







WHAT WE

Dffer

Our ART OF CATERING GUIDE offers a wide selection of cuisine from meeting breaks to business lunches and enticing dinners to elaborate receptions. We have prepared this collection of culinary creations to demonstrate the extraordinary capabilities of our culinary and catering service experts. We are committed to providing the highest level of catering expertise and will work closely with key stakeholders to create a collection of menus that are customized specifically for your campus community. Whether your event is for 20, 200 or 2,000 guests and beyond, our catering team will guide you through every aspect of your event plan to ensure success.



Boxed Lunches **Barbecue Cookout** 

**Milestone Celebrations** 

**Holiday Parties** 

**Corporate Parties** 

Sample Packs



Step 1: Account Setup

Log in to the Catertrax Website using the QR code or https://cschq.catertrax.com/ and fill out the account setup request form.



Step 2: Start using Catertrax to place your catering request orders. Events are considered "confirmed" once the quote and event details outlined in the quote are approved and signed off by the individual

Please contact us for more information.

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

## 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 Onion, Capers, Tomato 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)









Sophisticated flavors and flawless presentation adds class to any gathering.

# **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 with 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.







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

## 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**

Freshly sliced Seasonal Vegetables roasted and drizzled with a Balsamic Vinaigrette.

# **Fresh Vegetable Tray**

An assortment of Vegetables sliced and 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.











Comforting classics and specialty creations offer flexibility for daytime events.

# 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, Onion, Sweet Peppers and Zucchini tucked into a delicious wrap with Provolone Cheese.

#### Santa Fe Chicken Wrap

Char-Grilled Chicken Breast, Cheddar Cheese, Lettuce, Green Onion, Black Olives, Chipotle Mayonnaise and Guacamole tucked into a delicious wrap.

Asian	Indian	Spanish	German	American
Seitan or Beef Bahn Mi	Papri Chaat Seasoned	House-made	German Potato Salad	Pastrami on
with Cilantro, Cucumber	Yogurt with Chick Peas,	Guacamole		Marble Rye or Tofurky
and Shredded Carrot	Sliced Red Onions,		German Red Cabbage	
on a French Baguette	Mango Chutney and	Fried Tortilla Chips	and Apple Slaw	Half Sour Pickles
Soy-braised Potato	Cilantro Chutney	Cold Chicken or	Cold Bratwurst or Tofu and Pickle Salad	Kettle Chips
and Green Onion	Fried Wonton Noodles	Vegetable Fajita Lettuce Wraps	and Pickle Salda	Pasta Salad
Potato Salad	Naan Bread	Lettuce wrops	Bavarian Pretzel	with Artichoke
Soba Asian	Nucli Dicuu	Black Bean	with Spicy Mustard	
Noodle Salad	Potato Upma	and Corn Salsa		Roasted Peppers
Sesame and Snow Pea Salad	Chicken Korma Roll	Mexican Chocolate	German Chocolate Brownie	Bococcini
Kelp Chips	or Paneer Vegetable Roll	Chili Brownie		Fresh Basil
	<u>Khoor</u>			New York Style
Chocolate and	Kheer			Cheesecake
Black Bean Wontons				

## **BENTO BOX LUNCHES**





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

### **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 Sautée, 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 entreés available, just ask!











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

#### 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)

Homestyle 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 and 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 and Zucchini Sautéed Spinach Broccoli Amandine

**Desserts** Choice of homemade Dessert









Exceptional dishes create a memorable meal at your special gathering.

## **Roasted Red Pepper and 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 and 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 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.











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

#### 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





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



