



Catering Guide

UPDATED JANUARY 2025

Guidelines

ORDERING TIMELINE

- It is best for all menu selections to be finalized at least 10 days before the event.
- Menu options may be limited for orders placed less than 10 days in advance.

GUARANTEED COUNT

- A final meal count is required no later than 3 business days before the event. After this date, the count cannot be decreased for billing purposes.
- Event billing will be based on the guaranteed count or the number served, whichever is greater.

CANCELLATIONS

- Notify Guest Services and/or the Catering Office of cancellations in writing as soon as possible.
- Events or menu items canceled less than 72 hours before the event may be billed 100% of the total invoice.
- Delivery Charge: A \$50 delivery fee will be applied to all orders not at a university location.

EVENT INFORMATION

- Food, beverages, and serving equipment may not be removed from the event.
- Due to internal safety regulations, unconsumed food may not be taken from the serving area.
- Removal or damage of serving equipment will result in a replacement fee added to the invoice.
- If rental equipment is required, a placeholder percentage will be applied to the estimated invoice before calculating the final bill.

LINENS

- Standard linens (black tablecloths and gold or white napkins) will be provided for all food and beverage tables.
- Specialty linen requests must be made at least 10 days in advance. The rental fee will be added to the final invoice.

GLUTEN-SENSITIVE AND ALLERGEN DISCLAIMER

- Gluten-sensitive (GS) items are prepared in the same kitchen as other allergens. While AVI takes careful measures to avoid cross-contamination, they do not have a certified gluten-sensitive kitchen, and AVI is not liable for any illness related to our gluten-sensitive offerings.
- Please contact the Catering Office prior to the event to discuss specific allergies and sensitivities.

BILLING INFORMATION

- There will be a 7% sales tax, and a 2% hospitality tax added to all invoices.

Breakfast

SECTION ONE



Food for thought...

Upgrade to praline bacon or add grits, oatmeal, or yogurt parfait for an additional \$2 per guest.

BREAKFAST

PER GUEST

CONTINENTAL

\$9.50

Assorted Pastries (Muffins, Danish, Donut Bites)
Fresh Cut Fruit Display
Orange Juice
Coffee Station

PREMIUM CONTINENTAL

\$12.50

Signature Vegetable and Loraine Quiche
Assorted Pastries (Muffins, Danish, Donut Bites)
Yogurt Parfaits
Fresh Cut Fruit Display
Orange Juice
Coffee Station

BREAKFAST SANDWICHES

\$12.50

Bacon, Egg, and Cheese English Muffins
Sausage, Egg, and Cheese Biscuits
Mini Hash Browns
Fresh Cut Fruit Display
Orange Juice
Coffee Station

HOME-STYLE BREAKFAST

\$13.50

Scrambled Eggs
Country Sausage Patties or Bacon
Buttermilk Biscuits with Sausage Gravy
Assorted Pastries (Muffins, Danish, Donut Bites)
Hash Browns
Fresh Cut Fruit Display
Orange Juice
Coffee Station

EXECUTIVE ANDERSON

\$14.75

Cheddar Scrambled Eggs
Country Sausage Patties and Bacon
French Toast
Grits
Fresh Cut Fruit Display
Assorted Pastries (Muffins, Danish, Donut Bites)
Orange Juice
Coffee Full Service

Buffets

SECTION TWO



Food for thought...

If you would like to add another protein to your buffet, please contact Catering or Guest Services to discuss cost.

SIGNATURE BUFFETS

Buffet options include an entrée, standard sides, salad, bread, dessert, iced tea, and iced water.

SELECT ONE ENTREE

PER GUEST

CLASSIC BUFFET

\$16.25

Chicken Marsala
Grilled BBQ Chicken
Lemon Rosemary Chicken
Lasagna
Pulled Pork

MERRITT BUFFET

\$18.50

Chicken Florentine
Chicken Parmesan
Shaved Beef Au Jus with Blistered Tomatoes
Grilled Teriyaki Strip Steak
Cornbread Stuffed Pork Loin
Fried Pollock with Remoulade

TROJANS BUFFET

\$21.50

Herb Roasted Bistro Filet with Tomato Jam
Blackened Salmon
Baked Cod with Lemon Beurre Blanc
Pork Tenderloin with Apple Chutney

Special note:

The self-serve coffee and hot tea station can be added to selected buffet for \$1.55 per person. This station includes freshly brewed regular and decaf coffee, hot water, plain creamer, an assortment of teas, sugars, stir sticks, cups, sleeves, lids, and beverage napkins.

Catering services will replenish the station **for up to 2 hours**. If coffee is required beyond 2 hours, an additional coffee order will need to be placed.

Proceed to the next page to choose sides, salad, bread, and dessert.



Food for thought...

Consider possible allergies or food aversions when selecting a buffet. If you know of a specific allergy, be sure to let your catering manager know in advance so that they can prepare the food properly.

SIGNATURE BUFFETS

SELECT TWO STANDARD SIDES

Green Beans	Pasta Marinara
Glazed Baby Carrots	Wild Mushroom Rice Pilaf
Roasted Seasonal Vegetables	Yellow Rice
Broccoli	Roasted Potatoes
Grilled Summer Squash	Mashed Potatoes
Collard Greens	Scalloped Potatoes
California Blend	Pesto Orzo
Roasted Broccoli and Cauliflower	Macaroni and Cheese

A third standard side can be added for an additional \$2.25 per guest.

UPGRADE • PREMIUM SIDE

Upgrade to a premium side for an additional \$1.55 per guest.

Baked Potato	Roasted Asparagus
Broccoli Casserole	Skillet Corn
Brussel Sprouts	Sweet Potatoes

SELECT ONE SALAD

Caesar Salad	Mixed Green Salad
Chopped Salad	Strawberry Salad

SELECT ONE BREAD

Artisan Rolls	Texas Toast
Breadsticks	Yeast Rolls
Cornbread Muffins	

SELECT ONE DESSERT

Brownies	Key Lime Pie
Carrot Cake	Lemon Berry Cake
Chocolate Fudge Cake	Marinated Fruit Salad
Cobblers	NY Style Cheesecake
Coconut Cake	Red Velvet Cake
Cookies	Southern Strawberry Cake

PER GUEST

ALL AMERICAN PICNIC

\$14.50

The buffet selection includes an grilled hamburgers, fresh house-made kettle chips, side, dessert, traditional buns, cheese, lettuce, tomatoes, pickles, onions, condiments, iced tea, and iced water.

ADDITION • PROTEIN

Add a protein for an additional cost per guest.

Grilled Chicken \$3.99

Bratwursts \$2.99

Hot Dogs \$1.99

Black bean burgers are available upon advance request.

SELECT ONE SIDE

Broccoli Salad

Fruit Salad

Garden Salad with

Balsamic and Ranch Dressing

Pasta Salad

Potato Salad

Seasonal Salad with House Dressing

A second side can be added for an additional \$2.25 per guest.

SELECT ONE DESSERT

Apple Pie Bars

Assorted Cookies and Brownies

Buckeye Pie

Strawberry Shortcake

BBQ BUFFET

\$17.50

The buffet selection includes pulled pork, shredded BBQ chicken, BBQ sauce, traditional buns, coleslaw, baked beans, mac and cheese, house-made kettle chips, cornbread, iced tea, and iced water.

SELECT ONE DESSERT

Apple Pie

Assorted Cookies or Brownies

Buttermilk Pie

Seasonal Cobbler

ADDITION • PROTEIN

Substitue smoked brisket for an additional \$2.99 per guest.

Food for thought...

AU chefs love a challenge! If you have a desired theme for your event, be quick to reach out to Catering or Guest Services to discuss menu options.



THEMED BUFFETS

PER GUEST

ITALIAN BUFFET

\$16.50

The buffet selection includes meat and vegetable lasagna, Caesar salad, breadsticks, choice of dessert, iced tea, and iced water.

SELECT ONE DESSERT

Tiramisu

Biscotti

Cannoli

Rainbow Cookies

ADDITION • PROTEIN OR VEGETABLE

Add an additional item for \$4.99 per guest.

Chicken Parmesan

Italian Meatballs

Chicken Marsala

Italian Sausage and Peppers

Eggplant Parmesan

Add an additional item for \$2.25 per guest.

California Vegetable Blend

Roasted Vegetables

Green Bean Almondine

BUILD YOUR OWN PASTA BUFFETT

\$16.50

The buffet selection includes spaghetti and penne noodles, marinara and alfredo sauce, grilled chicken strips, Ratatouille, Caesar salad, breadsticks, choice of dessert, iced tea, and iced water.

SELECT ONE DESSERT

Tiramisu

Biscotti

Cannoli

Rainbow cookies

ADDITION • PROTEIN

Add an additional item for \$4.99 per guest.

Chicken Parmesan

Italian Meatballs

Chicken Marsala

Italian Sausage and Peppers

Eggplant Parmesan

Meat Lasagna



PER GUEST

FIESTA BUFFET

\$16.50

The buffet selection includes blackened chicken, taco beef, cilantro lime rice, seasoned black beans, flour tortillas, tortilla chips, roasted corn, pico de gallo, shredded lettuce, cilantro lime wedges, cheddar cheese, sour cream, guacamole, chipotle ranch, iced tea, and iced water.

SELECT ONE DESSERT

- | | |
|--------------------------|------------------------------------|
| Chocolate Dipped Churros | Fiesta Brownies with Caramel Sauce |
| Mexican Chocolate Cake | Assorted Cookies |

SUBSTITUTE • PROTEIN

Substitute taco beef with fajita beef (includes peppers and onions) for an additional \$3.50 per guest.

ADDITION • SIDE

Add a side for \$2.25 per guest.

- | | |
|---------------------------|-------------|
| Fajita Peppers and Onions | Street Corn |
| Refried Beans | Queso |

SOUTHERN BUFFET

\$18.50

The buffet selection includes hand-breaded fried chicken, mac and cheese, country-style green beans, cornbread, garden salad with ranch and balsamic dressing, iced tea, and iced water.

SELECT ONE DESSERT

- | | |
|------------------------------|------------------|
| Apple Pie | Buttermilk Pie |
| Assorted Cookies or Brownies | Seasonal Cobbler |



	PER GUEST
SALAD LUNCHEON	\$11.00

This buffet includes mixed greens with salad toppings, two dressings, bread, assorted cookies and brownies, iced tea, and iced water.

- The salad toppings include grape tomatoes, shredded carrots, sliced cucumbers, cheese, bacon, olives, broccoli, onions, banana peppers, and croutons.

SELECT TWO DRESSINGS

Balsamic	Ranch
Caesar	Italian
Honey Mustard	Raspberry Vinaigrette

ADDITION • PROTEIN

Add a protein for an additional cost per guest.

Chicken	\$3.99	Salmon	\$5.99
Steak	\$4.99	Tofu	\$2.99

ADDITION • SOUP

Add a soup for an a additional \$2.55 per guest.

Beef Chili	Chicken Noodle Soup
Butternut Squash Soup	Cream of Broccoli Soup
Chicken Tortilla Soup	Vegetarian Chili

**SANDWICH LUNCHEON****\$13.99**

The buffet selection includes a choice of two types of sandwiches, one salad, house-made kettle chips, assorted cookies and brownies, iced tea, and iced water.

SELECT TWO SANDWICHES

Caprese Wrap	Italian Sandwich
Chicken Caesar Wrap	Roast Beef Sandwich
Chipotle Chicken Sandwich	Turkey Club Sandwich
Grilled Vegetable Hummus Wrap	Mediterranean Turkey Wrap
Ham and Swiss Sandwich	

SELECT ONE SALAD

Fruit Salad	Pasta Salad
Garden Salad with	Potato Salad
Balsamic and Ranch Dressing	Quinoa Salad

A second salad option can be added for an additional \$2.25 per guest.

Food for thought...

AU Sandwich Luncheon makes a delicious individual, pre-packaged box lunch!

*Plated
Entrées*

SECTION THREE



PLATED MEALS

Plated meals come with an entrée, two sides, salad, roll, dessert, iced tea, and iced water.

SELECT ONE ENTRÉE

PER GUEST

POULTRY

\$24.25

Boursin Cheese Stuffed Chicken and Romesco with Charred Tomatoes, Roasted Red Peppers, and Almonds
Herb Crusted Chicken served with a Lemon Cream Sauce
Hunters Chicken Pan Fried in Mushrooms, Shallots, and Tomato Jus

PORK

\$27.00

Grilled Pork Ribeye with Au Poivre and Blackberry Gastrique
Spiced Pork Tenderloin with Apple Chutney

BEEF

\$33.00

7oz Filet Mignon served with Au Jus and Compound Butter
14oz Grilled NY Strip served with Au Jus and Compound Butter
Braised Short Rib Slow Cooked in Herbs and Mirepoix

SEAFOOD

MARKET

Pecan Glazed Salmon with Caramelized Candied Pecans
Pan Seared Grouper Provencal with Fresh Tomatoes Wine Sauce
House-made Kettle Chip Crusted Halibut served with Beurre Blanc

Food for thought...

A coffee station or coffee service can be added for an additional \$1.55 per guest.

Proceed to the next page to choose two sides, salad, bread, and a dessert.



PLATED MEALS

SELECT ONE STARCH SIDE

Herb and Parmesan Risotto	Wild Rice Pilaf
Roasted Fingerling Potatoes	Whipped Potatoes
White Cheddar Au Gratin Potatoes	

SELECT ONE VEGETABLE SIDE

Glazed Heirloom Carrots	Seasonal Mixed Vegetables
Haricot Vert	Smokey Greens
Roasted Broccoli	Jumbo Asparagus

SELECT ONE SALAD AND DRESSING

Caesar Salad	Balsamic
Chopped Salad	Caesar
Garden Salad	Italian
Strawberry Spinach Salad	Ranch
	Raspberry Vinaigrette

SELECT ONE DESSERT

Caramel Apple Upside Down Cake
Chocolate Decadence Cake
Crispy Pavlova with Macerated Berries
Mocha Mouse with Caramel Topping
New York Style Cheesecake
Ricotta-citrus Panna Cotta Herbed Shortbread and Fruit
Salted Caramel Cheesecake
Tiramisu

ADDITION • PROTEIN

Add a protein for an additional market price per guest.

Crab Cake
3 Jumbo Scallops
5 Shrimp

Receptions

SECTION FOUR



RECEPTIONS

PER GUEST

RECEPTION I

\$14.50

Reception I includes a fruit and cheese platter, two canapés, two sweet bites, iced tea, and iced water.

SELECT TWO CANAPÉS

- Brie Topped Seasonal Fruit Compote
- Caesar Salad
- Chili Lime Shrimp
- Jerk Chicken Salad topped with Spicy Mango Chutney
- Shaved Beef with Pickled Onion
- Smoked Salmon with Dill Cream Cheese

SELECT TWO SWEET BITES

- Assorted Cheesecakes
- Brownies
- Blondies
- Macarons
- Mini Cookies
- Seasonal Crumble Bars

ADDITION • ITEM

An additional canapé or sweet bite from the list can be added for \$2.50 per guest.

ADDITION • COFFEE & HOT TEA

A self-serve coffee and tea station can be added for \$1.55 per guest.



Food for thought...

Canapés can be substituted with cold hors d'oeuvres at no additional cost.

RECEPTIONS

PER GUEST

RECEPTION II

\$16.50

Reception II includes one platter or dip, two cold hors d'oeuvres, two hot hors d'oeuvres, iced tea, and iced water.

SELECT ONE PLATTER OR DIP

Buffalo Chicken Dip Served with Tortilla Chips
Fruit and Cheese Board
Sliced Fruit Display
Spinach and Artichoke Dip with Grilled Pita
Spicy Sausage and Cheese Dip served with Tortilla Chips
Traditional and Black Bean Hummus with Pita Chips
Vegetable Crudit  served with Ranch Dip

SELECT TWO COLD HORS D'OEUVRES

Berry and Cheese Skewers
Caprese Skewers
Fruit Skewer
Roma Bruschetta
Shrimp Cocktail
Smoked Salmon Dill Cream Cheese Canap 

SELECT TWO HOT HORS D'OEUVRES

Beef Satay
Beef Wellington
Boneless Wings
Chicken Pincho
Crab Cakes
Fruit Brie En Cro te
Pump Porter BBQ Meatballs
Pork Pot Stickers
Spanakopita
Stuffed Mushrooms
Vegetable Spring Rolls

ADDITION • ITEM

An additional dip or hors d'oeuvre from the list can be added for \$2.50 per guest.

ADDITION • COFFEE & HOT TEA

A self-serve coffee and tea station can be added for \$1.55 per guest.

À la carte

SECTION FIVE

**BREAKFAST**

Donut Holes (36 count)	\$20.99
Biscuits with Egg and Bacon or Sausage	\$41.00
Mini Quiche Assortment of Loraine and Veggie	\$24.00
Pastries and Muffins (Mini Muffins 30 count)	\$21.99
Scones	\$18.00
Whole Fruit	\$13.50
Yogurt Parfait	\$25.00

CANAPÉS

Brie Seasonal Fruit Compote	\$24.00
Caesar Salad	\$24.00
Chili Lime Shrimp	\$32.00
Jerk Chicken Salad and Spicy Mango Chutney	\$32.00
Shaved Beef and Pickled Onion	\$32.00
Smoked Salmon Dill Cream Cheese	\$36.00

CUPCAKES

Chocolate, Vanilla, or a Mix of Both	\$15.35
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GRAZING CUPS

Classic Charcuterie	\$54.00
Cut Fruit	\$24.00
Sliced Vegetables with Ranch Dressing	\$24.00

HORS D'OEUVRES

Berry & Cheese Skewer	\$12.00
Caprese Skewer	\$12.00
Signature Mini Crab Cakes	\$24.00
Beef Wellington	\$20.00
Chicken Pinchos	\$16.00
Vegetable Spring Rolls	\$14.00
Spanakopita	\$14.00

SWEET TREATS

Crave Worthy Cookie Assortment	\$13.99
Dave's Cookies Options: Chocolate Chip, Lemon	2 oz. \$16.99
Blueberry, Sugar, Reece's Peanut Butter, Oatmeal, Salted Caramel, or Red Velvet	4 oz. \$19.99
Dessert Bars Options: TBD	\$19.25
Fudge Brownies	\$16.59
Petit Pastries Chef's Choice	\$22.99



À LA CARTE

PER ITEM

CHARCUTERIE BOARD

Assortment of Artisan Cheeses, House Preserves,
Cured Meats and Roasted Vegetables

Small Charcuterie Board (serves 25)	\$109.99
Large Charcuterie Board (serves 55)	\$199.99

DOMESTIC CHEESE BISTRO

Small Domestic Cheese Bistro (serves 25)	\$49.99
Large Domestic Cheese Bistro (serves 55)	\$89.99

FRESH FRUIT DISPLAY

Small Fresh Fruit Display (serves 25)	\$32.99
Large Fresh Fruit Display (serves 55)	\$69.99

HUMUS DUO

Hummus Duo (serves 25)	\$49.99
Hummus Duo (serves 55)	\$79.99

PRE PACKAGED SNACKS

Nature Valley Chocolate Chip Granola Bars	\$1.19
Nature Valley Oatmeal Raisin Granola Bars	\$1.19
Nature Valley Oat N' Honey Granola Bars	\$1.19
Planter's Trail Mix	\$1.59
Rice Krispie Treats	\$1.19
Rold Gold Pretzels	\$0.89
Smart Pop Prepackaged Popcorn	\$1.09
Goldfish	\$1.09

SHEET CAKE

Half Sheet Cake (serves 30-40)	\$42.99
Full Sheet Cake (serves 60-80)	\$77.99

VEGETABLE CRUDITE

Small Vegetable Crudité (serves 25)	\$39.99
Large Vegetable Crudité (serves 55)	\$69.99



PER ITEM

INDIVIDUAL BEVERAGES

Bottled Water (16 oz)	\$1.75
Bottled Water (8 oz)	\$0.95
Assorted Coca-Cola Cans Variety: Coke, Dt. Coke, Sprite, Dr. Pepper, Dt. Dr. Pepper	\$1.90
Bottled Juice (10 oz) Options: Apple, Orange, or Cranberry	\$1.90

PER GALLON

BEVERAGES BY THE GALLON

- *One gallon serves approximately 16 people.*
- *Beverages include cups and beverage napkins.*
- *Coffee and hot tea also include assorted sugar and creamer.*

Decaf Coffee	\$18.99
Regular Coffee	\$18.99
Hot Water with Assorted Tea Bags	\$6.59
Iced Coffee	\$21.99
Lemonade	\$16.29
Iced Water	\$5.99
Iced Tea	\$14.29
Infused Water Options: Citrus or Berry	\$9.99

Tailgate

SECTION SIX



Food for thought...

Take-away food should be collected from Catering Services, located in the Culinary Center, unless alternative arrangements are made.

IMPORTANT CONSIDERATIONS

- Tailgating orders can be delivered to the Athletic Campus or picked up from the AVI offices, located in the Student Center, on Game Day.
- Orders include plates, napkins, serving utensils, and cutlery.
- All orders must be placed by emailing Angelyn Miceli by Monday 4pm prior to Game Day.
- Take-away orders
 - will be packaged for light travel.
 - have a minimum order quantity of 10.

Please contact Angelyn Miceli with questions or to place order.

Email Amiceli@avifoodsystems.com · Phone 518-577-6001

	SERVES	PRICE
HANDHELDS	10	\$26.00
Chicken Salad Pin Wheels Herb Wrap with Dried Cranberries, Almonds, and Smoked Gouda Cheddar Ham Biscuits Biscuits with Ham, Cheddar, and Honey Mustard Black and Bleu Sliders Roast Beef, Gorgonzola, Caramelized Onions, Horseradish Aioli on a Sweet Roll Muffulettas Capicola, Ham, Salami, Provolone, Olive Tapenade on Focaccia Bread		
PLATTERS	10	\$20.00
Vegetable Crudit� served with Ranch Fruit Platter served with Yogurt Dip		
SOME GOOD DIP	10	\$9.00
Choice of One Dip and Chips French Onion, Pimento Cheese, House Salsa, Buffalo Chicken (Hot), Spinach and Artichoke (Hot)		
THE SUB CLUB	10	\$82.90
Choice of Sub, Bag of Chips, Fruit, Bottled Water, and Condiments Ham, Turkey, and Bacon with Cheese, or Veggie Sub with Provolone and Honey Dijon		



SEE DESCRIPTION FOR QUANTITY	PRICE
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BBQ	\$12.00
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Served with house BBQ sauces, sweet rolls, and a choice of one pound of pulled BBQ chicken or Carolina pulled pork.

You can add 18-hour smoked brisket for an additional \$6.00 per pound.

SMOKEHOUSE	\$14.00
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One Dozen of Smoked Wings served with House BBQ Sauces

SWEETS BY THE DOZEN

Cupcakes	\$15.35
Options: Chocolate, Vanilla, or Mix of Both	
Crave Worthy Cookie Assortment	\$13.99
Variety Includes: Chocolate Chip, Oatmeal Raisin, or Sugar Cookies	
Dave's Cookies	2 oz. \$16.99
Options: Chocolate Chip, Lemon	
Blueberry, Sugar, Reece's Peanut Butter, Oatmeal, Salted Caramel, or Red Velvet	
Dessert Bars	\$19.25
Options: TBD	
Fudge Brownies	\$16.59