

Conditions of Service

AVI Fresh at Ohio Wesleyan University

House linens, china and labor are included in our wedding packages. Customizable event options include specialty linens and china at competitive pricing. We understand that changes other than the guest count are sometimes necessary and unavoidable; however, to ensure the success of your event we ask that any necessary menu or event changes be requested within one week. Additionally, a final guaranteed guest count should be submitted within two weeks prior to the event. Any changes made after this time will incur a 150.00 labor fee.

Please note: Once the final, guranteed guest count is in place, it cannot decrease but may increase with the approval of the event planner.

Due to health regulations and liability, we cannot supply the client with any leftover food nor can we allow outside food, beverages or alcoholic beverages. Prices are subject to change without notice except for events with a signed contract. Ohio State Sales Tax and service fees shall be added where applicable. Upon contract signing, a deposit of at least 50% of the bill will be due to secure the date with the reamining balance collected 24 hours prior to the event date. If an event exceeds the contracted end time, overtime service hours (30.00 per server, per hour) will be billed. Tipping is appreciated when our service meets your expectations, but is always left to your discretion.

We look forward to planning your special day!

Contact us at 740.368.3287 or bishopcatering@owu.edu



Revised 2/21/20

Standard Bar Package



All dinner packages include the Standard Bar Package which consists of a champagne toast and a three-hour open bar with the following selections

Extended Bar 200.00 per hour, alcohol billed upon consumption

Bud Light
Yuengling
Local Session IPA
Stella Artois

House Wine
Cabernet Sauvignon
Chardonnay
Blush

Liguor
Tito's
Jack Daniels
Bacardi
Beefeater



Classic Package

All dinners include local, seasonal vegetables, house-made rolls and butter, as well as the standard bar package and lightweight linens. Dessert options available upon request for an additional charge.

Hors D'oeuvres (passed)

Choose Two
Spanakopita
Local Roma Tomato and Garlic
Bruschetta
Swedish Meatballs
Thai Beef Satay
Smoked Salmon Canape
Smoked Chicken Apple Tartlet

Hors D'oeuvres (stationary)

Choose One
Mezza Platter
Sliced Fruit Platter
Vegetable Platter with Ranch Dip
Domestic Cheese Board

Enhance Your Experience

Charcuterie Board | 5.00 per person

75 per person buffet 80 per person plated

Entrée Choice

Choose Two
Apple Brie Stuffed Chicken
Chicken Florentine
with Sun-Dried Tomato Cream
Tuscan Quinoa Stuffed Pepper
with Smoked Tomato Coulis
Roasted Strip Steak
with Red Wine Demi-Glace
Grilled Pork Chop
with Dried Cherry Apple Chutney
Seared Creole Crab Cakes
with Mango Salsa

Salad Choice

Choose One Garden Salad Caesar Salad Spinach Salad

Side Choice

Choose One
Roasted Garlic Whipped Potatoes
Rosemary Roasted Potatoes
Brown Rice Pilaf
Parmesan Herb Risotto



Premier Package

All dinners include local, seasonal vegetables, house-made rolls and butter, as well as the standard bar package and lightweight linens. Dessert options available upon request for an additional charge.

Hors D'oeuvres (passed)

Choose Two
Caprese Eggplant Crisp
Mini Crab Cakes
Jumbo Shrimp Cocktail
Bacon Wrapped Scallops
Bacon Wrapped Chicken
Beef Tenderloin Crostini

Hors D'oeuvres (stationary)

Choose One
Exotic Fruit Platter
Assorted Vegetable Platter
Imported Cheese Board
Charcuterie Board

110 per person buffet 115 per person plated

Entrée Choice

Choose Two
Wild Mushroom Wellington
Seared Wild Salmon
with Lemon Beurre Blanc
Chicken Oscar
with Hollandaise Sauce
Braised Short Ribs
Boursin Crusted Filet of Beef
Jumbo Shrimp Scampi
Asiago, Asparagus and Roasted Red
Pepper Stuffed Chicken Breast

Side Choice

Choose One
Herbed Potato Cake
Wild Rice Risotto
Parmesan Gnocchi
with Roasted Garlic Oil
Three Cheese Scalloped Potatoes

Salad Choice

Choose One Harvest Salad Mediterranean Salad Steakhouse Wedge Salad

