for plated meals. Kids' meals are only offered for children under ten years of age.

FILET MIGNON

Grilled 5oz filet of beef served with rosemary herb butter

TOP SIRLOIN

Grilled 6oz steak served with rosemary herb butter

SALMON

Baked salmon in lemon pepper butter. Served with choice of creole mustard sauce or sesame sauce and garnished with lemon

PARMESAN HERB-CRUSTED WALLEYE

Baked walleye served with tartar sauce and garnished with lemon

PARMESAN HERB-CRUSTED TILAPIA

Baked tilapia served with tartar sauce and garnished with fresh cut lemon

CHICKEN

Tender chicken breast served on a bed of wild rice pilaf and your choice of rosemary cream sauce, amaretto almond sauce or Dijon sauce

HERB ROASTED PORK LOIN

Herb roasted pork loin with your choice of Dijon sauce or apple chutney

STARCHES	
Garlic Mashed Potatoes	Herb Roasted Reds
Wild Rice Pilaf	Gourmet Macaroni and Cheese
Baked Potato	
VEGETABLES	
Corn (Buttered or O'Brien)	Steamed Broccoli Spears
Green Bean Almondine	Baby Carrots
Asparagus	(Buttered or Sugar Glazed)

Special Dietary

VEGAN/VEGETARIAN

- Mushroom Strudel
- Baked puff pastry filled with sautéed vegetables
- Chipotle Black Bean Steak with Fresh Tomato Salsa

VEGAN/VEGETARIAN/GLUTEN-FREE

- Wild Rice and Black Bean Vegetable Sauté
- Chickpea Vegetable Sauté

