



# CATERING INSPIRATIONS

*Fresh*

FingerLakes  
COMMUNITY COLLEGE



# **Welcome to our AVI Catering Menu and Services**

## **Meet, Eat and Enjoy!**

AVI's catering team members are ready to make your catered event a success!

### **ORDERING INFORMATION**

Please include the following information when placing an order:

1. Event name
2. Your name, e-mail and phone number
3. Date of event
4. Location of event
5. Time of service
6. Menu selections
7. Guest count
8. Pick-up or delivery
9. Less than 48 hour notice of change or cancellation  
may result in no refund

Please contact your local AVI representative for more details.

Lori Scales  
LScales@AVIFoodsystems.com or  
FLCCatering@AVIFoodsystems.com  
585.785.1827

Thank you for the opportunity to serve you!

# BREAKFAST



All prices are per person and available for 5 guests or more / 10 guest minimum for All American Breakfast Buffet.  
All appropriate condiments included. Decaf Coffee available upon request

## MINI CONTINENTAL

**6.19 PER PERSON**

Miniature Muffins  
Miniature Danish  
Fresh Hand Fruit

## QUICK START

**13.99 PER PERSON**

Assorted Danish  
Assorted Muffins  
Assorted Scones  
Seasonal Fresh Fruit Platter  
Fingerlakes Coffee Roasters Gourmet Coffee and Hot Tea



## YOGURT AND MORE

**9.09 PER PERSON**

Greek Yogurt Cups  
House-made Granola  
Assorted Muffins  
Fresh Berry Bowl

## ALL AMERICAN BREAKFAST BUFFET

**11.59 PER PERSON**

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day  
Scrambled Eggs  
Choice of Shredded Hashbrowns, Roasted Breakfast Potatoes with Diced Peppers and Onions  
Choice of Bacon, Pork Sausage, or Smoked Ham  
Seasonal Sliced Fruit  
Fresh Baked Muffins upon request





# BREAKFAST

## OMELET STATION

Omelet Station Served with whole eggs, egg whites, mushrooms, onion, peppers, tomato, scallions, cheddar cheese, goat cheese, and your choice of protein

Smoked Salmon 16.79 | Diced Ham 10.09 | Bacon 11.19 | Sausage 11.19

CHEF FEE \$155.59 PER CHEF



## À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam	30.09 per dozen
Assorted Petite Muffins	18.09 per dozen
House Made Cinnamon Rolls	24.14 per dozen
Assorted Danish	18.09 per dozen
Seasonal Fresh Fruit Platter	4.49 per person
House-made Granola Bars (Honey Almond or Cranberry Chocolate)	3.09 each





## CLASSIC COLLECTIONS

All prices are per person and available for 15 guests or more

Gluten Free and Dairy Free Options available for all sandwich selections upon request

### DELI EXPRESS

**18.19 PER PERSON**

Build your own Sandwich Includes Two (2) Side Salads, Bagged Chips, Assorted Cookies and Beverages

**Includes:** Assorted Baked Breads and Rolls, Deli Platter with selection of three deli meats or deli salads (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham

and Choice of Tuna Salad, Egg Salad, Chicken Salad, or Hummus with Vegetables), Cheese Tray (Cheddar and Swiss), Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)

#### Choice of Two (2)

Traditional Garden Salad with a Balsamic Vinaigrette Dressing and Ranch

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette

Mixed Lettuces, Chickpea, Cucumber and Tomato

Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing

Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing

Fresh Fruit Salad

Strawberry Melon Salad

Watermelon Dressed with Lemon and Olive Oil

Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives



#### Choice of Two (2) Beverages

Lemonade, Iced Tea, Iced Water

### EXECUTIVE LUNCHEON SANDWICHES

**18.89 PER PERSON**

Includes Choice of Bagged Chips or House Chips, Cookies and Brownies, Choice of 1 Salad (Quinoa Salad, Fruit Salad, Garden Salad) with Ranch and Balsamic Dressing, Choice of 3 Sandwiches (Ham and Brie with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread, Tuna and Apple Salad with Fresh Tomatoes and Arugula on Ciabatta Bread, Roast Beef and Cheddar, Creamy Chicken Salad Croissant with Fresh Dill, Grilled Herbed Chicken and Asiago with Garlic Mayonnaise, Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta, Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette), and Bottled Water

### BOXED LUNCHES

**13.89 PER PERSON**

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Whole Fruit, Cookies and Bottled Water

#### Choice of Two Sandwiches

Tuna Salad Ciabatta  
Turkey and Swiss Sandwich  
Roast Beef and Cheddar

Deli Sliced Ham with Honey Mustard Ciabatta,  
Roasted Pepper and Mozzarella Ciabatta  
Chicken Salad Sandwich



# SALADS



**SALAD BUFFET** **14.19 PER PERSON**  
Includes Fresh Rolls, Butter, Choice of Dessert, Iced Water, Choice of Iced Tea or Lemonade

- Add Tofu 3.39 Per Person
- Add Chicken 3.39 Per Person
- Add Salmon 4.99 Per Person

**Greek Salad**  
Local Fresh Greens, Kalamata Olives, Grape Tomatoes, Cucumbers, Red Onions and Feta Cheese with Red Wine Vinaigrette

**Chef Salad**  
Local Fresh Greens, Grape Tomatoes, Chopped Eggs, Cucumbers, Smoked Turkey, Smoked Ham, Cheddar Cheese and Swiss Cheese with Choice of Dressing

**Caesar Salad**  
Fresh Romaine, Herb Croutons, Grape Tomatoes and Shaved Parmesan Cheese with Caesar Dressing

**Cobb Salad**  
Fresh Romaine, Avocado, Bacon, Grape Tomatoes, Hard-Boiled Eggs, Cheddar Cheese and Bleu Cheese with Ranch Dressing

**House-made Soup**  
Soups are made in house with fresh ingredients and served with crackers

- |                     |                |                  |
|---------------------|----------------|------------------|
| <b>Soup Options</b> | Chicken Noodle | Chili            |
|                     | Tomato Bisque  | Loaded Vegetable |
|                     | Chef’s Choice  |                  |





# BUFFETS

## CREATE YOUR OWN BUFFET

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert  
 Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection

<b>Choose One (1) Starter</b>	Caesar Salad	
	Greek Salad with Crumbled Feta	
	Antipasto Platter with Crostini	
	Seasonal Fresh Fruit Salad	
	Traditional Garden Salad with Balsamic Vinaigrette and Ranch	
	Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato with Balsamic Vinaigrette	
<b>Choose One (1) Entree</b>	Eggplant Lasagna	21.66 PER PERSON
	Honey Mustard Pork Loin	25.29 PER PERSON
	Brie and Mushroom Chicken	28.99 PER PERSON
	Grilled Lemon Rosemary Chicken	25.29 PER PERSON
	Fried Chicken with Buttermilk Hot Sauce	25.29 PER PERSON
	Beef Pot Roast with Dijon Shallot Sauce	28.99 PER PERSON
	Grilled Chicken Breast with Cider Marinade	28.99 PER PERSON
<b>Choose Two (2) Sides</b>	Fresh Herbed Vegetables	Italian Seasoned Green Beans
	Maple Glazed Carrots	Goat Cheese and Roasted Garlic Mashed Potatoes
	Roasted Red Potatoes	Macaroni and Cheese
<b>Choose One (1) Dessert</b>	Apple Pie	Bread Pudding with Caramel Apple Sauce
	New York-Style Cheesecake	Chocolate Cake
	Assorted Cookies	Bakery-Fresh Brownies



# BUFFETS



**THEMED BUFFETS** All prices are per person and available for 12 guests or more  
Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea

## ITALIAN BUFFET

**22.49 PER PERSON**

Traditional Garden Salad with Fresh Seasonal Vegetables served with Balsamic Vinaigrette and Ranch  
Garlic Breadsticks

### Choose Two (2) Entrees

Chicken Parmesan, Chicken Marsala, Vegetable Alfredo Lasagna, or Home-Style Lasagna with Parmesan Cheese

### Choose Two (2) Sides

Pasta with Marinara, Alfredo or Basil Pesto, Roasted Seasonal Vegetables, Herb Roasted Potatoes, Green Beans, or Chocolate Dipped Biscotti

## PASTA BAR

**13.09 PER PERSON**

Pasta with choice Marinara or White Sauce served with House Salad and Bread Sticks

## KOREAN TACO BAR

**20.09 PER PERSON**

Corn Tortillas, Lettuce Wrap, and Jasmine Rice Paired with

### Choice of Two (2) Proteins

### Choice of Two (2) Dipping Sauces

### Choice of Two (2) Salsas

### Choice of Toppings

### Dessert

Coconut Mango Rice

Korean BBQ Chicken

Sweet Soy Sauce

Salsa Roja

Asian Slaw

Pickled Carrot and Daikon

Toasted Sesame Seeds

Korean BBQ Pork

Sweet and Sour Sauce

Salsa Verde

Pickled Cucumbers

Shredded Green Cabbage

Korean BBQ Tofu

Chili Garlic Sauce

Mango Salsa

Cilantro

Chopped Peanuts





# BUFFETS



## THEMED BUFFETS

All prices are per person and available for 12 guests or more

### MEXICAN BUFFET

**20.09 PER PERSON**

Includes House-made Tortilla Chips, Pico De Gallo, Corn and Black Bean Salsa, Tortillas, Sour Cream, Cheddar Cheese, Lettuce, Iced Water, Choice of Iced Tea or Lemonade

Mixed Green Salad with Avocado Lime Dressing

#### Choose Two (2) Entrées

Boca Veggie Crumbles, Cilantro Lime Tofu, Blackened Chicken, or Seasoned Taco Beef

#### Choose Two (2) Sides

Spanish Rice, Cilantro Lime Rice, Fajita Peppers and Onions, Refried Beans, or Chili Spiced Squash and Pepper Hash

#### Choose One (1) Dessert

Tres Leches Cake, Churro Bars, or Margarita Cupcakes

### BBQ NATION

**25.39 PER PERSON**

Includes Cornbread, Watermelon, Assorted Cookies, Condiments, Iced Water, choice of Iced Tea or Lemonade

#### Choose One (1) Salad

Potato Salad, Sweet Potato Salad, or Old-Fashioned Coleslaw

#### Choice of One (1) Bread

Corn Muffin, Southern Biscuits, or Texas Toast

#### Choice of Two (2) Sides

Macaroni and Cheese, BBQ Pinto Beans, Black-Eyed Peas, or Bacon & Onion Green Beans

#### Choice of Two (2) Entrees

Smoked BBQ Pulled Pork, BBQ Jackfruit, Nashville BBQ Pulled Pork Sandwich, BBQ Pulled Pork Sandwich, or BBQ Spiced Shredded Chicken

#### Choice of Two (2) Sauces

Nashville BBQ Sauce, Carolina BBQ Sauce, Texas BBQ Sauce, Alabama BBQ Sauce, or Barbecue Sauce



**CHEF STATIONS** **155.59 Chef Fee Per Chef Needed**  
Served with appropriate Sauces and Dinner Rolls with Whipped Butter

<b>Choose Your Protein</b>	Roasted Round of Beef	11.19 per person
	Prime Rib of Beef	28.99 per person
	Roasted Pork Loin	10.09 per person
	Tenderloin of Beef	30.09 per person
	Boneless Virginia Ham	8.99 per person
	Herb-Roasted Breast of Turkey	11.19 per person







### ALL DAY DELICIOUS

**66.59 PER PERSON**

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day  
 All prices are per person and available for 15 guests or more  
 Decaf Coffee Available Upon Request

### DELICIOUS DAWN

- Assorted Muffins
- Assorted Scones
- Seasonal Fresh Fruit Platter
- Bottled Water
- Gourmet Coffee and Hot Tea

### POWER UP LUNCH

- Tomato and Cucumber Couscous Salad
- Bakery-Fresh Rolls with Butter
- Green Beans Gremolata
- Three Pepper Cavatappi with Pesto
- Grilled Chicken and Artichokes with a Lemon Tarragon White Wine
- Cookies or Brownies
- Iced Tea
- Iced Water

### PM PICK ME UP

- Spinach Dip (Hot Or Chilled) with Tortilla Chips
- Grilled Vegetable Tray with Charred Onion Dip
- Bakery-Fresh Brownies
- Bottled Water
- Gourmet Coffee, Decaf and Hot Tea



# ALL DAY PACKAGES



## MEETING WRAP UP

**45.59 PER PERSON**

Serve these favorites and success is a wrap! This All-Day Package includes the following four (3) delights  
All prices are per person and available for 15 guests or more

## THE ENERGIZER

Donut Holes

Whole Fruit (Banana, Apple, Orange Pear) Pick two

Iced Tea

Iced Water

Gourmet Coffee and Hot Tea

## IT'S A WRAP

Chicken Caesar Wrap

Pepper Jack Tuna Wrap

Cran-Apple Turkey Wrap

Grilled Vegetable Wrap

## CHOICE OF ONE SALAD

Traditional Garden Salad with Fresh Seasonal Vegetables, Balsamic Vinaigrette, or Ranch Dressing

Grilled Vegetable Pasta Salad, or Seasonal Fruit Salad

FLCC House Chips

Assorted Cookies and Bakery-Fresh Brownies

Iced Tea and Iced Water

## MID-DAY MUNCHIES

Tortilla Chips

**Choice of Two (2) Salsas** Salsa Roja, Salsa Verde, or Pico De Gallo

**Choice of One (1) Fruit Accompaniment** Seasonal Fresh Fruit Platter or Assorted Whole Fruit

Assorted Cookies

Bottled Water, Gourmet Coffee and Hot Tea







**SIMPLE PLEASURES**

**35.29 PER PERSON**

Easy does it-casually tasteful fare  
This All-Day Package includes three (3) of our favorites. All prices are per person and available for 15 guests or more

**SIMPLE CONTINENTAL**

Assorted Bagels  
Orange Juice  
Iced Water, Gourmet Coffee, and Hot Tea

**BOX LUNCH**

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Cookies and Bottled Water  
**Choice of Two (2) Sandwiches** Tuna Salad Ciabatta, Deli Sliced Ham with Honey Mustard Ciabatta, Turkey and Swiss Sandwich, Roasted Pepper and Mozzarella Ciabatta  
Individual Bag of Chips  
Assorted Cookies  
Bottled Water

**MID-DAY MUNCHIES**

Pita Chips  
**Choice of Two (2) Hummus** Roasted Garlic Hummus, Roasted Red Pepper Hummus, Black bean Hummus.  
**Choice of One (1) Fruit Accompaniment** Seasonal Fresh Fruit Platter, Assorted Whole Fruit  
Assorted Cookies  
Iced Water, Gourmet Coffee, and Hot Tea



# HORS D'OEUVRES



Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options

## RECEPTION HORS D'OEUVRES (HOT)

Spanakopita	35.99
Italian Meatballs	27.49
Sausage or Vegan Stuffed Mushrooms	28.49
Chili-Lime Chicken Kabobs	35.89
Mini Crab Cakes	35.99
Vegetable Spring Rolls	35.99
Warm fig, Caramelized Onion, Bleu Cheese Tartlet	33.59

## RECEPTION HORS D'OEUVRES (COLD)

Mediterranean Antipasto Skewers	38.79
Curried Chicken Phyllo Cups	35.99
Tequila Lime Shrimp Phyllo Cups	35.99
Filet Mignon Crostini	53.39
Caprese Skewer	20.99





# PLATTERS AND DIPS



## RECEPTION PLATTERS AND DIPS

All prices are per person and available for 12 guests or more

### DOMESTIC CHEESE TRAY 4.59 PER PERSON

Assorted Domestic Cheese Tray served with Crackers, Nuts, and Berries

### FRESH GARDEN CRUDITÉS 4.09 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip

### SEASONAL FRESH FRUIT PLATTER 4.49 PER PERSON

Seasonal Fresh Fruit

### HOUSE-MADE SPINACH DIP - Serves 25 56.99

House-Made Spinach Dip served with Fresh Pita Chips

### BUFFALO CHICKEN DIP - Serves 25 56.99

Dip served with Fresh Pita Chips

### HUMMUS WITH PITA CHIPS 3.79 PER PERSON

Hummus with Pita Chips or Tortilla Chips

**Choice of Two (2)** - Cilantro Hummus, Black Bean Hummus, Roasted Red Pepper Hummus, Chipotle Hummus, and Traditional Hummus



### CHARCUTERIE 7.79

Prosciutto, salami, fresh mozzarella, shaved Parmesan, pepperoncini, roasted red peppers, marinated artichokes, eggplant caponata, marinated olive, extra virgin olive oil and balsamic vinegar served with flatbreads & crostini

# DESSERTS AND BEVERAGES



## DESSERTS

Desserts are priced per dozen

Fudge Brownies	19.69
Bar Cookies	18.89
Berry Crumble, Lemon, 7-Layer	
Cupcakes	21.69
Chocolate or Vanilla	
Themed Cookies	25.89
Fresh Baked Assorted Cookies	9.89
Mini Assorted Desserts	14.49
Sundae Bar	7.49
Chocolate, Strawberry and Vanilla Ice Cream	
Toppings Include Whipped Cream, Nuts, Cherries, Chocolate Syrup, Sprinkles, Caramel Toppings	



## BEVERAGES

Priced per person unless otherwise noted

Fingerlakes Coffee Roaster <i>Small</i> (12)	19.99
Fingerlakes Coffee Roaster <i>Large</i> (12)	37.09
Hot Chocolate/Tea	1.69
Bottled Water	2.49
Canned Soda	1.79
Juice	3.29
Iced Tea (per gal.)	7.49
Infused Water Dispenser (per 3 gal.)	12.39
Iced Tea or Lemonade (per 3 gal.)	17.49





# BARS & LINENS



## BARS

*On consumption*

Beer	6.19 Per Drink
Wine	25.89 Per Bottled Opened
Liquor	11.39 Per Drink
Bartender Fee	25.89 Per Bartender, per hour
Bar Set Up Fee	51.85

## LINENS

Round Table Cloth	5.00 Per Tablecloth
Black or White	
Rectangle Table Cloth	8.00 Per Tablecloth
Black or White	

*Please see your Catering Director for more color and size options*

