



SIGNATURE CATERING



Fresh
THE FAMILY DIFFERENCE IN HOSPITALITY SERVICES

FRESH START BREAKFAST

BAKERY BASKET – 5.55 PER PERSON

Freshly Baked Muffins, Scones and Pastries.

BAGEL BAR – 5.85 PER PERSON

Assorted Bagels with Cream Cheese, Butter and Jams.

OATMEAL BAR – 6.15 PER PERSON

Hearty Steel Cut Oats with a variety of Fresh Fruits, Dried Fruits, Seeds and Nuts.

BURRITO BAR – 9.29 PER PERSON

Scrambled Eggs with Roasted Peppers, Black Beans, Shredded Cheddar Cheese and Turkey Sausage rolled in a Tortilla, served with Salsa.

GRANOLA, YOGURT AND FRESH CUT FRUIT

7.89 PER PERSON

Homemade Granola, Vanilla Yogurt and Seasonal Fruit

FRESH START BEVERAGES

FINGERLAKES ROASTERS

Large Coffee Shuttle (serves 12-15) 41.15

Small Coffee Shuttle (serves 6-8) 22.65

STARBUCKS COFFEE SERVICE

Large Coffee Shuttle (serves 12-15) 47.20

Small Coffee Shuttle (serves 6-8) 25.65

INFUSED WATER

Choice of Citrus, Cucumber Mint, Lemon Raspberry, Melon or Berry
9.59 per gallon

ADDITIONAL MENU OPTIONS

Side Vanilla Yogurt (per person)
Additional Yogurt Toppings (each)
Whole Fruit (each)

1.59
.85
2.19

Greek Yogurt Cup (each)
Scones (each)
Mini Muffins (each)

3.65
3.85
1.85

BREAKFAST



APPETIZERS



HOT APPETIZERS

MINI SPRING ROLLS (per person)	3.50
SPANAKOPITA (per person)	3.50
STUFFED MUSHROOM CAPS (per person)	2.79
GRILLED CHICKEN QUESADILLAS (per person)	3.50
MINI BEEF WELLINGTON (each)	5.75
SWEET AND SOUR KIELBASA BITES (per person)	4.15
SAUSAGE BREAD ROLL (per person)	4.15
MINI CRAB CAKES (per person)	3.50
TERIYAKI GLAZED CHICKEN SKEWERS	6.15

COLD APPETIZERS

SOUTHWEST VEGGIE PINWHEELS (per person)	2.20
TOMATO POMODORO CROSTINI (per person)	2.79
FILET MIGNON CROSTINI (each)	5.19
CAPRESE CROSTINI (each)	3.15
FINGER SANDWICHES (per person)	3.50
TEQUILA LIME SHRIMP PHYLLO CUPS (per person)	3.50
GARLIC OLIVE TAPENADE CROSTINI	4.75
CURRIED CHICKEN PHYLLO CUPS (each)	4.75
GRILLED VEGETABLE KABOB	5.45

CHEESE TRAY (per person)	5.15
ROASTED MARINATED VEGGIE TRAY (per person)	4.75
VEGGIES AND DIP (per person)	4.75
FRUIT DISPLAY (per person)	5.50
SLICED FRUIT WITH YOGURT DIP (per person)	5.50
BAKED TORTILLAS AND PICO DE GALLO (per person)	3.85
HUMMUS AND BAKED PITA (per person)	4.75
Choice of Garlic, Red Pepper or Curry	
CINNAMON TORTILLAS WITH FRUIT SALSA (per person)	4.15
YOGURT PRETZELS (per pound))	8.45
TRAIL MIX (per pound))	9.15
LETTUCE WRAPS (SERVES 10)	35.90
LO MEIN SALAD	5.50
MEDITERRANEAN TRAY	8.95

PLATTERS & SNACKS



HOT DIPS

CRAB DIP (PER PERSON)	4.75
BUFFALO CHICKEN DIP (PER PERSON)	4.10
<i>Select from Spinach and Artichoke, Buffalo Chicken, or Mediterranean Dip, served with Tortilla Chips</i>	

WINGS

10 WINGS	14.90
20 WINGS	28.40
30 WINGS	48.79
50 WINGS	63.69
100 WINGS	119.95

*Hot, Medium, Mild, Barbecue, Honey Mustard or Plain
Includes Celery Sticks and Blue Cheese or Ranch Dressing*



PARTY TRAYS



PIZZA

CHEESE (8 SLICES) - 20.65

ONE TOPPING (8 SLICES) - 22.65
Each additional topping 2.39

BREAKFAST PIZZA (8 SLICES) - 23.40

SHEET PIZZA (24 SLICES) - 31.85
Each additional topping 5.19

CALZONES - 9.59 EACH

Choice of Buffalo Chicken, Barbecue Chicken and Cheddar, Veggie Delight, Italian, Broccoli and Ricotta or Spinach and Mozzarella

SPECIALTY PIZZAS - 23.85

CHICKEN FLORENTINE PIZZA

Grilled Chicken, Spinach, Red Peppers, Fresh Herbs, Roasted Garlic White Sauce and Mozzarella Cheese

VEGGIE PIZZA

Zucchini, Yellow Squash, Peppers, Artichokes, Tomatoes, Tomato Sauce and Mozzarella Cheese

MARGHERITA PIZZA

Fresh Tomatoes, Basil, Tomato Sauce and Mozzarella Cheese

MEAT LOVER'S PIZZA

Bacon, Pepperoni, Sausage, Tomato Sauce and Mozzarella Cheese

GREEK PIZZA

Seasoned Garlic Oil, Alfredo Sauce, Mozzarella Cheese, Baby Spinach, Kalamat Olives, Red Onion, Crumbled Bleu Cheese, Oregano, Balsamic Glaze

CHICKEN BACON RANCH PIZZA

Seasoned Garlic Oil, Grilled Chicken, Grilled Onions, Bacon, Roma Tomatoes, Ranch Dressing, Cheddar Cheese, Mozzarella Cheese

CHICKEN CORDON BLEU PIZZA

Alfredo Sauce, Breaded Chicken, Dijon Mustard, Ham, Mozzarella Cheese, Swiss Cheese, Chives, Garlic Oil



PIZZA





CUSTOM SALADS

CREATE YOUR OWN SALAD BUFFET – 21.39 PER PERSON

Includes Whole Grain Roll and House-baked Cookie

GREENS (SELECT TWO)

Spring Mix, Romaine, Iceberg Mix or Spinach

VEGETABLE TOPPINGS (SELECT FIVE)

Shredded Carrot, Red Onion, Tomato Wedges, Avocado, Cucumber, Red Bell Pepper, Green Bell Pepper, Celery, Corn, Peas, Black Olives, Sliced Mushrooms, Roasted Yellow Squash, Roasted Butternut Squash, Roasted Zucchini, Roasted Button Mushrooms, Lentils, Quinoa, Black Beans or Garbanzo Beans

CHEESE (SELECT ONE):

Mozzarella Cheese, Shredded Cheddar Cheese, Feta Cheese, Bleu Cheese Crumbles, or Shredded Asiago Cheese

PROTEIN (SELECT ONE)

Marinated Chicken (Italian, Balsamic or Greek), Crispy Tofu, House-roasted Turkey or Crispy Chicken

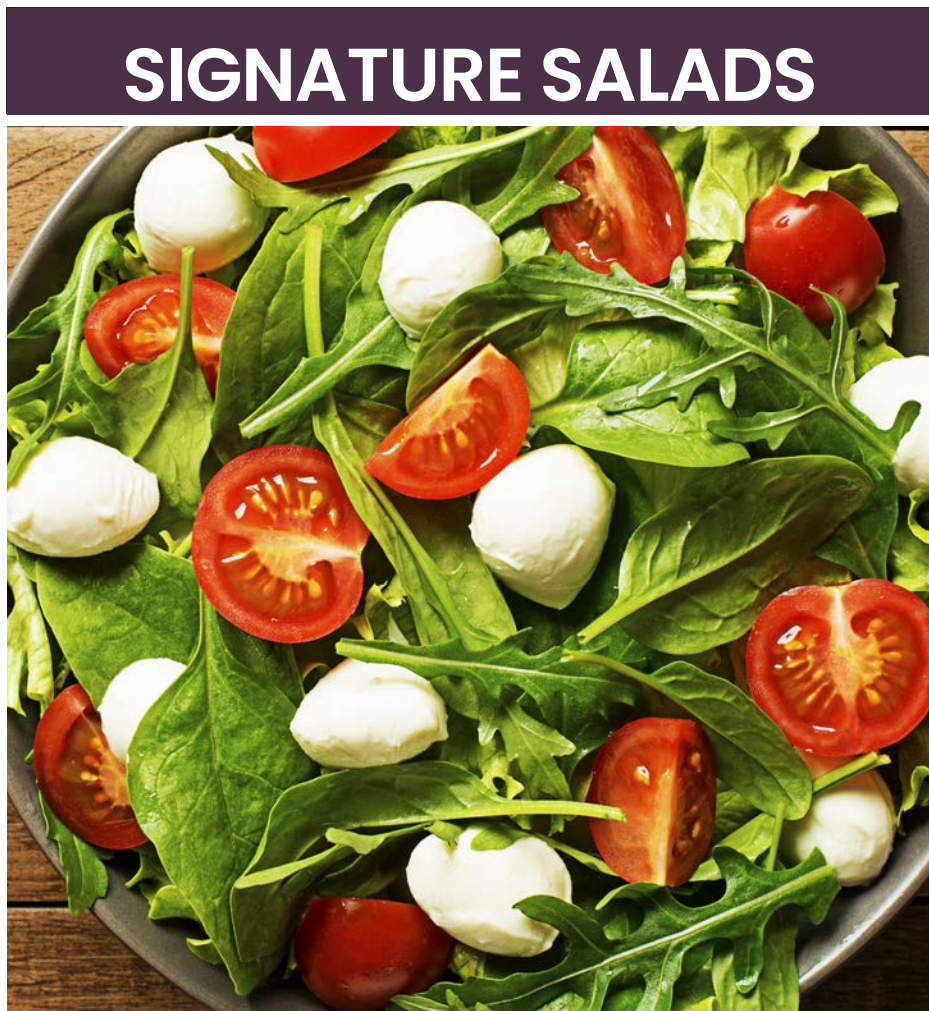
DRESSING (SELECT ONE)

Italian, Balsamic, Ranch, Honey Mustard, Oil & Vinegar, Bleu Chesse, Southwestern Ranch

Add Cup of Soup du Jour for 3.50 per person

Add Steak or Salmon for 3.50

Add Caesar Salad 3.00



SIGNATURE SALADS

SALAD BOXED LUNCH SOUP & SALAD COMBO

13.49
21.39

HARVEST CHICKEN

Grilled Chicken, Field Greens, Apples, Walnuts, Feta Cheese and Cider Vinaigrette.

SOUTHWEST CHICKEN

Roasted Chicken, Corn, Black Beans, Red Peppers, Red Onion, Cheddar Cheese, Crisp Tortilla Strips, Iceberg Lettuce and Southwest Ranch

CALIFORNIA TURKEY COBB

Turkey, Bacon, Blue Cheese, Avocado, Hard Boiled Egg, Tomato, Iceberg Lettuce and Blue Cheese Dressing.

ANTIPASTO

Pepperoni, Salami, Olives, Banana Peppers, Tomato, Mozzarella Cheese, Red Onion, Iceberg Lettuce and Light Italian Dressing.

CHICKEN CAESAR

Grilled Chicken, Romaine Lettuce, Parmesan Cheese, Tomato, Croutons and Caesar Dressing.

SPINACH & BACON

Fresh Spinach, Crisp Bacon, Hard Boiled Egg, Red Onion, Feta Cheese, Tomato, Candied Walnuts and Raspberry Vinaigrette.

CAPRESE

Fresh Mozzarella Cheese, Tomato, Basil, Lettuce, Parmesan Crisps, Parmesan and Roasted Garlic Vinaigrette, finished with a Balsamic Reduction.

STRAWBERRY, SPINACH AND GOAT CHEESE

Strawberries, Pistachios, Goat Cheese and Spinach with Citrus Balsamic Vinaigrette.

BALSAMIC ROASTED VEGETABLES AND BARLEY

Roasted Zucchini, Yellow Squash, Asparagus, Red Peppers, Red Onion, Carrots, Cucumber, Edamame, Seasoned Barley and Asiago Cheese tossed in Homemade Balsamic Vinaigrette.

Grilled Steak, Shrimp or Salmon may be substituted for any protein for an additional 3.05 per person.

CLASSIC DELI BUFFET – 18.59 PER PERSON

CHOICE OF

House Roasted Turkey, Ham, Roast Beef,
Chicken Salad, Tuna Salad, Egg Salad
Marinated Tofu or Roast Vegetables

SELECT

American, Swiss, Provolone,
Cheddar or Asiago Cheeses

*Substitute Fresh Mozzarella Cheese, Goat Cheese or
Blue Cheese Crumbles for just 1.05 per person*

Assorted Wraps , Breads and Dressings are included.

SIDE SELECTIONS

Pasta Salad, Cucumber and Tomato Salad, Potato
Salad or Carrots and Celery Sticks with Ranch,
Chips or Pretzels

*Substitute Garden Salad or Caesar Salad
for an additional .80 per person*

DESSERT SELECTIONS

Cookies, Brownies or Whole Fruit

Substitute Fresh Fruit Salad for just 1.40 per person

CLASSIC DELI SANDWICH BOXED LUNCH – 14.69 PER PERSON



SANDWICHES & WRAPS



SIGNATURE SANDWICHES AND WRAPS -18.25 PER PERSON

Add Cup of Soup du Jour for just 3.50 per person

EURO TURKEY

Thinly Sliced Turkey, Provolone Cheese, Green Leaf Lettuce, Thinly Sliced Tomato and Honey Mustard on Twelve Grain Bread.

CARVED BEEF ON WECK

Hand-carved Top Round Beef served on Weck or Kaiser Roll with Horseradish Aioli.

CHICKEN PORTOBELLO SANDWICH

Italian Marinated Grilled Chicken Breast and Portobello Mushroom on Roll. Topped with Green Leaf Lettuce, Thin Sliced Tomatoes, Red Onion and House-made Red Pepper Vinaigrette.

THE GOD FATHER

Prosciutto, Cappelletti, and Salami topped with Provolone cheese, Kalamata Olives, Lettuce and Tomato on a Ciabatta Roll

CRANBERRY TURKEY PITA

Pita Pocket loaded with Cranberry Jelly Sauce, Green Leaf Lettuce, Thinly Sliced Turkey, Diced Celery and Shredded Carrots. **MANGO CHICKEN WRAP** Seasoned Sliced Chicken, Mango Salsa and Shredded Lettuce in Spinach Wrap.

CREAMY AVOCADO AND WHITE BEAN WRAP

Avocado and White Bean Hummus with Green Leaf Lettuce, Red Onion, Shredded Carrot and Tomato in a Tomato Basil Wrap.

GRILLED BALSAMIC CHICKEN SANDWICH

Grilled Chicken Breast topped with Leaf Lettuce, Tomato, Red Onion and Provolone Cheese, drizzled with Sweet Balsamic Glaze on Whole Grain Roll

SOUTHWEST VEGGIE WRAP

Corn, Black Bean Salsa, Shredded Lettuce and Cheddar Cheese in a Jalapeño Wrap.

MARINATED VEGETABLE WRAP

Marinated and Roasted Yellow Squash, Zucchini, Red Bell Pepper and Carrots with Leaf Lettuce, Tomato and Red Onion in a Spinach Wrap

SIDE SELECTIONS

Pasta Salad, Cucumber and Tomato Salad, Potato Salad or Carrots and Celery Sticks with Ranch, Chips or Pretzels
Substitute Garden Salad or Caesar Salad for an additional 1.05 per person

DESSERT SELECTIONS

Cookies, Brownies or Whole Fruit
Substitute Fresh Fruit Salad for just 1.80 per person

HOT BUFFETS



HOT BUFFET LUNCHES - 25.49 PER PERSON

Includes Choice of Entrée, Starch and Vegetable with Dinner Rolls and Dessert

TERIYAKI SALMON
 HERB ROASTED PORK LOIN
 HAND PULLED BARBECUE PORK OR CHICKEN
 CLASSIC BARBECUE
 FLORENTINE COD
 ROAST TURKEY
 APPLE BRAISED CHICKEN
 SEAFOOD SCAMPI
 HERB ROASTED CHICKEN WITH PINEAPPLE CHUTNEY
 JAMAICAN JERK PORK OR CHICKEN

VEGETABLE SIDE DISHES

Maple Seared Root Vegetables
 Balsamic Roasted Vegetables
 Roasted Asparagus and Carrot Farro Salad
 Seasonal Vegetables
 Fresh Green Beans or Broccoli
 Wheat Berry Caprese
 Honey Orange Carrots

STARCH SIDE DISHES

Rice or Barley Pilaf
 Garlic and Herb Roasted or Smashed Potatoes
 Brown Sugar Roasted Sweet Potato
 Loaded Potato Salad
 Cajun Couscous
 Pasta Aioli

DOS MANOS MEXICAN STYLE BURRITOS AND TACO BAR - 26.30 PER PERSON

*Choice of Beef, Pork or Chicken with
 Cilantro Lime Rice, Black Beans, Fresh Pico de Gallo,
 Salsa, Chopped Onion, Lettuce, Tomato, Olives,
 Sour Cream and Hand Cut Tortilla Chips*

BACKYARD BBQ - 24.30 PER PERSON

*Includes Choice of Assorted Cookies or Brownies and served with a Lettuce, Tomato and Onion Tray.
 Beverages include Iced Tea, Lemonade and Water*

SELECT TWO

Hamburger
 Hot Dogs
 Veggie Burgers
 Chicken
 Pulled Pork
 Cornbread

SELECT TWO

Pasta Salad
 Macaroni Salad
 Potato Salad
 Baked Beans
 Coleslaw



PASTA PALOOZA



PASTA PALOOZA – STARTING AT 15.99 PER PERSON

Includes Garden Salad, Garlic Breadsticks and Freshly Baked Cookies.

USE YOUR NOODLE

Fettuccine, Linguine, Rigatoni or Farfalle

SAUCE IT UP

Marinara, Garlic Aioli, Alfredo, Blush or Pesto

ADD AN EXTRA

Eggplant Parmesan or Grilled Chicken – 3.85

Chicken Parmesan, Meatballs or Italian Sausage – 4.75

Grilled Shrimp or Salmon – 4.75

Crispy Tofu or Grilled Veggies – 2.79



DESSERTS & BEVERAGES



ASSORTED DESSERTS

Fresh Fruit Salad (per person)	5.19
Jumbo Cookies (per person)	2.79
Brownies (each)	2.79
Strawberry Shortcake (each)	4.10
Cupcakes (each)	3.69
Cannolis (per person)	8.14
Warm Apple Crisp (per person)	5.50

ICE CREAM SOCIAL 7.85 (per person)

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

(24 hours notice required for Desserts and Ice Cream)

ASSORTED BEVERAGES

Half Pint Milk (each)	1.79
Bottled Water (each)	2.79
Assorted Bottled Tea (each)	3.65
Assorted Bottled Juice (each)	3.65
Bottled Soda (each)	3.10
Fresh Brewed Tea (per gallon)	9.35
Lemonade or Punch (per gallon)	11.80
Infused Water (per gallon)	9.59

ORDERING GUIDELINES

OFFICE HOURS

Monday through Friday 7:00 AM. – 4:00 PM

ORDERING

Orders can be placed by contacting us at 585.345.0055 ext.6259 or log into catersuit4.avifoodsystems.com to create an account or begin your order.

DELIVERIES

Delivery times are accommodated on a first-come, first-serve basis. After hours and weekend catering events may be subject to additional delivery or staffing charges.

An off campus delivery fee of \$20.00 will be added to the final billing invoice.

ORDERING REQUIREMENTS

We ask for a minimum of 2 weeks notice for product availability for all catering orders. Last minute orders are welcome upon availability.

PAYMENT OPTIONS

AVI 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 cancelled within 24 hours are subject to charges.

SPECIAL EVENTS AND PARTIES

Planning a special event or party? Our team is here to assist with all your event details, from custom menus to event design. Call us for more information.

SPECIALTY LINEN, RENTAL EQUIPMENT, FLOWERS AND DECOR

Please ask about how we can enhance your event. Specialty linens, rented flowers, and decor are available upon request. China service is available upon request for an additional charge.

MEET, EAT AND ENJOY!

AVI's catering team members are ready to make your catered event a success. From the first time you call until your pick-up or delivery time, our catering team will make sure your order is right and ready when you need it.

ORDERING INFORMATION:

Visit us at catersuit4.avifoodsystems.com to begin your order. Create an account to experience the ease of customized ordering and the added service of our on-line catering selections.

A 48-hour notice is preferred. Please provide the following information when scheduling your event:

1. Your company name and address
2. Your name and phone number
3. Date of event
4. Location of event
5. Time of service
6. Menu selection
7. Guest count
8. Pick-up or delivery
9. Special requests or arrangements

Please contact your local AVI representative for more details. Cancellations must be made 24 hours prior to the pick-up or delivery time or a cancellation fee may apply.

Thank you for giving us the opportunity to serve you!

