



ALFRED UNIVERSITY

CATERING BY AU FRESH

FOOD
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RULES



AU
FRESH

WELCOME TO AU FRESH CUSTOM CATERING

AU Fresh is your on-site meeting and event planning resource at Alfred University. We go the extra mile to customize any event to fit your budget and culinary preferences. From an intimate meeting of five guests to department-wide celebrations of 1,000 guests or more, rest assured that AU Fresh Catering is the perfect solution for you. Our published menu represents only a small sample of our standard offerings available; we welcome our guests looking for something different and personalized. Let us be your on-site catering concierge service!

ORDERING PROCEDURES

Customers that wish to customize an event should contact us by calling or emailing the catering department. Catering orders that do not require customization are accepted through our online ordering system. Our team will confirm all online orders within 24 business hours. Visit our webpage to place your order, www.aviserves.com/alfred/catered-events

ENSURE YOUR ORDER RECEIVES THE ATTENTION IT DESERVES

We suggest contacting us a minimum of 72 hours (three business days) ahead. Last minute orders could be limited to product availability and delivery time. All orders placed through Alfred University departments a minimum of 7 days prior to the event will receive a 10% discount on orders of \$100 or more. Any changes in count, location etc. less than three days prior to your event will result in removal of the discount.

YOUR ON-SITE AU FRESH CATERING TEAM

Contact us by calling 607. 871. 2285 or email catering@alfred.edu.

OFFICE HOURS

Monday - Friday 8:00 AM – 4:00 PM

PAYMENT OPTIONS

AU Fresh accepts all major credit cards and company checks. Approved clients may bill their cost centers or charge accounts.

CANCELLATION POLICY

We require 24 hours notice to cancel an order. Orders canceled within 24 hours are subject to charges.

OFF-SITE CATERING

AU Fresh can help plan and execute off site events. Need to organize a Department Barbecue or Picnic? AU Fresh Catering is here to help. Standard off site events delivered to locations other than Powell Campus Center or Ade Hall are subject to a \$15.00 delivery fee. Large off site events of over 100 guests or more will require an additional fee of \$1.00 per guest. Use of china is also subject to charge.

As we may continue to experience product shortages due to national supply chain issues, please be aware menu modifications may be necessary to accommodate your event.

BREAKFAST



Breakfast

Prices per guest

Minimum of five guests

CLASSIC CONTINENTAL | 6.00

A choice of Fresh Baked Muffins, Danish or Scones with Butter and assorted Jams

FRENCH BISTRO | 8.00

Individual Quiche, Sliced Fruit, and choice of Fresh Baked Muffins, Danish or Scones

AU CONTINENTAL | 7.00

Individual Greek Yogurts, Seasonal Fruit Toppings, House-made Granola, Dried Fruit, Chocolate Chips, Coconut and Assorted Breakfast Breads

BREAKFAST SANDWICH BUFFET | 8.00

Served with your choice of Fruit Salad or Potato Cakes

Assorted Teas upon request. Breakfast Sandwiches are made with Scrambled Eggs, Cheese and the following:

Choice of Bagel, Croissant, or English Muffin

Choice of Sausage, Smoked Ham, Bacon or Roasted Vegetables

EXECUTIVE BREAKFAST | 11.00

Scrambled Eggs, Potatoes O'Brien, Breakfast Pastry and Sliced Fruit

Choice of Bagel, Croissant, or English Muffin

Choice of Bacon, Ham, Sausage

Choice of French Toast or Pancakes

OATMEAL BAR | 6.00

Almonds, Maple Syrup, Brown Sugar, Craisins or Raisins, Diced Strawberries, Dried Banana Chips, Fresh Berries and Chocolate Chips

COFFEE SERVICE | Small (serves 10) 20.00 | Large (serves 20) 40.00

Coffee Service includes cups, creamer, sugar, stirrers and napkins

A La Carte

Prices per dozen, unless noted

Plain Croissant | 12.00

Assorted Croissant | 14.00

Fruit and Nut Danish | 9.00

Breakfast Breads | 13.00

Assorted Doughnuts | 12.00

Assorted Muffins | 13.00

Cinnamon Rolls | 16.00

Yogurt Parfaits | 3.00 Per Person



LUNCHTASTIC



Lunch Buffets

All hot buffets require a minimum of 10 guests and come standard with chafers, linens, disposable plates, serving utensils and cutlery. Prices are per guest.

HOT SANDWICH BUFFET | 14.00

Served with condiments and bread, French Fries and your choice of Cole Slaw or AU House Salad.

Your choice of one sandwich filling

Roast Turkey and Gravy
Chicken Parmesan
Italian Marinated Grilled Chicken Breast
Philly Cheesesteak
Beef on Weck
Grilled Tofu Steak with Chimmichurri Sauce

Your choice of three toppings

Select Cheese
Lettuce and Tomato
Peppers and Onions
Mushrooms
Caramelized Onion
Pickles

Add-ons

Cookies and Brownies | 1.25 (per person)
Upgraded Salad Selection (see page 13) | Price will vary

IDAHO BAKED POTATO BAR | 10.00

Served with Cheese Sauce, Crumbled Bacon, Broccoli, Cheddar, Scallions, Salsa, Sour Cream, Whipped Butter, one specialty topping and your choice of Caesar Salad or Garden Salad

Specialty Toppings | 3.00 ea.

Chili
BBQ Beef Brisket
Curried Vegetables
BBQ Pulled Pork
Vegetable Chili

Add Cookies and Brownies 1.25

COMFORT | 15.00

Served with your choice of two entrées, two sides and your choice of Garden Salad or Coleslaw

Your choice of two Entrées

Boneless Fried Chicken Breast
Smothered Chicken with Peppers, Onions and Mushrooms with a light cream sauce
Potato and Cheese Pierogies
Herb Rubbed Pork Loin with Au Jus (*increments of 10 servings*)
Traditional Meatloaf (*increments of 10 servings*)

Your choice of two sides

Macaroni and Cheese
Roasted Garlic Mashed Potatoes
Potato Salad
Wild Rice Pilaf
Lemon Garlic Green Beans
Sweet Corn with Butter
Fresh Vegetable Medley

Add Cookies and Brownies 1.25

PERFECT PIES



PIZZA AND WINGS

CHEESE PIZZA | 14 INCH ROUND 13.00 | FULL SHEET 22.00

Mozzarella and Tomato Sauce

PEPPERONI PIZZA | 14 INCH ROUND 15.00 | FULL SHEET 25.00

Pepperoni, Mozzarella and Tomato Sauce

MEAT LOVERS PIZZA | 14 INCH ROUND 18.00

Bacon, Pepperoni, Sausage, Ham, Mozzarella and Tomato Sauce

BUFFALO CHICKEN | 14 INCH ROUND 18.00

Buffalo Crispy Chicken, Mozzarella Cheese and Blue Cheese Dressing

VEGGIE LOVERS PIZZA | 14 INCH ROUND 16.00

Mushrooms, Onions, Green and Red Peppers, Black Olives, Spinach, Mozzarella and Garlic Oil

GREEK PIZZA | 14 INCH ROUND 18.00

Artichokes, Feta Cheese, Olives, Spinach, Roasted Red Peppers, Mozzarella and Garlic Oil

BONE IN WINGS | MARKET PRICE

Served with Blue Cheese or Ranch and Celery Sticks

Choice of: Buffalo Mild, BBQ, Garlic Parmesan or Sweet and Tangy

PIZZA
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PARTY





WRAP IT UP!

NEED IT TO GO...BOX IT UP

SANDWICH OR WRAP BOXED LUNCH | 8.75

Choice of any Sandwich or Wrap, Bag of Chips, Two Fresh Baked Cookies,
Condiments and Serveware

GLUTEN SENSITIVE SANDWICH BOXED LUNCH | 10.25

SIGNATURE SANDWICHES AND WRAPS

All Signature Sandwich and Wrap selections are available in Platters and Boxed Lunches.

SANDWICHES AND WRAPS | 11.00 PER PERSON

Create your own assortment of Sandwiches and Wraps. All Sandwiches and Wraps are half cut and served with House-made Chips and Cookies or Brownies

Less than 12 guests choice of three, 12 or more guests choice of four

ROAST BEEF AND CHEDDAR

Tender Roast Beef Slices topped with Lettuce and Tomato on a Jalapeno Wrap

BLACKENED CHICKEN

Blackened Chicken, Cucumber Ribbons, Red Onion, Fresh Cilantro, Field Greens, Tarragon Aoli on Sesame Kaiser Roll

B.A.L.T

Crisp Bacon, Sliced Avocado, Lettuce, Tomato, and Garlic Aoli, on Toasted Sourdough Bread

TURKEY AND SWISS

Roasted Turkey, Swiss Cheese, Mescaline and Tomatoes in a Garlic Wrap

TURKEY GUACAMOLE

Sliced Turkey Breast with Pea Shoots, Tomato, Havarti Dill Cheese, Bacon and Guacamole on Croissant

ROAST BEEF AND CHEDDAR HOAGIE

Slow Roasted Beef, Lettuce, Tomato, Fried Onion, Bacon, Cheddar and Horseradish Cream Sauce

HAM AND SWISS

Ham and Swiss Cheese, Lettuce and Tomatoes on a Plain White Wrap

THE GREEK

Jalapeno Falafel, Lettuce, Cucumber Ribbons, Slivered Almonds, Red Grapes, Kalamata Olives, with Crumbled Tofu and Greek Dressing in a Pita

GRILLED PORTOBELLO

Marinated Grilled Mushroom Cap with mixed Field Greens, Roasted Red Pepper, Smoked Gouda Cheese, and Basil Pesto Aioli on Multigrain Ciabatta Roll

SOUTHWEST

Cilantro Lime Black Bean Hummus, Roasted Vegetables, Lettuce, Tomato and Avocado in a Garlic Wrap

DELI TRAYS | 11.00 PER PERSON

Served with Assorted Breads, Leaf Lettuce, Tomatoes, Deli Pickles, Condiments and fresh cut Kettle Chips

Your choice of three selections

Ham, Turkey Breast, Roast Beef, Mediterranean Tuna Salad, Lemon Tarragon Chicken Salad and Roasted Seasonal Vegetables

Your choice of two sliced cheeses

American, Swiss, Cheddar, Pepper Jack or Provolone

AU Slider Sandwich | 124.00 SERVES 25 PEOPLE | 225.00 SERVES 50 PEOPLE

Served with Deli Pickles, Condiments and House-made Chips and Cookies or Brownies

Your choice of two selections

Tuna Salad, Egg Salad, Chicken Salad or Hummus Veggie



Need something more portable...

make it a wrap



A close-up photograph of a white ceramic bowl filled with a clear, light-colored soup. The soup contains several pieces of white, tender chicken meat, sliced carrots, and sliced celery. A fresh green parsley leaf is placed on top of the soup as a garnish. The bowl is set against a blurred background of green and blue. An orange banner with white text is at the top, and an orange banner with white text is at the bottom. A decorative border of orange dots surrounds the bowl.

SCRATCH-MADE

NEED IT TO GO...BOX IT UP

FRESH SALAD BOXED LUNCH | 9.00

Choice of any Salad, Ciabatta Roll with Butter, Seasonal Fruit,
Two Fresh Baked Cookies, Condiments and Service-ware

GLUTEN SENSITIVE SALAD BOXED LUNCH | 9.00

Suggested Enhancements

Chicken | 2.00

Sirloin | 3.00

FRESH SALADS

All Salads are available as Individual, Family Style, Build Your Own Salad Bar or Boxed Lunches.

Salads are served with your choice of dressings and Dinner Rolls

Small - up to two dressings | Medium - up to three dressings | Large - up to four dressings

Traditional Ranch, Classic Caesar, Light Raspberry Vinaigrette,

Red Wine Vinaigrette, Blue Cheese or French

Small (serves up to 8) | Medium (serves up to 15) | Large (serves up to 25) | Individual (Entrée size)

AU HOUSE SALAD | 5.00 PER PERSON

Mixed Field Greens with Cucumber, Cherry Tomato, Pickled Red Onion, Fried Garbanzo Beans, and Shredded Carrots

CAESAR | 5.00 PER PERSON

Romaine, Shaved Parmesan and Croutons (suggested dressing classic Caesar)

PASTA SALAD | 5.00 PER PERSON

Tri Colored Rotini with Diced Squash, Onion, Pepperoni, Salami, Cheese, Tomato, Banana Peppers, and Broccoli tossed in Italian Vinaigrette.

HARVEST | 6.00 PER PERSON

Field Greens, Apples, Candied Walnuts, Dried Cranberries and Sunflower Seeds
(Suggested dressing Light Raspberry Vinaigrette)

GREEK | 6.00 PER PERSON

Romaine, Mixed Greens, Artichokes, Tomatoes, Cucumbers, Roasted Red Peppers, Kalamata Olives and Feta Cheese (Suggested dressing Red Wine Vinaigrette)

BLT POTATO | 6.00 PER PERSON

Red Skin Potato, with Romaine Heart Lettuce, Tomato, and Bacon Bits, tossed in Tarragon Aioli

SPINACH, BEET AND ORANGE | 6.00 PER PERSON

Arugula, Spinach, Roasted Beets, Oranges, Shaved Red Onions, Quinoa, Goat Cheese and Toasted Almonds (Suggested dressing Red Wine Vinaigrette)

CHICKPEA AND KALE | 6.00 PER PERSON

Romaine, Kale, Red Cabbage, Carrots, Cucumbers, Tomatoes, Smoked Paprika Crispy Chickpeas and Shaved Parmesan (Suggested dressing Red Wine Vinaigrette)

Add one of the following to enhance your Salad

SLICED CHICKEN BREAST | 2.00 PER PERSON

GRILLED SIRLOIN | 6.00 PER PERSON

SOUP | QUART 9.00 (serves 3-4) | GALLON 30.00 (serves 12-16) | INDIVIDUAL 2.00

All of our soups are made from scratch in house and served with Crackers.

Choice of Butternut Squash Bisque, Tomato Basil Bisque, Chicken Noodle, Beef or Vegan Chili

SUBSTITUTE

GARLIC BREADSTICKS | 0.55

CIABATTA DINNER ROLLS | 0.75

SNACK ATTACK



FRESH SNACK PLATTERS

Small (serves 12) | Large (serves 48)

	<i>Small</i>	<i>Large</i>
Seasonal Sliced Fruit Platter	28.00	90.00
Fresh Crudite with Buttermilk Ranch Dip and House-made Hummus	20.00	50.00
Domestic Cheese, Nut and Dried Fruit Platter with Crackers	44.00	110.00

FRESH SNACK BOWLS

Small (serves 12) | Large (serves 48)

	<i>Small</i>	<i>Large</i>
Pita Chips with Traditional and Seasonal House-made Hummus	14.00	48.00
Corn Tortilla Chips with Traditional and Seasonal Salsa	12.00	40.00
House-made Chips with Charred Onion Dip <i>Original, Cajun, Ranch, Rosemary, Parmesan</i>	12.00	40.00

INDIVIDUAL PACKAGED SNACKS

Nature Valley Granola Bar | 1.50
Kind Bar (Gluten Free) | 3.00
Clif Bar | 3.00
Assorted King Size Candy Bar | 3.00



DELICIOUS APPS



Hot Starters

Spanakopita | 13.00 per dozen
Mini Quiche | 16.00 per dozen
Cocktail Meatballs | 4.00 per person
Grilled Chicken Quesadillas with Salsa | 3.00 per person
Mini Spring Rolls | 9.00 per dozen
Sausage Stuffed Mushrooms | 14.00 per dozen
Chicken Satay with Ginger Sesame Sauce | 3.00 per person
Buffalo Chicken Dip with House-made Tortilla Chips | 3.00 per person
Spinach Artichoke Dip with House-made Pita Chips | 3.00 per person
Crab Cakes | 34.00 per dozen
Shrimp Wonton | 38.00 per dozen

Cold Starters

Fresh Tomato Bruschetta | 9.00 per dozen
Roasted Marinated Vegetable Tray | Small 32.00 | Large 67.00
Charcuterie Platter | 96.00 | serves 35
Curried Chicken in Phyllo Cups with Apple Chutney | 16.00 per dozen
Cucumber and Avocado Tray | 3.00 per person
Zucchini Wrapped Tofu with Thai Peanut Sauce | 3.00 per person
Caprese Skewer | 3.00 per person



BUFFET BONANZA



Themed Buffets

All hot buffets require a minimum of 10 guests and come standard with chafers, linens, disposable plates, serving utensils and cutlery. Prices are per guest.

TAPAS BAR | 19.00 PER PERSON

CHOICE OF TWO

Chicken Skewer

Herb Skewer

Stuffed Portobello filled with Blue Cheese and Spinach

Baked Chili Shrimps with Chorizo

Fried Calamari with Cherry Pepper Red Sauce, Gruyere and Ancho Pepper Aoli

Marinated Olives and Artichokes, Marinated Vegetable Salad, Crudite, Sweet Chilies stuffed with Herbed Cheese, Hummus with Pita Chips and House Bread.

ALL AMERICAN PICNIC BUFFET LUNCH | 15.00

Hamburgers, Hot Dogs, Garden Burgers, Relish Tray and Condiments, Pasta Salad, Baked Beans, Sliced Melon, Chips, assorted Cookies

THANKSGIVING STYLE BUFFET LUNCH | 15.00

Sliced Turkey Breast with Gravy, Traditional Bread Stuffing, Candied Yams, Broccoli Au Gratin, Mashed Potatoes, Cranberry Relish, House Salad, Oven Baked Rolls, Apple and Pumpkin Pie

ASIAN AMERICAN | 15.00

CHOICE OF TWO

Sweet and Sour Chicken

Honey and Ginger Marinated Grilled Flank Steak

Chicken and Broccoli

Shrimp and Seasonal Vegetables

Vegan Stir Fry Vegetables

Served with Asian Salad, Steamed Jasmine Rice or Fried Rice, Egg Rolls, Panzu, LoMein Noodles and select Dessert

MEDITERRANEAN | 15.00

CHOICE OF TWO

Lemon Butter Chicken

Falafel

Beef Kafta

Chicken or Beef Kabob

Served with Tabbouleh Salad, Greek Salad, Roasted Baby Potato with Rosemary and Fennel, Squash with Eggplant and Peppers and select Dessert

BBQ | 17.00

CHOICE OF TWO

Smoked Pulled Pork

Grilled Marinated Chicken

Buttermilk Fried Chicken

BBQ Seitan

Add Smoked Beef Brisket | 4.00 Per Person

Your choice of two Salads

AU House Salad, Macaroni Salad, Piña Colada Cole Slaw

Served with Salt Potatoes, Kaiser Roll, Smoked Five Bean Baked Beans, Honey and Cilantro Cornbread and select Dessert
Add Seasonal Corn on the Cobb for 1.45

BUFFET BONANZA



Themed Buffets

All hot buffets require a minimum of 10 guests and come standard with chafers, linens, disposable plates, serving utensils and cutlery. Prices are per guest.

TEX MEX | 13.00 PER PERSON

Served with 6" Flour Tortillas, House-made Corn Tortilla Chips, Cilantro Rice, Black Beans, Lettuce, Shredded Cheese, Pico de Gallo and Sour Cream

Your choice of two fillings

Fajita Marinated Chicken
Chipotle Braised Chicken
Seasoned Beef
Pork Carnitas
Chorizo
Spiced Tofu, Roasted Poblano, Black Beans
Tomatoes

Your choice of three toppings

Select Cheese
Lettuce and Tomato
Peppers and Onions
Mushrooms
Caramelized Onion
Pickles

Add Flank Steak for an additional 3.50

Add Additional Filling 2.50

Your choice of one salsa

Tomato Salsa (mild)
Pineapple and Jicama Salsa (medium)
Roasted Tomatillo Salsa Verde (hot)
Add Additional Salsa 1.00

Additional Sides

Guacamole | 1.50
Queso Dip | 1.50
Southwest Roasted Corn | 1.00
Sautéed Peppers and Onions | 1.00
Southwest Roasted Vegetables | 1.75
Add Cookies and Brownies 1.25

ITALIANA | 10.00 PER PERSON

Includes AU House Salad, Garlic Breadsticks and Freshly Baked Cookies.

Use your noodle

Fettuccine
Linguine
Cavatappi
Penne

Sauce it up!

Marinara
Alfredo
Blush
Basil Pesto

Add-on Selections

Eggplant Parmesan or Grilled Chicken | 3.00
Chicken Parmesan, Meatballs or Italian Sausage | 4.00
Grilled Shrimp or Salmon | 6.00
Crispy Tofu or Grilled Veggies | 2.00

Additional Sides

Guacamole | 1.50
Queso Dip | 1.50
Southwest Roasted Corn | 1.00
Sautéed Peppers and Onions | 1.00
Southwest Roasted Vegetables | 1.75
Add Cookies and Brownies 1.25
Upgraded Salad Selection (see page 13) | Price will vary

BUILD IT YOUR WAY



Build Your Own Buffets

All hot buffets require a minimum of 10 guests and come standard with chafers, linens, disposable plates, serving utensils and cutlery. Prices are per guest.

ONE ENTREE BUFFET | 15.00

One Entrée, AU House Salad, Two Accompaniments, Oven Baked Rolls and Butter, One Dessert

PRESIDENTIAL BUFFET LUNCH | 19.00

Two Entrées, Two Accompaniments, One Dessert, Oven Baked Rolls and Butter

ELITE BUFFET | 26.00

Three Entrees, Three Accompaniments, One Dessert, Oven Baked Rolls and Butter

Upgraded Salad Options Additional | 2.90

Gourmet Desserts Add to Buffet or Entrée Selection | 3.40

Buffet Entrée Options

Meat Lasagna with Red Sauce
Sliced Roast Beef
Beef Brisket
Baked Ziti with Italian Sausage
Pork Loin Medallions with Apple & Onion Chutney
Honey Glazed Ham
Baked Cod with Lemon Herb Sauce
Honey Mustard Glazed Salmon
Veggie Lasagna with white sauce
Pierogies with onions
Fettuccine Alfredo
Baked Herb Chicken
Chicken Parmesan
Chicken French
Prosciutto Wrapped Chicken
Chicken Picatta with Lemon Caper Sauce
Sliced Roast Turkey
Beef on Weck

Buffet Accompaniments

Rosemary Roasted Red Skin Potatoes
Baked Potatoes
Roast Garlic Whipped Potatoes
Parsley Butter Potatoes
Brown Sugar Glazed Sweet Potatoes
Au Gratin Potatoes
Baked Beans
Wild Rice Pilaf
Toasted Cous Cous with Vegetable Confetti

Delicately Roasted with Rosemary and Herbs



Traditional Bread Stuffing
Buttered Egg Noodles
Seasonal Vegetable Medley
Green Beans Almondine
Glazed Carrots
Buttered Corn
Grilled Citrus Asparagus - Seasonal
Steamed Broccoli Florets
Broccoli & Cauliflower Medley
Grilled Mixed Vegetables

ENTICING ENTREES



Served Entrée Options

BEEF

Filet Mignon | 32.00

Seared and Slow Roasted Filet of Beef topped with a Peppercorn Demi-Glace, Black Trumpet Mushrooms and Cognac

NY Strip Steak | 27.00

Charbroiled and Seasoned NY Strip with Sautéed Wild Mushrooms, Caramelized Shallot and Red Wine Demi-Glace

Smoked Brisket | 23.00

Beef Brisket Smoked with a Coffee and Brown Sugar Dry Rub, served with Bourbon BBQ Sauce

Honey Ginger Flank | 27.00

Flank Steak Marinated with Teriyaki, Local Honey and Fresh Grated Ginger, Char-Grilled and sliced, served with Fresh Mango and Sweet Pepper Salsa

SEAFOOD

Seared Scallops | 23.00

Large Wild Caught Sea Scallops, Pan-Seared in Butter and White Wine Sauce

Halibut | 28.00

8oz. Seasoned and Pan-Seared Filet with an Orange Saffron Aioli

Dover Sole | 19.00

Sole Filets Sautéed with Capers, Butter and Herbs

Salmon | 23.00

8oz. Wild Caught Salmon Fillet in a Maple Glaze

VEGETARIAN

Napoleon | 21.00

Roasted Vegetables with Marinated Tofu, House-made Marinara and Fried Basil Leaf served with Butternut Squash Agnolotti

Chick Pea Curry | 16.00

Garbanzo Beans and Onions in a Coconut Curry Sauce, served with a White Wine Rice and topped with Toasted Cashew and Cilantro

Tempeh Pepper Steak | 19.00

Marinated and Grilled Tempeh with Sautéed Peppers and Onions

Loaded Sweet Potato | 16.00

Filled with Shitake Mushrooms and Quinoa Pilaf, served with Chipped Kale Salad, Beans, Seeds, Tempeh Bacon Bits and Soy Yogurt

POULTRY

Chicken French | 19.00

Chicken Cutlets Coated and Pan-Seared, served with a Lemon Butter Sauce

Chicken with Prosciutto | 21.00

Pan Seared Chicken Breast wrapped with Prosciutto, served with a Wine and Butter Sauce

Airline Chicken | 20.00

Bone-in Chicken Breasts with Quenelles of Duxelles and a Red Wine Demi-Glace

Chicken Cordon Bleu | 17.00

Breaded Chicken Breast Stuffed with Rosemary Smoked Ham and Gruyere Cheese and topped with a Bachamel Sauce (*Gluten-Sensitive option available*)

Chicken Parmesan | 17.00

Breaded Chicken Cutlets with a House-made Marinara with Provolone and Parmesan Cream (*Gluten-Sensitive option available*)

Chicken Chasseur | 20.00

Chicken Confit in Espagnole Sauce with Cremini Mushrooms, Onions and Brandy

SWEET TOOTH



DESSERTS

Fresh Baked Assorted Cookies | 5.00 per dozen
Fresh Baked Jumbo Cookies | 16.00 per dozen
Fudge Brownies | 16.00 per dozen
Bistro Blondie | 16.00 per dozen
Mini Cannoli | 19.00 per dozen
Mini Dessert | 20.00 per dozen
Cheesecake with Seasonal Fruit Toppings | 8 cut round 17.00

GLUTEN SENSITIVE DESSERTS

Mousse Filled Chocolate Victoria Cup | 19.00 per dozen
Cookies | 3.75
Brownies | 3.75
Lemon Bars | 3.75
Fresh Fruit Cup | 3.00

CAKES

A 72 hour notice is required. Served with plates, forks, napkins and cake cutter.

Quarter Sheet Single Layer (serves 12-15) | 38.00
Half Sheet Single Layer (serves 30-36) | 48.00
Full Sheet Single Layer (serves 60-72) | 85.00
Contact Catering for special requests

ICE CREAM SOCIAL | 4.00 PER PERSON (minimum of 50 guests)

Includes plastic bowls, spoons and napkins.

Choice of Vanilla, Chocolate or Strawberry Ice Cream. Includes Strawberry, Caramel and Chocolate Syrup, Whipped Cream, Chopped Nuts, Cherries and Sprinkles.

ON CONSUMPTION ICE CREAM SOCIAL

Tubs of Ice Cream, Toppings, Supplies and Staffing
Contact Catering for pricing

We all scream for Ice Cream

SUNDAE
.....
FUN DAY



BEVERAGES

Aquafina Bottled Water 16oz | 1.75
Nestle Pure Life Bottled Water 24 pack | 13.50
Soft Drinks 12oz | 1.35
Pure Leaf Iced Tea | 2.10
Bottled Juice | 2.00

INFUSED WATERS | 15.00

Serves 25

Suggested flavors

Cucumber Mint, Strawberry Basil or Rosemary Citrus

DISPENSER BEVERAGES | 25.00

Serves 25

Lemonade, Fruit Punch or Iced Tea

MOCKTAIL DISPENSER BEVERAGES | 30.00

Serves 25

Sangria, Piña Colada, Peach Bellini or Margarita

HOT BEVERAGES

AU Fresh proudly serves Starbucks brand coffee. Coffee service includes, cups, creamer, sugar, stirrers and napkins. Comes with standard table linens.

COFFEE SERVICE | Small (serves 10) 20.00 | Large (serves 20) 40.00

Breakfast Blend Medium Roast, Veranda Blonde Roast, Verona Dark Roast, Decaffeinated Verona Dark Roast

Hot Chocolate (Packets with Hot Water - serves 10) | 7.00

COFFEE SERVICE | 2.00 PER PERSON

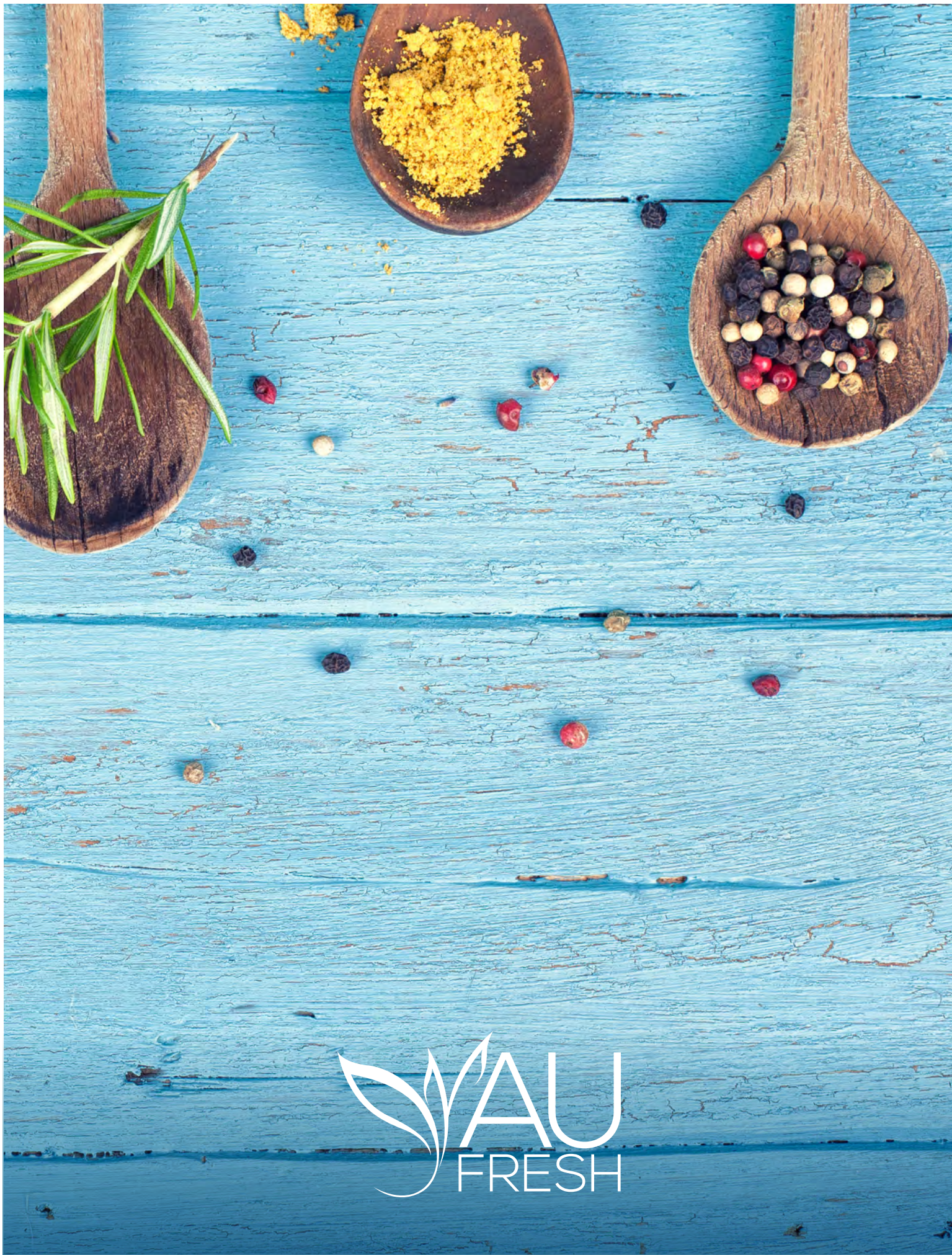
Includes Regular Coffee, Decaffeinated Coffee, Hot Water and Tea Bags

STARBUCKS COFFEE SERVICE | 2.50 PER PERSON

Includes Regular Roasted Coffee, Decaffeinated Blend Coffee, Hot Water and Tea Bags

REVIVE
.....
REFRESH





AU
FRESH