



KENYON COLLEGE
Catering Menu



AVI Foodsystems at Kenyon College is the leader in local foods. It is our belief that by purchasing local, our guests are not only getting nutritious, flavorful food, but also supporting their neighbors in the local community. Local to us is the small farmer; the family using safe, agricultural practices and raising livestock the natural way. Every piece of beef and pork that you eat at your event comes from less than 30 miles away; we do not substitute out.

Our seasonal produce is grown by our local farmers, harvested and picked up by our sustainability director, which helps maintain flavor, nutrition and overall freshness. In addition, we currently have over 60 other vendors offering grains, honey, cheeses and much more.

In order to maximize all of the vitamins and flavors of our local foods, we have assembled a talented executive chef and on-site catering team. Their expertise will highlight what's in season and of the highest quality. Whether you have questions about our local food program, preparation or allergen requests, please do not hesitate to contact us. We are here for you.

We appreciate your patronage and are grateful for your continued support of our local community.

Thank you

**Policies & Procedures for AVI Foodsystems at Kenyon College**

Thank you for your interest in our catering services. We look forward to being a part of your special event.

We are delighted to present you with our catered offerings. We hope you will find this menu a useful guide when planning your next event. This menu is designed to offer a wide range of ideas. We can customize any menu or event to reflect a specific theme or culinary vision. AVI Foodsystems is committed to providing a successful event that meets your needs. We can be reached at (740) 427-5236 or (740) 427-5608 and we are located in Peirce Hall on the Kenyon College campus. Office hours of operation are 8:00 a.m. to 4:30 p.m, Monday - Friday.

Arranging and Reserving a Date

All room reservations for Kenyon sanctioned events must be coordinated with Lorie Shults at (740) 427-5846 or email shultsll@kenyon.edu prior to discussing catered meals with AVI Foodsystems. It is the responsibility of the client to reserve the room. For outside guests (conferences, weddings, etc.), please contact Barbara Kakiris at (740) 427-5101 or email kakirisb@kenyon.edu for reservations and room fees prior to discussing catered meals with AVI Foodsystems.

Cancellation Policy

To provide the best service to all of our customers, we ask all orders to be finalized one week prior to event start time. Orders placed less than five business days will not be guaranteed and will subject to a 20% fee. Orders cancelled less than three business days prior to the event will be charged 50% of the entire order. Orders cancelled less than two business days prior to the event will be charged in full.

Operations

Services and prices are quoted based on normal business days in accordance with the college calendar. Events scheduled after hours, on college holidays, or during a shut down period may incur additional labor charges.



Service Expectations and General Information

All Peirce Hall events include basic china and flatware up to 150 guests. Light weight linen will be charged per guest. An additional charge will be placed for china rentals and specialty linen. All drop-off events will be placed on disposables.

Labor rates for served events begin one hour before service and end one hour after guest departure. Additional labor will be charged for events extending past event end time. Served events outside of Peirce will also be subject to additional labor charges separate from above agreement. Drop-off events will be set up by our catering team, however, will not be cleaned up after the event is over; this will be the client's responsibility. Drop-off and breakdown events will be set up by our catering team and will be cleaned upon finish of a two hour event. Events lasting past two hours will be subject to additional labor charges.

Audio Visual Equipment

Audio Visual equipment is available for rent for all types of functions. Please make arrangements with LBIS when reserving your room.

Sound - Electrical Equipment

Sound and electrical arrangements should be directed to David Boughter at (740) 427-5127 or email boughterd@kenyon.edu, once you have reserved your room.

Alcoholic Beverages

Liquor, beer and wine sales are governed by the State of Ohio and are assigned to AVI Foodsystems in Peirce Hall. AVI must abide by all state and university rules governing the use of alcohol. It is against the laws of the state of Ohio and policies of Kenyon College and AVI Foodsystems to serve alcohol to any person under the age of 21, to an intoxicated guest or to permit an intoxicated guest to remain on the premises. All service of alcohol falls under the AVI Foodsystems licensing in Peirce Hall. Therefore, no alcohol may be served in any form without permission of AVI Foodsystems.

Food Safety/Outside Food and Beverages

Food, beverages and serving equipment may not be taken from any event. AVI Foodsystems, Inc. adheres to the Ohio State Health Code regarding the sanitary and responsible service of potentially hazardous foods and cannot accept the liability for food not properly handled when removed from a function. Removal of serving equipment and/or rental items will result in replacement value being added to the billing invoice.

Payment Policy

Kenyon College account numbers must be provided to the catering office at the time of acceptance of the contract. All outside accounts will be required to have an initial deposit.

Removal of Items

Any items not immediately removed from the event site after the event will become the sole responsibility of the host/hostess. AVI Catering cannot assume responsibility for any items left after an event for pick-up the next day.



AVI PEIRCE BEVERAGES

Freshly Brewed Coffee, Decaf Coffee, Assorted Teas
Includes creamers, assorted sweeteners, honey, lemons

Cambro of Coffee
Regular or decaf coffee that includes creamers, assorted sweeteners

Airpot of Coffee
Includes creamers and assorted sweeteners

Assorted Sodas
Includes an assortment of Coca-Cola products

Bottled Waters

Assorted Juices

Iced Tea, Fruit Punch or Lemonade



BREAKFAST

15 guest minimum

MORNING EXPRESS CONTINENTAL

Pastry chef's selection of breakfast pastries, bagels, cream cheese, local butter, local jams, coffee, hot teas, assorted juices

GAMBIER CONTINENTAL

Pastry chef's selection of breakfast pastries, bagels, fresh fruit display, cream cheese, local butter, local jams, coffee, hot teas, assorted juice

EXECUTIVE CONTINENTAL

Pastry chef's selection of breakfast pastries, fresh fruit display, cream cheese, local yogurt, local granola, bagels, local butter, local jams, coffee, hot teas, assorted juice

KENYON BREAKFAST BUFFET

Scrambled eggs, turkey sausage, breakfast potatoes, fresh fruit tray, coffee, hot tea, assorted juices

Enhance this buffet:

Vanilla cinnamon french toast
Roasted vegetable quiche
Local granola with local milk
Fruit and yogurt parfait

Local bacon
Local spelt pancakes
Breakfast burritos
Omelet station (attended)

BREAKFAST A LA CARTE

A la carte selections are priced by the dozen

Assorted bagels w/cream cheese
Assorted breakfast breads
Local yogurt granola parfait
Cinnamon apple scone
Blueberry scone

Raspberry white chocolate scone
Assorted muffins
Individual yogurt
Multi grain muffin
Fresh whole fruit



LUNCH

BUILD YOUR OWN DELI

15 guest minimum

A selection of fresh deli meats and cheeses, leaf lettuce, sliced tomatoes, red onion, pickles, chef's pasta salad, condiments, assorted soda and bottled water, chips, cookies

SELECT THREE:

Roasted Turkey, Roasted Beef, Smoked Ham, Corned Beef, Italian Salami, Chicken Salad, Tuna Salad, Baked Tofu, Hummus

SELECT TWO:

American, Swiss, Cheddar, Provolone, Pepper Jack

MIDDLE PATH SANDWICH PLATTER

15 guest minimum

Chef's selection of classic sandwiches, pickles, choice of salad, bag of chips, cookies and beverage

Chef's selection of signature sandwiches, pickles, choice of salad, fruit salad bag of chips, brownie or lemon bar and beverage

BOXED LUNCHES

Classic Box Lunch

Includes classic sandwich, chips, pasta salad, beverage, cookie

Signature Box

Includes signature sandwich, pasta salad, fruit salad, chips, brownie or lemon bar, beverage



CLASSIC SANDWICH SELECTIONS

Maximum three selections

Local roasted beef

Roasted turkey

Tuna salad

Hummus wrap

Local smoked ham

Chicken salad

Chicken caesar wrap

Marinated local vegetable wrap

SIGNATURE SANDWICH SELECTIONS

Maximum three selections

Lemon Aioli Tuna Salad on Grilled Sourdough

With pickled red onion

Grilled Chicken Breast on French Baguette

With boursin, arugula and shaved red onion

Local Roasted Turkey on Ciabatta

With haberno lime gouda, fresh avocado and mayo

Local Shaved Ham, Salami, Pepperoni and Provolone on French Baguette

With roasted red pepper and pesto vinaigrette

Grilled Vegetable in Pita

Spinach, kalamata olive, feta and tzatziki

Local Roast Beef on French Baguette

With caramelized red onion, arugula, smoked gouda and horseradish mayo

Local Roasted Turkey and Local Hickory Smoked Bacon and Local Swiss in Wheat Wrap

With lettuce, tomato and whole grain mustard



PLATED SALAD ENTRÉES

All salad entrées include fresh rolls, butter, dessert bar and a beverage.

15 guest minimum

Greek Salad

Local fresh greens, grape tomatoes, cucumbers, red onions, local feta cheese, kalamata olives, Greek dressing, grilled chicken or organic grilled tofu

Chef Salad

Local fresh greens, grape tomatoes, chopped eggs, cucumbers, local julienne turkey, local julienne ham, local cheddar cheese and Swiss cheese - served with choice of dressing

Classic Grilled Chicken Caesar Salad

Local romaine greens, parmesan crisps, herb croutons, Caesar dressing

Vegetarian Antipasto

Marinated artichokes, grilled mushrooms, roasted peppers, grilled eggplants, wedge tomato, asiago cheese, local fresh greens, pesto vinaigrette

Northern Salad

Grilled chicken breast, mandarin oranges, dried cherries, red onions, local feta cheese, raspberry vinaigrette



SALAD BUFFET PLATTERS

15 guest minimum

Salad buffets include; grilled chicken, fresh rolls, butter, coffee, hot tea, dessert bars

Add salmon or organic tofu - available upon request

Caesar Salad

Romaine, herb croutons, parmesan cheese and Caesar dressing

Mediterranean Salad

Herb grilled red and yellow pepper, kalamata olive, cucumber, tomato, artichoke, local feta cheese, red onion, local fresh greens and Greek dressing

Granny Smith Salad

Local fresh greens, granny smith apples, local cucumber, smoked cheddar crumble, local pickled red onion, granny smith apple vinaigrette

PEIRCE KETTLE SOUPS

All soups served with crackers

Chicken Tortilla

Local Cream of Broccoli

Local Butternut Squash

Chicken Noodle

Local Rustic Beef Chili



PLATED LUNCH ENTRÉES

Includes rolls, butter, coffee, hot tea, choice of house salad with ranch and balsamic dressings or Caesar salad, dessert
15 guest minimum

Lemon Rosemary Chicken

Grilled citrus marinade with rosemary jus, local seasonal vegetable, garlic mashed potatoes

Apple and Brie Chicken

Stuffed with apple, brie and figs, local seasonal vegetable, herb roasted potatoes

Milanese Chicken

Citrus marinated, herb zest crust, local seasonal vegetable, quinoa pilaf

Boursin Chicken

Roulade stuffed with boursin, spinach and sundried tomato, local seasonal vegetable, Israeli cous cous

Raspberry Chipotle Pork Chop

Local grilled boneless pork chop with a savory chipotle-raspberry sauce, local seasonal vegetable, mashed potatoes

Tuscan Stuffed Eggplant

Stuffed with wild rice and local seasonal vegetable

Herb Crusted Roast Beef

Au jus, local seasonal vegetable, fingerling potatoes

Polenta Napoleon

Seared local polenta topped with rustic homemade ragu, local seasonal vegetables

Peppered Beef Stir Fry

Scallions, carrots, baby corn, celery, water chestnuts, pepper dark sauce



PEIRCE HALL LUNCH BUFFET
Includes rolls, butter, coffee, hot tea
15 guest minimum

Salads

Local house green salad, grilled vegetable pasta salad, quinoa salad, Caesar salad, spinach salad with raspberry vinaigrette, balsamic seared barley salad, thai crunchy salad with ginger soy dressing

Entrees

Roasted turkey, chicken marsala, herb roasted chicken, honey glazed ham, lemon rosemary chicken, herb encrusted roast beef, chicken parmesan, pan seared sesame flaxseed cod, whole grain mustard roasted pork, chicken forestiere, chicken milanese, balsamic grilled portabella stuffed with goat cheese, risotto and local vegetables

Pasta

Pesto primavera, meat lasagna, vegetable lasagna, macaroni and cheese, penne bolognese, pasta marinara, fettuccine alfredo

Sides

Mashed potatoes, herb roasted potatoes, local seasonal vegetables, lemon herb green beans, garlic mashed potatoes, potato au gratin, baked sweet potato, scalloped potatoes, Israeli cous cous, honey glazed roasted carrots

Desserts

Local Amish pie, double chocolate cake, chocolate mousse, assorted cheesecake, carrot cake, German chocolate cake

Tier 1- Select 1 salad, 1 entrée, 1 pasta, 1 side, 1 dessert

Tier 2- Select 2 salads, 1 entrée, 1 pasta, 2 sides, 1 dessert

Tier 3- Select 2 salads, 2 entrées, 1 pasta, 2 sides, 1 dessert



THEMED BUFFETS

Includes coffee and hot tea

15 guest minimum

MEXICAN BUFFET

Black bean and roasted corn slaw
Mixed greens with avocado lime dressing
Homemade tortilla chips and salsa

Select Two:

Chicken and vegetable quesadillas, boca taco, local beef taco, chicken taco with toppings,
Grilled chipotle steak with tomatillo relish

Sides

Cilantro rice
Chili spiced squash and pepper hash

Dessert Selections

Cinnamon sugar churros
Dulce de leche cake

All American BBQ

Local grilled hamburgers, local cheeseburgers, black bean burgers, local hot dogs, cheeses, lettuce,
tomato, pickles, onions, condiments

Entrée Selections

Mesquite grilled chicken, local sausage and peppers or local barbecue beef brisket

Sides

Macaroni salad, balsamic potato salad, apple kohlrabi slaw, watermelon, traditional potato salad, corn
on the cob, baked beans, mixed green salad, chips

Dessert Selections

Local Amish apple & berry pie, cookies, s'more bars, brownies

Tier 1 - choose 1 entrée selection, 3 sides, 1 dessert

Tier 2 - choose 2 entrée selections, 4 sides, 1 dessert



APPETIZERS

All appetizers are priced by the dozen.

Hot Appetizers

Phyllo Wrapped Asparagus	Mini Crab Cakes
Sausage Stuffed Mushroom Caps	Cheese Quesadillas
Arancini	Arancini with Pancetta
Cocktail Meatballs	Chicken Pot Stickers
Crab and Leek Pancakes	Empanadas
Grilled Chicken Quesadillas	Vegetable Spring Rolls
Bacon Wrapped Scallops	Spanokopita
Lemon Rosemary Lamb Chop	Coconut Crusted Shrimp
Brined Pork Tenderloin	Chicken Pineapple Sate

Cold Appetizers

Filet Mignon Crostini	Artichoke and Cream Cheese Crostini
Tortilla Turkey Pinwheel Wraps	Seasonal Fruit Kabobs
Southwest Veggie Pinwheel Wraps	Jumbo Shrimp Cocktail
Local Roma Tomato & Garlic Bruschetta	Spicy California Roll
Local Mozzarella & Pepper Crostini	Smoked Salmon Canapé
Prosciutto Wrapped Asparagus	Beef & Horseradish Canapé
Watermelon Salad Skewer	



APPETIZER DISPLAYS

Minimums may apply.

Fresh Fruit

Includes chef's seasonal local fruit

Classic Cheese Bistro

Assorted cheeses, fresh grapes, assorted crackers

Roasted Marinated Vegetable Display

Includes seasonal local vegetables

Antipasto

Marinated artichokes, olives, roasted peppers, tomato, local mozzarella cheese, prosciutto, salami, spicy capicola, grilled breads, sundried tomato aioli

Mediterranean Favorites

Roasted red pepper and traditional hummus with fresh pita chips

Guacamole and Salsa with Fresh Tortilla Chips



CARVING STATIONS

Carving stations include condiments and assorted petite rolls.

25 guest minimum, additional chef fee

Local Herb Roasted Turkey Breast
With cranberry and Dijon mustard mayo
Serves 25

Local Roasted Beef Tenderloin
With horseradish sauce, merlot sauce
Serves 25

Crispy Inside-Out Cordon Bleu
Crunchy prosciutto wrapped tender chicken and creamy local cheese filling with light mustard jus
Serves 25

Local Rosemary Roasted Leg of Lamb
With rosemary herb crust
Serves 25

Chicken Roulade
Filled with spinach and boursin cheese
Serves 25

Local Roasted Beef Top Round
With horseradish sauce and au jus
Serves 25



PLATED DINNERS

Served dinners include choice of house, Caesar, or spinach salad, dinner rolls, butter, regular and decaf coffee, hot tea, dessert.

15 guest minimum

Local Herb Encrusted Beef Tenderloin

Generously sliced and presented with seasonal local steamed green beans, garlic whipped potatoes, beef jus

Local Whole Grain Mustard Pork Tenderloin

Whole grain mustard rubbed, local seasonal sautéed zucchini, local seasonal roasted potatoes

Local Raspberry Chipotle Pork Chop

Local boneless pork chop, savory raspberry chipotle coulis, grilled asparagus, herbed mashed potatoes

Local Filet Mignon

Local 5oz filet prepared medium rare topped with gorgonzola compound butter, sautéed broccolini, seasonal fingerling potatoes

Lemon Rosemary Herb Grilled Chicken Breast

Citrus marinated tender grilled chicken breast, rosemary jus, seasonal local sautéed green beans, herbed Israeli cous cous

Apple and Brie Stuffed Chicken Breast

Tender chicken breast stuffed with apple, brie and fig, finished with apple-vinegar jus, local seasonal steamed broccoli, roasted redskin potatoes

Marsala Chicken Breast

Tender rice crusted chicken breast, wild mushroom marsala sauce, local seasonal steamed broccoli, wild rice



PLATED DINNERS

Served dinners include choice of house, Caesar, or spinach salad, dinner rolls, butter,
regular and decaf coffee, hot tea, dessert

15 guest minimum

Boursin Chicken Breast

Herb marinated tender chicken breast stuffed with boursin, spinach, sundred tomatoes presented with local
seasonal vegetable medley, mashed potatoes

Milanese Chicken Breast

Citrus marinated tender chicken breast coated in a herb and lemon zest crust,
sauteed broccolini, herb roasted potatoes

Herb Grilled Salmon

With herbs of the provence butter, steamed broccoli, Israeli cous cous

Lemon Caper Tilapia

Lemon caper brown butter, steamed broccoli, herb rice pilaf

Tuscan Stuffed Eggplant

Tender breaded eggplant stuffed with wild rice, local seasonal vegetables

Polenta Napoleon

Seared local polenta topped with rustic homemade ragu, local seasonal grilled vegetables



PLATED ENTRÉE DESSERT SELECTIONS

Select one

Cheesecake with fresh strawberries, double chocolate cake, local Amish berry pie, lemon pie, German chocolate cake, homemade chocolate mousse, carrot cake with cream cheese frosting, strawberry layer cake

A LA CARTE DESSERTS

Assorted Dessert Bars

Lemon curd, orange zest, lime crunch, cranberry white chocolate

Homemade Fudge Brownies

Assorted Petite Pastries

Pastry chef's selections

Chocolate Dipped Strawberries

With white and dark chocolate

Fresh Baked Assorted Cookies

Chocolate chip, oatmeal, double chocolate, sugar

Local Oversized Cookies

Oatmeal butterscotch, snickerdoodle, molasses, cranberry and white chocolate

Homemade Seasonal Local Cobblers

Peach, berry, apple

