

Finger Lakes Community College

FOOD
.....
RULES



Fresh

THE FAMILY DIFFERENCE IN HOSPITALITY SERVICES



FRESH BUILT

Finger Lakes Community College Catering Contract

Ordering Timeline

Final Counts need to be given no later than 72 hours prior to your event. Event billing is based on the final count or the number served, whichever is greater.

Food Safety

AVI Fresh believes in food safety and follows the New York Department of Health Guidelines. Food, beverages and serving equipment may not be taken from any event. AVI Fresh cannot accept the liability for food or beverages not properly handled when removed from a function.

Thus, we strongly discourage doing so.

Equipment

All equipment provided for a non-attendant function shall be the responsibility of the contracted group. Removal of serving equipment will result in replacement value being added to the billing invoice.

Delivery Charge

For a full catering set up, there will be a \$25.00 delivery charge for any event held outside of the main building. For a catering that utilizes disposable small wares and does not require a catering attendant, the fee will be \$10.00.

Pricing and Payment

Any meal served after 4:00 PM will be referred to as "dinner" for billing purposes. When planning an event, a Finger Lakes Community College account number is needed for the ordering of food. When an order is to be billed without an FLCC account number, the payment must be received before the event.

All non-campus related events will be charged a 15% Service Charge and you are required to provide a credit card number to secure your event. For events that are not billed through a university account, remaining balances must be paid prior to the start of the event by authorizing a credit card charge or check payable to AVI Foodsystems.

Placing Your Order

Please call the AVI Fresh Catering Director at 585.785.1827 or email us anytime at flcccatering@AVIFoodsystems.com to discuss your event.

Additional Charges

All prices quoted include basic linen to cover buffet tables. Additional linens can be ordered to cover registration tables or any other tables that you may need for your event at a cost of \$5.00 per table. Linen fee required anywhere on campus.

Cancellation

Please notify the AVI Fresh Catering Office at flcccatering@AVIFoodsystems.com of all cancellations as soon as possible. Events or menu items canceled less than 72 hours prior to the event dated will be billed 100% of the total invoice.

BREAKFAST



Breakfast

Prices per guest
Minimum of five guests

CONTINENTAL | 5.69

Assortment of Fresh Baked Muffins, Danish and Hand Fruit.

SIGNATURE CONTINENTAL | 9.69

Fresh Baked Muffins, Scones, Regular Croissants, Seasonal Sliced Fruit Platter and Individual Quiches. Assorted Teas upon request.

YOGURT AND MORE | 8.29

Individual Assorted Greek Yogurt, House-made Granola, Fresh Baked Muffins and Bowl of Berries.

ALL AMERICAN BUFFET | 10.59

Minimum 10 guests

Scrambled Eggs with a choice of Shredded Hash Brown Potatoes, Roasted Breakfast Potatoes with Diced Peppers and Onions or Potato Cakes. Choice of Bacon, Pork Sausage or Smoked Ham. Seasonal Sliced Fruit, Fresh Baked Muffins upon request.

A La Carte

Prices per guest, unless noted

Bacon or Sausage (3 sliced per person) | 2.59

Fresh Assorted Bagels with Cream Cheese and Preserves | 27.49
per dozen

Petite Freshly Baked Muffins | 16.49
per dozen

Danish and Scones | 16.49
per dozen

Chobani Yogurt | 2.79

Yogurt Parfait | 4.69

Fresh Fruit Salad | 3.29

Hand Fruit | 1.39
Whole Apples, Bananas and Oranges

Homemade Cranberry, Chocolate Granola Bars | 2.79

Gluten Sensitive and Vegetarian options
are available upon request.

GREAT
.....
START



LUNCHTASTIC



Lunch Buffets

All hot buffets require a minimum of 15 guests and come standard with chafers, disposable plates, serving utensils and cutlery. Prices are per guest.

MEXICANA | 13.29

Served with 8" Flour Tortillas, House-made Corn Tortilla Chips, Cilantro Rice, Black Bean and Corn Relish, Lettuce, Shredded Cheese, Pico de Gallo, Sour Cream and Salsa

Choice of two proteins: Seasoned Chicken, Chipotle Shredded Chicken, Seasoned Beef, Spiced Tofu with Roasted Peppers, Black Beans, and Tomatoes.

Additional Sides:

Guacamole | 2.49

Queso Dip | 1.99

Sautéed Peppers and Onions | 1.29

Add Cookie or Brownie | 1.89

ITALIAN COMFORT | 11.89

Served with Breadsticks, Garden or Caesar Salad.

Seared Lemon Chicken Breast | 3.00

Chicken Parmesan | 3.79

Eggplant Parmesan | 2.99

Meatballs or Sausage | 3.79

Caprese Stuffed Portabella Mushroom with Quinoa and Mozzarella | 4.00

Choice of: Rigatone, Penne or Cavatappi Pastas and Marinara, Alfredo or Basil Pesto Sauce

Add Cookie and Brownies | 1.89

SLIDER BAR

CHOICE OF TWO | 12.49 ADDITIONAL SLIDER | 2.59

Served with Slider Buns, Cheese, Lettuce, Tomato, Dill Chips, Condiments and Fresh Cut Kettle Chips.

Your Choice of Sliders: Pulled chicken Slider with Basil Mayo, Fried Chicken Slider with Buffalo Aioli, Beef Slider with Black Pepper Aioli, Barbecue Pulled Pork, Falafel Slider with Tzatziki Sauce

Add Cookie and Brownies | 1.89

Gluten Sensitive and Vegetarian options are available upon request.

CUSTOMIZED BOWLS | 16.49

Served with your choice of Brown or White Rice, five toppings and choice of Proteins. Includes Mixed Greens, Kale, Romaine, Carrot and Red Cabbage, Sesame Ginger Soy Sauce and Chili Mayo served on the side. Proteins will be split 50/50 unless specified.

Your choice of five toppings: Corn, Cucumber, Edamame, Fried Rice Noodles, Grilled Red Pepper, Kimchi, Mandarin Oranges, Pickled Red Onion, Scallions and Snap Peas.

Your choice of Proteins: Hoisin Chicken, Citrus Chicken, Breaded Pan Seared Tofu, Chili Braised Beef

Add Cookie or Brownie | 1.89





PIZZA PARTY

Pizza

Round Cut 8 Slices | Full Sheet 36 Slices
Extra Toppings Round | 1.69
Extra Toppings Sheet | 3.99

CHEESE PIZZA

ROUND | 15.59 FULL SHEET | 26.49
Mozzarella Cheese and Tomato Sauce

PEPPERONI PIZZA

ROUND | 17.28 FULL SHEET | 30.48
Pepperoni, Mozzarella and Tomato Sauce

MEAT LOVERS PIZZA

ROUND | 18.89 FULL SHEET | 34.49
Bacon, Pepperoni, Sausage, Ham Mozzarella and
Tomato Sauce.

VEGGIE LOVERS PIZZA

ROUND | 18.89 FULL SHEET | 34.49
Mushrooms, Onions, Green and Red Peppers,
Artichokes, Banana Peppers, Spinach, Mozzarella
and Garlic Oil.

BUFFALO PIZZA

ROUND | 18.89 FULL SHEET | 34.49
Buffalo Chicken, Buffalo Ranch Sauce, Mozzarella
and Cheddar Cheese.

EXTRA TOPPINGS:

- Black Olives
- Green Peppers
- Onions
- Banana Peppers
- Mushrooms
- Bacon
- Sausage
- Ham

Gluten Sensitive and Vegetarian options
are available upon request.





LUNCHTIME

NEED IT TO GO...BOX IT UP!

SANDWICH OR WRAP BOXED LUNCH | 12.69

Choice of any Sandwich or Wrap, Side Salad, Seasonal Fruit,
Bag of Chips, Two Fresh Baked Cookies, Condiments and Serviceware

GLUTEN SENSITIVE SANDWICH BOXED LUNCH | 12.69

Sandwiches and Wraps

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

SANDWICHES AND WRAPS | 14.29

Create your own assortment of Sandwiches and Wraps. All Sandwiches and Wraps are half cut and served with Fresh Kettle Chips.

Parties with less than 12 guests have a choice of three selections and parties with 12 or more guests have a choice of four selections.

CHICKEN MOZZARELLA

Roasted Balsamic Chicken, Mozzarella, Baby Greens, Tomato, and Balsamic Reduction on a Ciabatta Bun.

CAESAR CHICKEN WRAP

Roasted chicken Breast, Romaine, Caesar Dressing, on a Spinach Wrap

WEST COAST TURKEY

Roasted turkey Breast, Provolone, Baby spinach, Tomato, Avocado Ranch Spread on Wheatberry Bread

TURKEY DIJON AND SWISS

Roasted Turkey Breast, Swiss Cheese, Field Greens, Tomato, Dijon Aioli on a Ciabatta Bun.

HAM HONEY MUSTARD AND SWISS

Ham, Swiss cheese, Lettuce, Tomato, Honey Mustard on a Pretzel Bun.

ANGUS BEEF AND CHEDDAR

Angus Roast Beef, Aged Cheddar, Horseradish Aioli and Romaine Lettuce on Garlic Herb Bread.

CAPRESE

Marinated Tomatoes, Fresh Mozzarella, Baby Spinach, Fresh Basil and Balsamic Reduction on a Ciabatta Bun.

EDAMAME HUMMUS WRAP

Edamame Hummus, Red Pepper, Cucumber, Carrot, Tomato, Field Greens, Sun-dried Tomato Wrap.

DELI TRAYS | 14.79

per person

Served with assorted Breads, Leaf Lettuce, Tomatoes, Dill Pickles, Condiments and Freshly Cooked Kettle Chips.

Your choice of three proteins:

Ham Roasted Turkey Breast, Angus Roast Beef, Traditional Tuna or Chicken Salad and Seasonal Vegetables.

Your choice of two Sliced Cheeses:

American, Swiss, Cheddar, Pepper Jack or Provolone

Gluten Sensitive and Vegetarian options are available upon request.



SCRATCH-MADE

NEED IT TO GO...#BOXITUP

FRESH SALAD BOXED LUNCH | 12.69

Choice of Garden or Caesar Salad, House-Made Rolls with Butter,
Seasonal Fruit,

Two Fresh Baked Cookies, Condiments and Serviceware

Suggested Enhancements

Chicken | 3.09

Salmon | 4.49

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 Dressing and Dinner Roll.

Dressing options include: Balsamic, Traditional Ranch, Classic Caesar, Raspberry Vinaigrette, Red Wine Vinaigrette or Citrus Herb Vinaigrette

GARDEN | 9.99

Individual

Iceberg Lettuce, Shredded Carrots, Cucumbers, Tomatoes and Shredded Cheese.

CAESAR | 9.99

Individual

Romaine Lettuce, Shaved Parmesan and Croutons.

CANDIED WALNUT | 11.29

Individual

Baby Spinach, Romaine, Field Greens, Candied Walnuts, Red Grapes, Red Onions and Blue Cheese.

HARVEST | 12.29

Individual

Field Greens, Apples, Candied Walnuts, Dried Cranberries and Sunflower Seeds.

GREEK | 12.29

Individual

Romaine, Mixed Greens, Artichokes, Tomatoes, Cucumbers, Roasted Red Peppers, Kalamata Olives and Feta Cheese.

CHOPPED KALE AND QUINOA | 11.29

Individual

Kale, Spinach, Quinoa, Feta Cheese, Blueberries and Toasted Almonds.

COBB SALAD | 12.29

Individual

Romaine Lettuce, Hardboiled Egg, Bacon, Tomato, Cucumber, Blue Cheese.

Gluten Sensitive and Vegetarian options are available upon request.

Add one of the following to enhance your Salad

Sliced Chicken Breast | 3.09

Roasted Salmon | 4.49

Falafel | 3.09

Soup Quart | 2.69

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

Selections include: Chicken Noodle, Chili, Tomato Bisque, Loaded Vegetable or Chef's Choice





SNACK ATTACK

Starters

The following Hors d'oeuvres can be served buffet style or passed on trays for an additional fee. They may be added to any menu and are purchased by the piece unless indicated otherwise. Minimum 10 guests per menu item

HOT STARTERS

Spanikopita served with Tzatziki | 2.69

Mini Spring Roll | 2.69

Sausage or Vegan Stuffed Mushroom Caps | 2.19

Mini Crab Cakes with Cajun Remoulade | 2.69

Buffalo Chicken Wing Dip with Tortilla Chips | 90.00
serves 25 people

Spinach Artichoke Dip with Baked Pita Chips | 90.00
serves 25 people

COLD STARTERS

Southwest Vegetable Pinwheel | 1.59

Chicken Salad Pinwheel | 1.69

Black and Bleu Crostini | 3.29

Tequila Lime Shrimp Phyllo Cups | 2.69

Curried Chicken Crisps | 2.69

Shredded Curry Chicken Crostini | 2.79

Cucumber Cup with Boursin Cheese | 1.89

APPETIZER DISPLAYS

Domestic Cheese, Nut and Berry Tray | 4.09

Grilled Mediterranean Vegetable Platter | 3.79

Fresh Vegetables with Ranch Dip | 3.79

Fruit Display | 4.09

Corn Tortillas and Pico de Gallo | 2.99

Hummus and Baked Pita (choice of garlic, Red Pepper or Curry) | 3.49

Bruschetta Crostini | 3.39



Gluten Sensitive and Vegetarian options
are available upon request.



SWEET TOOTH

Desserts

GOURMET DESSERTS

Freshly Baked Cookies | 9.09
per dozen

Assorted Fudge Brownies | 18.00
per dozen

Fruit Kebab | 2.59
per piece

Fruit Salad | 4.09
per person

Lemon Bars | 22.00
per dozen

GLUTEN SENSITIVE DESSERTS

Cookies | 9.09
per dozen

Brownies | 18.00
per dozen

CAKES

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

8 in Round Double Layer Cake | 24.00
Serves 12-15 people

Half Sheet Single Layer Cake | 45.00
Serves 30-36 people

Full Sheet Single Layer Cake | 72.00
Serves 60-72 people
Please contact Catering Department for special requests.

ICE CREAM SOCIAL | 6.79

per person

Choice of the following:

Vanilla, Chocolate, or Strawberry Ice Cream.

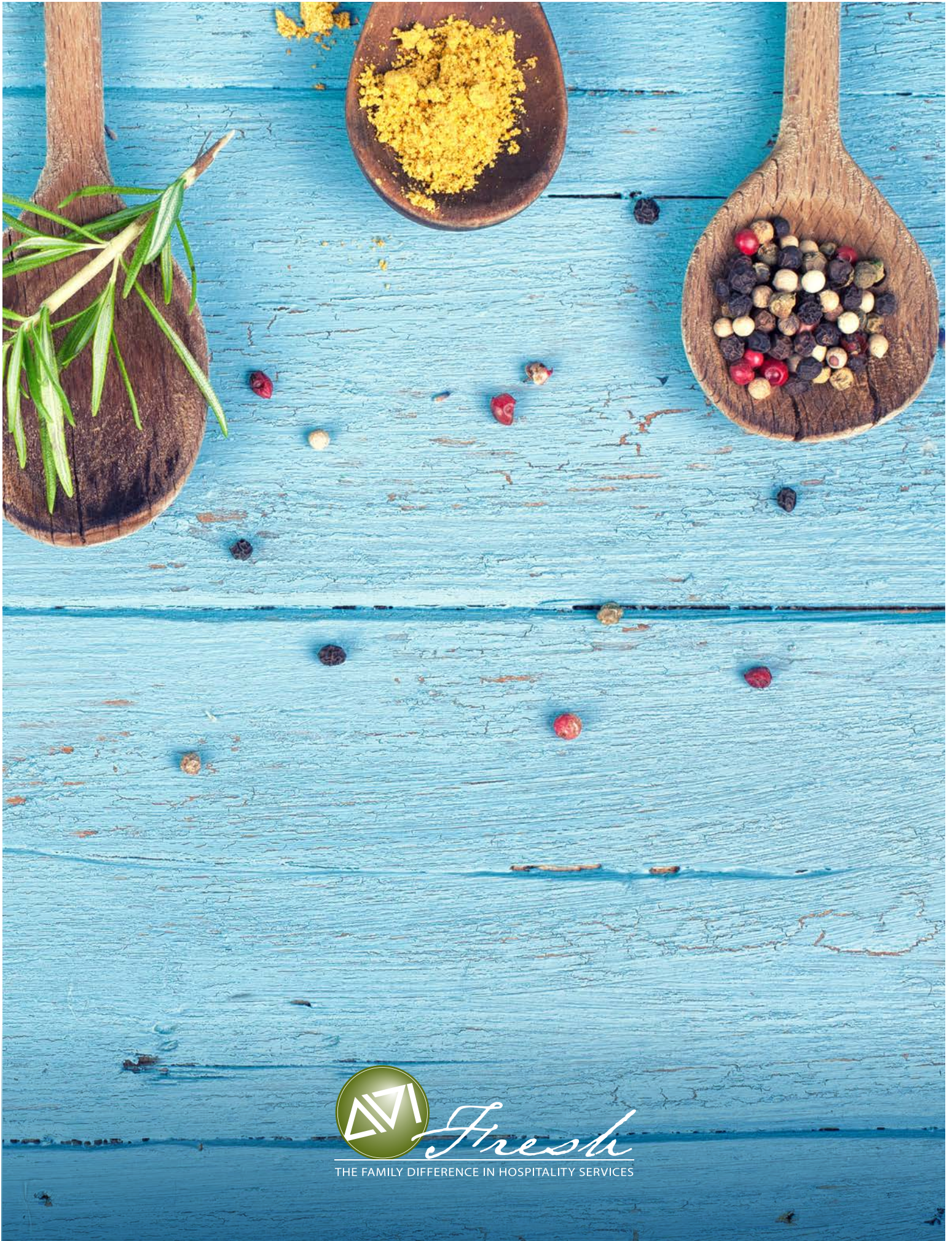
Includes: Strawberries, Caramel and Chocolate Syrup,
Whipped Cream, Chopped Nuts and Cherries



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are available upon request.



GREAT EVENT!



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