

THE ART OF CATERING

By All Fresh





W E L C O M E



THE AVI FRESH WAY | At AVI, there truly is only one way ... the fresh way. "Fresh" is not a catch word or motto to us, it's our culinary foundation. The freshest meats, the freshest produce, the freshest ingredients and the freshest spices, combined with the freshest culinary minds we can find, consistently create culinary works of art. From the visual beauty to the intoxicating aromas, the crispness of the textures and the succulent flavors, your every sense will experience what fresh truly is. We invite you to sit back, relax and indulge in the culinary arts like never before ... *Enjoy!*

Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of foodborne illness.

BREAKFAST

Specialty sunrise sensations start any event off in the right direction.



FRESH STARTS

THE CLASSIC CONTINENTAL | Assortment of breakfast Danishes, Bagels, Muffins or Breakfast Bread. Cream Cheese, Butter and assorted Jams. Coffee, Decaffeinated Coffee, Hot Tea assortment and Orange Juice.

THE FRENCH BISTRO BUFFET | Your choice of Spinach Quiche or Quiche Lorraine. Assortment of Breakfast Pastries and Muffins, Butter, Jams and a Seasonal Fresh Sliced Fruit Display. Coffee, Decaffeinated Coffee, Hot Tea assortment and Orange Juice.



PRESIDENTIAL BREAKFAST | Scrambled Eggs, Lean Bacon, Sausage Links or Ham. Assortment of Breakfast Pastries, Muffins, Butter, Jams, Seasonal Fresh Fruit plate. Coffee, Decaffeinated Coffee, Hot Tea assortment and Orange Juice.

French Toast or Pancakes are available upon request. Hash Browns, Home Fries or Potatoes O'Brien are also available upon request.

To enhance your Breakfast Buffet, we recommend a Chef Attended, Made-To-Order Omelet Station!

FROM THE BAKERY | Breakfast Packages are served Buffet Style and include Butter and Jams.

BREAKFAST PASTRIES | Croissants, assorted Freshly Baked Muffins, assorted Fruit Danishes, Miniature Cinnamon Rolls and Doughnuts.

PREMIUM PASTRIES | Cinnamon Rolls with Cream Cheese Icing, Scones and Sticky Buns.

SPECIALTY BREAKFAST BREADS | Coffee Cake with Crumb Topping, Freshly Baked Cranberry Nut Bread, Freshly Baked Nut Loaf and Breakfast Bread assortment.

LOX AND BAGEL BAR | Includes assorted Bagels, as well as Smoked Salmon garnished with Red Onions, Capers, Tomatoes and Whipped Cream Cheese.

HOT BEVERAGES

Full Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea

COLD BEVERAGES

Canned Soft Drink Assortment

Bottled Waters

Bottled Teas

Bottled Soft Drink Assortment

BEVERAGES SERVED BY THE GALLON

Lemonade, Iced Tea, Fruit Punch, Sparkling Punch, Apple Cider (served hot or cold), Raspberry Iced Tea (Additional beverages are available upon request)



HOT APPETIZERS

Sophisticated flavors and flawless presentation adds class to any gathering.



WARM & INVITING

MINI BEEF WELLINGTON | Tender marinated Beef, topped with a Mushroom Duxelle and baked in a flaky Puff Pastry.

MINI CRAB CAKES | Miniature Crab Cakes served with Cajun Rémoulade.

STUFFED MUSHROOM CAPS | Mushrooms stuffed with Sausage, Spinach and Feta Cheese.

ASPARAGUS CRISP | Warm Asparagus wrapped in a flaky Puff Pastry drizzled with a Balsamic Reduction.

CURRIED CHICKEN IN PHYLLO CUPS | Mild Curry-Flavored Chicken garnished with sweet Chutney.

SPANAKOPITA | Spinach and Feta Cheese wrapped in a Puff Pastry and served warm.

PETITE QUICHES | Chef's assortment of Mini-Quiche including favorites such as Quiche Lorraine and Spinach Quiche.

MINI SPRINGROLLS | Wonton Wrapper rolled with sautéed Julienned Vegetables, Fresh Ginger and Spices and your choice of Chicken, Seafood or Pork.

BAKED BRIE | Brie Cheese served warm, drizzled with Fruit Sauce and accompanied by Crackers and Sliced Baguettes.

BRIE EN CROUTE | Brie Cheese drizzled with Fruit Sauce, wrapped in a flaky Puff Pastry and served warm with Crackers and Sliced Baguettes.

CHICKEN WINGS | Choose from Mild, Barbecue, Honey Mustard or Spicy Hot. Served with Blue Cheese and Celery Sticks.

POPPERS | Breaded Jalapeño Peppers stuffed with Cream Cheese.

GRILLED CHICKEN QUESADILLAS | Served with Fresh Guacamole and Salsa for dipping.

ARTICHOKE AND CRAB DIP | Assorted Cheeses, Artichokes, Crab and Green Chiles blended with a Tabasco Sauce, served warm and accompanied by Toasted Pita Chips.

BROCCOLI DIP WITH TORTILLA CHIPS | Sharp Cheddar Cheese Fondue with Broccoli, Green Chiles and Fresh Tomatoes, served with Tortilla Chips.



CHILLED APPETIZERS

*Delicious bite-sized morsels, perfect for any event.
Served buffet style or as passed hors d'oeuvres.*



COOL & REFRESHING

JUMBO COCKTAIL SHRIMP | Served chilled with Cocktail Sauce.

FILET MIGNON CROSTINI | Served with Horseradish, Chives and Cracked Pepper.

GOAT CHEESE CROSTINI | Crostini topped with Goat Cheese, Pesto and Sun-Dried Tomatoes.

TOMATO POMODORO CROSTINI | Fresh Marinated Roma Tomatoes, Parmesan Cheese and Basil Chiffonade served on Toasted French Baguettes.



SMOKED SALMON CANAPÉS | Canapés topped with Smoked Salmon, Capers and Dill.

TEQUILA LIME SHRIMP PHYLLO CUP | Shrimp tossed with Tequila, Lime and Cilantro. Served in a Phyllo Cup with Tomatillo Salsa and Sour Cream.

SALMON PINWHEELS | Roll-Ups stuffed with Salmon Mousse and Dill Cream Cheese.

SOUTHWEST VEGGIE PINWHEELS | Roll-Ups stuffed with Black Beans, Peppers and Chipotle Cream Cheese.

MEDITERRANEAN PLATTER | Marinated Grilled Eggplant, Artichoke Hearts, Olives, Roasted Red Pepper Hummus and Toasted Pita Chips.

ROASTED MARINATED VEGETABLE TRAY | Fresh sliced Seasonal Vegetables roasted and drizzled with a Balsamic Vinaigrette.

FRESH VEGETABLE TRAY | An assortment of sliced Vegetables served with Ranch Dip.

GOURMET CHEESE TRAY | Domestic and Imported Cheeses served with an assortment of Crackers.

FRESH FRUIT TRAY | Fresh sliced Seasonal Fruits.

PETITE SANDWICHES | Chef's assortment.

SPINACH BOULE | Zesty Spinach and Herb Dip served in a Round Pumpernickel Loaf. Also includes Crackers.

8 LAYER MEXICAN DIP | Layered Vegetarian Refried Beans, Guacamole, Sour Cream, Salsa, Cheddar Cheese, Tomatoes, lettuce and Olives, served with Tortilla Chips.

TORTILLA CHIPS WITH GUACAMOLE & SALSA | Crisp Flour Tortilla Chips served with Guacamole and Fresh Garden Salsa.



LUNCH BUFFETS

Comforting classics and specialty creations offer flexibility for daytime events.



CLASSIC CREATIONS

WORKING LUNCH BUFFETS

CLASSIC DELI BUFFET | Build-Your-Own Sandwich Buffet with sliced Ham, Turkey, Salami, American Cheese and assorted Sandwich Breads. Served with Lettuce, Tomatoes, Olives and Pickle Spears. Select your choice of Potato Salad, Coleslaw, Pasta Salad or Potato Chips. Dessert includes Brownies or Cookies.

EXECUTIVE DELI BUFFET | Build-Your-Own Gourmet Sandwich Buffet with sliced Ham, Roast Beef, Salami, Smoked Turkey, Chicken, Egg or Tuna Salad and a sliced Cheese assortment with a Gourmet Bread selection. Served with Lettuce, Tomatoes, Olives, Pickle Spears, Potato Chips and Coleslaw. Dessert includes Brownies or Cookies.

CALIFORNIA STYLE BUFFET | Build-Your-Own Gourmet Salad. Served with an assortment of Wraps or Panini Sandwiches. Select from Spring Mix or Romaine Lettuce. Served with Chicken or Beef Slices as salad toppers. Dessert includes Gourmet Cookies.

Add Soup du Jour or Chili for an additional charge.

LUNCHES TO-GO

DELI BOXED LUNCH | Choose from Roast Beef, Turkey, Ham, Chicken Salad or a Vegetarian selection. All choices are available with or without Cheese and also include Whole Fruit, Potato Chips and Cookies.

DELUXE BOXED LUNCH | Choose from Roast Beef, Turkey, Ham, Chicken Salad or a Vegetarian selection. All choices are available with or without Cheese and also include a Chef's Side Salad, a Fresh-Cut Fruit, Potato Chips and Cookies.

EXECUTIVE BOXED LUNCH | Includes choice of Wrap (from selection below) Fresh-Cut Fruit and a Chef's Side Salad. Dessert includes Lemon Bars, Brownies or Cookies.

CHICKEN CAESAR WRAP | Char-Grilled Chicken, Parmesan Cheese, Romaine Lettuce and Creamy Caesar Dressing tucked into a delicious wrap.

ITALIAN GRILLED VEGETABLE WRAP | Grilled Eggplant, Onions, Sweet Peppers and Zucchini tucked into a delicious wrap with Provolone Cheese.

SANTA FE CHICKEN WRAP | Char-Grilled Chicken Breast, Cheddar Cheese, Lettuce, Green Onions, Black Olives, Chipotle Mayonnaise and Guacamole tucked into a delicious wrap.

BENTO BOX LUNCHES

ASIAN

Seitan or Beef Bahn Mi with Cilantro, Cucumber and Shredded Carrot on a French Baguette
Soy-braised Potato and Green Onion Potato Salad
Soba Asian Noodle Salad
Sesame and Snow Pea Salad
Kelp Chips
Chocolate and Black Bean Wontons

INDIAN

Papri Chaat Seasoned Yogurt with Chick Peas, Sliced Red Onions, Mango Chutney, Cilantro Chutney, Fried Wonton Noodles
Naan Bread
Potato Upma
Chicken Korma Roll or Paneer Vegetable Roll
Kreer

SPANISH

House-made Guacamole
Fried Tortilla Chips
Cold Chicken or Vegetable Fajita Lettuce Wraps
Black Bean and Corn Salsa
Mexican Chocolate Chili
Brownie

GERMAN

German Potato Salad
German Red Cabbage and Apple Slaw
Cold Bratwurst or Tofu and Pickle Salad
Bavarian Pretzel with Spicy Mustard
German Chocolate
Brownie

AMERICAN

Pastrami on Marble Rye or Tofurky
Half Sour Pickles
Kettle Chips
Pasta Salad with Artichoke, Roasted Peppers, Bocconcini, Fresh Basil
NY Style Cheesecake

THEME BUFFETS

Bold and enticing features bring flavors from around the world to your event!



DIVERSE & DELICIOUS

MEDITERRANEAN STYLE BUFFET |

Marinated Chicken Breast Sautéed in a Pinot Grigio Wine Sauce with Olives and Spinach. Served with Spanakopita, Ratatouille, Rice Pilaf with Pine Nuts and Raisins, Classic Greek Salad, Hummus with Pita Chips and Baklava.

VEGETARIAN PASTA BUFFET |

Pasta Primavera and Cheese Tortellini are accompanied by Marinara, Alfredo and Pesto Sauces. Served with a Garden Vegetable Sauté, Classic Caesar Salad, Garlic Bread and Parmesan Cheese.

THANKSGIVING STYLE BUFFET |

Sliced, slow-roasted Turkey Breast with Gravy and traditional Bread Stuffing, accompanied by Candied Yams, Broccoli au Gratin, Mashed Potatoes, Mixed Greens with a House Vinaigrette and Cranberry Sauce. Dessert includes Pumpkin Pie.

PRIME RIB BUFFET |

Prime Rib au Jus, slow roasted and served with Horseradish Sauce, accompanied by Roasted Red Skinned Potatoes, Glazed Carrots and a Classic Caesar Salad. Served with your choice of Dessert.

BACKYARD BARBECUE COOKOUT |

Barbecued Chicken and Barbecued Pork Ribs. Accompanied by Baked Beans, Corn on the Cob, Potato Salad, Tossed Salad and Fresh Fruit Salad. Served with Cornbread with Honey Butter and choice of Pie.

ALL AMERICAN BUFFET |

Burgers, Hot Dogs and Veggie Burgers. Accompanied by your choice of two: Potato Salad, Calico Bean Salad, Coleslaw, Pasta Salad, Corn on the Cob or Baked Beans. Also includes Chips, Watermelon Wedges and assorted Cookies and Brownies.

FIESTA FAJITA BUFFET |

Your choice of Chicken, Beef or Vegetable Fajitas, accompanied by Spanish Rice, Refried Beans, Warm Flour Tortillas, Guacamole, Sour Cream, Shredded Lettuce, Fresh Salsa, Crisp Flour Tortilla Chips and assorted Cookies.

GRAND DINNER BUFFET |

A carving station offers Carved-To-Order Top Sirloin Beef au Jus and Slow-Roasted Turkey Breast. Accompanied by Roasted Red Skinned Potatoes, Chef's Seasonal Vegetable, Mixed Greens with House Vinaigrette, Horseradish, Cranberry Sauce and Dijon Mustard. The Pasta Station offers assorted Pastas accompanied by Marinara, Alfredo and Pesto Sauces. Includes your choice of Dessert.

Additional entrees available, just ask!



BUFFET OFFERINGS

Hand-selected menus offer the perfect combination for any occasion!



BUILD YOUR OWN

STARTERS

(Choice of one)

Mixed Greens with House Vinaigrette
Italian Salad
Caesar Salad
Caprese Salad
Spinach Salad with
Raspberry Vinaigrette
Spring Mix with Poppy Seed Vinaigrette

ENTRÉES

(Choice of one)

Country Fried Chicken
Chicken Marsala
Chicken Piccata
Chicken Parmesan
Bourbon Chicken
Chicken Cordon Bleu
Roast Turkey Breast with Gravy
Baked Cod
Roast Pork Loin
Meat Lasagna

VEGETARIAN

(Choice of one)

Baked Ziti
Vegetable Lasagna
Penne with Alfredo Sauce
Spinach and Sun-Dried Tomato Pasta
Pasta Primavera
Homemade Macaroni & Cheese

STARCHES

(Choice of one)

Potatoes Au Gratin
Cornbread Dressing
Orzo Pilaf
Roasted Red Skinned Potatoes
Parmesan Crushed Red Skinned Potatoes
Garlic Mashed Potatoes
Baked Sweet Potatoes
Mushroom Risotto
Rice Pilaf

VEGETABLES

(Choice of one)

Green Beans Amandine
Green Beans in Dill Butter
Vegetable Medley
Honey Glazed Carrots
Sautéed Squash & Zucchini
Sautéed Spinach
Broccoli Amandine

DESSERTS

Choice of homemade Dessert



ENTRÉES

*Exceptional dishes create a memorable meal
at your special gathering.*



MAIN ATTRACTIONS

ROASTED RED PEPPER & VEGETABLE PASTA | Penne Pasta with Fresh Sautéed Vegetables in a Roasted Red Pepper Cream Sauce, garnished with Parmesan Cheese.

CHICKEN PARMESAN | Lightly breaded Chicken Breast topped with fresh Marinara Sauce, Parmesan and Mozzarella Cheeses.

HAZELNUT CRUSTED CHICKEN | Marinated Chicken Breast encrusted with Hazelnuts and topped with a Cranberry Demi-Glaze.

CHICKEN MUSHROOM STROGANOFF | Sautéed Chicken Breast with Mushrooms in a rich Stroganoff Sauce. Served over a bed of Noodles and garnished with Sour Cream and Red Pepper Coulis.

BAKED VEGETARIAN LASAGNA | Pasta layered with Sautéed Vegetables, Blended Cheeses and topped with Marinara Sauce.

STUFFED PORK TENDERLOIN | Pork Tenderloin stuffed with Polenta, Corn and Dried Cherries, topped with a light Champagne Sauce.

MAPLE MUSTARD GLAZED SALMON | Seared Filet of Salmon baked with Maple and Dijon Mustard Glaze.

SOLE STUFFED WITH BROCCOLI & CHEESE | Baked Sole stuffed with Broccoli and Aged Cheddar Cheese. Served with a Beurre Blanc Sauce.

SEARED TUNA WITH WASABI | Grilled Tuna Steak served with a Wasabi Aioli.

RED SNAPPER WITH RED PEPPER RELISH | Pan-fried Red Snapper Filet. Topped with thinly sliced Potatoes and served on a bed of Greens, drizzled with a Red Pepper Cream Sauce.

BEEF TENDERLOIN STUFFED WITH SPINACH & BLUE CHEESE | Fresh Sautéed Spinach and Blue Cheese rolled inside a Beef Tenderloin, served with a Red Wine Demi-Glaze.

MACADAMIA SEA BASS | Sea Bass lightly dusted with Macadamia Nuts. Served with a Beurre Blanc Sauce.

FILET MIGNON WITH GORGONZOLA BUTTER | Seared Filet Mignon served with a California Cabernet Sauce and topped with Gorgonzola Butter.

OSCAR FILET MIGNON | Filet Mignon topped with Jumbo Lump Crabmeat. Served with a Hollandaise Sauce.

ASIAGO BAKED CHICKEN SUPREME | Seared Chicken Breast stuffed with Asiago Cheese and Fresh Spinach.

CEDAR PLANK GRILLED SALMON | Salmon grilled on a Cedar Plank. Topped with Granny Smith Apples and a Cinnamon-Mint Crème Fraiche.

*All Entrée selections include Mixed Greens with House Vinaigrette, freshly baked Rolls with Butter, your choice of a Vegetable and a Starch.
Also included: Full Coffee Service, Ice Water and Homemade Dessert.*

DESSERTS

Decadent delights that are the perfect ending to any event - or the star of it!



SWEET ENDINGS

SUNDAE BAR

Vanilla or Chocolate Ice Cream with your choice of four toppings:
Hot Fudge, Rainbow Sprinkles, Chocolate Jimmies, Chocolate Sauce, Butterscotch Sauce,
Caramel Sauce, Chocolate Chips, Chopped Peanuts, Whipped Cream or Marshmallow Fluff.

ASSORTED DESSERT BARS

FUDGE BROWNIES

ASSORTED PIES, FRUIT OR CREAM

FRESH SEASONAL FRUIT

JUMBO BAKED COOKIES

NEW YORK STYLE CHEESECAKE

FRUIT TORTE

WARM APPLE DUMPLINGS

LAYER CAKE

Your choice of Chocolate, Vanilla or Carrot





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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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