



KEUKA
COLLEGE

Believe in What We Can Do Together

Catering Guide

By AVI



Fresh
THE FAMILY DIFFERENCE IN HOSPITALITY SERVICES

Welcome to Keuka College Catering

Whether planning a simple breakfast or an upscale executive luncheon, you will find all of our most popular menu selections in this guide.

Custom menu's can be created for any special occasion.

We pride ourselves on our ability to meet your needs with style and creativity, assuring the success of your event.

Every event is a special event!

The AVI Fresh Team

Pricing in effect from January, 2023 to June 30, 2023

Table of Contents

Beverage Selections	3
Breakfast Buffets	5
Breakfast A La Carte Selections	7
Signature Salads	11
Lunch Buffets	12
Boxed Lunch Selections	14
Hot Themed Buffets	16
House-made Desserts	19
Hot Hors d'Oeuvres	21
Cold Hors d'Oeuvres	22
Displays	23
Plated Dinners	25
Pizza Selections	26
Bar Service Selections	28

BEVERAGES



Beverages

Freshly Brewed Coffee, Decaffeinated and Hot Tea	2.40 Per Person
Starbucks Coffee and Hot Tea <i>Regular Blend or Decaffeinated and a selection of Tazo Tea</i>	2.70 Per Person
Hot Chocolate Bar <i>Spread of Chocolate Cocoa Mix, Whipped Cream, Crushed Peppermint, Cinnamon Sticks, Chocolate Sprinkles and Mini Marshmallows</i>	2.75 Per Person
Orange Juice, Apple Juice or Cranberry Juice	1.50 Per Person
Bottled Juice	1.90 Each
Bottled Water	2.00 Each
Infused Ice Water <i>Select from Citrus, Lemon and Mint, Berry, Melon or Lemon and Cucumber</i>	1.30 Per Person
8 oz. Soda <i>Pepsi, Diet Pepsi, Mountain Dew or Ginger Ale</i>	1.35 Per Person
20 oz. Soda <i>Pepsi, Diet Pepsi, Mountain Dew or Ginger Ale or Sierra Mist</i>	2.10 Per Person
Full Beverage Line <i>Only available for events in Geiser Dining Commons</i>	2.90 Each





AVI FRESH BREAKFAST

Breakfast Buffet Selections

Please allow for a minimum of 15 guests for buffet selections

Classic Continental Breakfast | 6.50 Per Guest

Assortment of Freshly Baked Breakfast Pastries

Freshly Brewed Coffee and Tea

Orange Juice and Water

Good Morning | 9.10 Per Guest

Assortment of Freshly Baked Whole Grain Muffins and Low-fat Vanilla Yogurt with Seasonal Fruit and Granola

Freshly Brewed Coffee and Tea

Orange Juice and Water

French Bistro Buffet | 10.40 Per Guest

Choice of Ham and Spinach or Vegetable Quiche

Assorted Breakfast Pastries, Mini Muffins and Seasonal Fruit

Freshly Brewed Coffee and Tea

Orange Juice and Water

Presidential Breakfast | 12.10 Per Guest

Scrambled Eggs

Assortment of Freshly Baked Breakfast Pastries

Choice of Bacon, Sausage Links, or Ham

Seasonal Fruit

Freshly Brewed Coffee and Tea

Orange Juice and Water



Build – Your – Own Buffet | 14.40 Per Guest

Choose: Scrambled Eggs or Quiche

Choice of: Bacon, Sausage Links or Ham

Select: Pancakes, French Toast or Fruit Crepes

*Choose side: Home fries, O'Brien Potatoes or
Cheese Grits*

Fresh Brewed Coffee and Tea

Orange Juice and Water

Enhancements

Pastry Display 1.90 per guest

Assorted Yogurt 2.10 per guest

Fruit Display 3.00 per guest

Premium Breakfast Buffet | 21.00 Per Guest

*Cinnamon Swirl Brioche French Toast with Butter
and Syrup*

Chef Attended Omelet Station

Yogurt Bar

Assorted Breakfast Pastries

Fresh Brewed Coffee and Tea

Orange Juice and Water

Chef Attended Omelet Station | 6.50 Per Guest

*Omelets Made to Order with a selection of the
following ingredients:*

Shredded Cheese

Baby Spinach

Broccoli

Green Peppers

Onions

Mushrooms

Tomatoes

Ham

Sausage

Bacon

Yogurt Bar | 4.85 Per Guest

Low-fat Vanilla Yogurt and Greek Yogurt

Fresh Strawberries and Blueberries

House-made Granola



Breakfast A la Carte

Minimum order of one dozen

Mini Quiche | 2.60 Each

Choice of Vegetable or Ham & Cheese

Muffins | 14.70 Per Dozen

Fresh Baked Assortment

Mini Muffins | 7.65 Per Dozen

Fresh Baked Assortment

Whole Grain Mini Muffins | 8.60 Per Dozen

Fresh Baked Assortment

Assorted Danish | 15.75 Per Dozen

Cherry, Cheese, Apricot and Apple

Assorted Scones | 15.75 Per Dozen

Iced Mini Cinnamon Rolls | 11.30 Per Dozen

Breakfast Breads | 14.10 Per Loaf

Serves 12 – 16 guests

Seasonal Fresh Fruit Tray | 3.90 Per Guest

Oatmeal | 4.20 Each

Served with Fresh Seasonal Berries or Brown Sugar and Syrup

Individual Yogurt Parfaits | 3.95 Each

Low-Fat Vanilla or Greek Yogurt, Granola and Fresh Seasonal Berries

Fresh Whole Fruit | 1.30 Each

NY State Apples, Oranges and Bananas

Please allow for a minimum of 12 guests for selections below

Freshly Prepared Breakfast Sandwiches | 3.65 Each

Select: American, Provolone, Swiss or Pepper Jack Cheese

Choose: Sausage, Bacon, Ham or Tomato and Baby Spinach

Sandwiches served on a choice of a Bagel, English Muffin or Kaiser Roll

Frittatas | 4.70 Each

Prepared in individual portions

Smoked Ham and Swiss

Bacon and Cheddar

Broccoli

Spinach and Tomato

Basil and Mozzarella



A collage of food items including a jar of green sauce, cheese, prosciutto, a sandwich, and tomatoes.

BOXED LUNCHES & BUFFETS

Signature Sandwiches

*All selections are served with water and dill pickle spear.
A minimum of three orders per selections.*

Turkey Club Baguette | 8.40 Per Guest

Roasted Turkey with Crisp Bacon, Sliced Tomato, Leaf Lettuce and Avocado Aioli

Smoked Salmon BLT | 9.45 Per Guest

Toasted Whole Grain Bread with Smoked Salmon, Crisp Bacon, Leaf Lettuce, Sliced Tomato and Fresh Sliced Apple

Chicken Salad Croissant | 8.40 Per Guest

Traditional Chicken Salad with Celery and Onions on a Petite Croissant

Grilled Chicken Ciabatta | 8.40 Per Guest

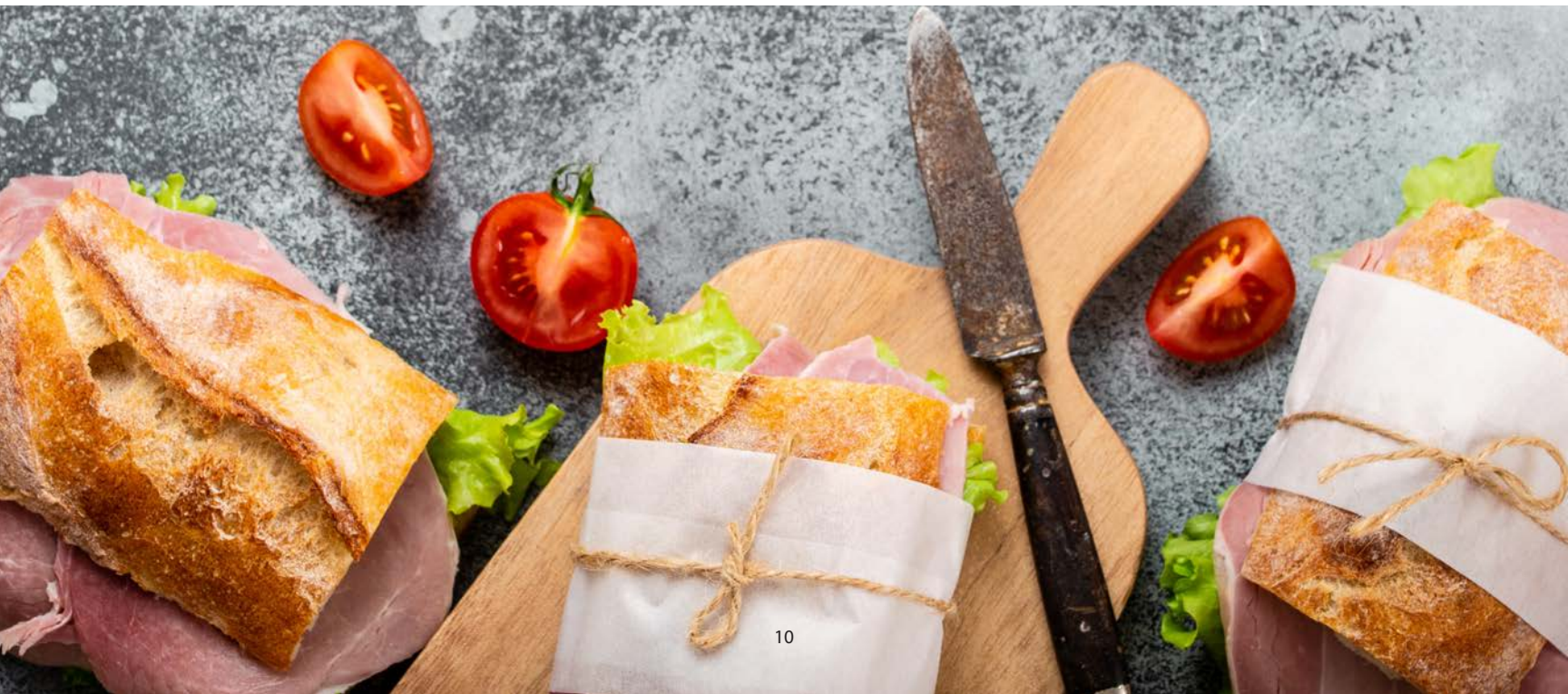
Grilled Chicken Breast on Ciabatta Roll with Lettuce, Tomato and Roasted Red Pepper Mayonnaise

Grilled Vegetable Wrap | 8.20 Per Guest

Marinated Grilled Vegetables and Romaine Lettuce on a Spinach Wrap with Chipotle and Black Bean Hummus

Grilled Portabella Wrap | 8.20 Per Guest

Marinated Portabella Mushrooms on Italian Bread with Red Pepper, Artichoke Hearts, Provolone Cheese and Pesto Mayo



Signature Salads

A minimum of three orders per selections.

Chicken

3.50 Per Person

Shrimp

4.70 Per Person

Salmon

4.50 Per Person

(selected items above can be added to any of our signature salads)

Caesar Salad | 7.20 Per Guest

Romaine Lettuce, Grape Tomatoes, Parmesan Cheese, House-made Croutons and Caesar Dressing

Spinach and Berry Salad | 7.55 Per Guest

*Baby Spinach, Sliced Fresh Strawberries, Mandarin Oranges, Grapes, Dried Cranberries, Candied Pecans and Crumbled Feta Cheese,
topped with Strawberry Vinaigrette*

Apple, Walnut and Blue Cheese | 7.20 Per Guest

Mixed Greens, Sliced Apples, Chopped Walnuts, and Crumbled Blue Cheese with Raspberry Vinaigrette

Deluxe Garden Salad | 7.00 Per Guest

Mixed Greens, Cucumbers, Grape Tomatoes, Shredded Carrots, and Shredded Cheese topped with Choice of Balsamic Vinaigrette or Ranch Dressing

Tex-Mex | 7.20 Per Guest

Romaine Lettuce, Roasted Corn, Black Beans, Sliced Olives, Grape Tomatoes and Chipotle Quinoa



Lunch Buffet Selections

Please allow for a minimum of 15 guests

Add a cup of house-made soup to any selection for 3.00 per person

Salad Buffets | 15.00 Per Person

All Salad Buffets are served with Fresh Baked Rolls with Butter and Assorted Bakery Cookies or Brownies

Cobb Salad

(Spring Mix or Romaine)

Julienne House-roasted Turkey Breast, Crisp Bacon, Tomato Wedges, Sliced Cucumbers, Sliced Red Onions,

Sliced Boiled Eggs, Avocados, Crumbled Bleu Cheese and a choice of Buttermilk Ranch, Caesar, Balsamic or Italian Dressing

Chicken Caesar Salad

*Romaine Lettuce, Grilled Chicken, Tomato Wedges, Sliced Peppers, Croutons and Caesar Dressing
(Substitute Salmon, Shrimp or Steak for an additional 2.50 per person)*

Sandwiches and Wraps

Please allow for a minimum of 15 guests for deli buffet selections

Deli Wraps | 14.00 Per Person

*Served with a Choice of Pasta Salad, Potato Salad OR Garden Salad, Potato Chips and Bakery Cookies
Choose Three: Turkey, Ham, Roast Beef, Chicken Caesar or Roasted Vegetables*

Classic Deli | 14.00 Per Guest

*Served with a Choice of Pasta Salad, Potato Salad OR Garden Salad, Potato Chips and Bakery Cookies
Build Your Own Sandwich: Sliced Ham, Roasted Turkey, Salami, American Cheese, Assorted Breads,
Lettuce, Tomato,
Olives and Pickles*

Executive Deli | 14.60 Per Guest

Served with Bakery Cookies or Brownies

*Build Your Own Sandwich: Sliced Ham, Smoked Turkey, Salami, Grilled Vegetables and a choice of
Chicken, Egg or Tuna Salad,*

Assorted Deli Cheeses, Assorted Gourmet Breads, Lettuce, Tomato, Olives and Pickles

California Style | 16.35 Per Guest

Served with a Fruit Tray or Bakery Cookies

*Includes an Assortment of Deli Wraps OR Grilled Sandwiches and a Build Your Own Salad with a
choice of*

Spring Mix or Romaine with selected toppings of Chicken or Steak, Cherry Tomatoes, Cucumbers, Shredded Carrots,

*Shredded Cheese, Croûtons and Choice of Dressing
(Substitute Salmon or Shrimp for an additional 2.50 per person)*

Side Selections

Fresh Sliced Seasonal Fruit	2.60 Per Guest
Carrot and Celery Sticks with Roasted Garlic Hummus	2.35 Per Guest
Avocado and Roasted Tomato Quinoa	2.60 Per Guest
House-made Potato Chips	2.10 Per Guest
Petite Garden Salad	2.35 Per Guest
Italian Pasta Salad	2.60 Per Guest
Macaroni Salad	2.60 Per Guest
Dijon Herb Potato Salad	2.60 Per Guest



Boxed Lunch Selections

Standard Boxed Lunch | 10.65 Per Guest

Select Three: Roast Beef, Turkey, Ham, Chicken Salad, Egg Salad or Grilled Vegetable and served with Whole Fruit, Potato Chips, Bottled Water and Bakery Cookies

Deluxe | 12.75 Per Guest

*Select Three: Roast Beef, Turkey, Ham, Chicken Salad, Egg Salad or Grilled Vegetable and served with a Side Garden Salad,
Fresh Fruit Cup, Potato Chips, Bottled Water and Bakery Cookies*

Executive | 12.00 Per Guest

*Select Three: Chicken Caesar Wrap, Italian Grilled Vegetable Wrap or Santa Fe Chicken Wrap and served with a Side Garden Salad,
Fresh Fruit Cup, Bottled Water and Lemon Bars, Brownies or Bakery Cookies*

V.I.P. | 16.90 Per Guest

Includes Fresh Fruit and Cheese Plate and Chips, Baked Chips or Pretzels

▪ Select one of the following Sandwiches or Wraps

*Roast Beef on French Baguette
Roasted Turkey and Herb Boursin on Fresh Baked Kaiser Roll
Waldorf Chicken Salad Pita
Tomato and Mozzarella on Ciabatta Roll
Grilled Chicken on Sun-dried Tomato Wrap
Grilled Vegetables on a Spinach Wrap*

▪ Select one of the following Side Salads

*Garden Salad
Spinach and Berry Salad
Caesar Salad*

▪ Choose one of the following Desserts

*Deluxe Bakery Cookies
Butterscotch Chip Blondie Bar
Amaretto Biscotti with Toasted Sliced Almonds*

A high-quality photograph of a gourmet hot themed buffet spread. The main focus is a large, succulent piece of roasted meat, possibly a tripe or brisket, garnished with fresh rosemary and red peppercorns. Beside it is a bundle of fresh green asparagus, some of which are wrapped in a piece of roasted meat. In the foreground, there are several ripe red tomatoes and a small white bowl filled with chopped red onions. The entire arrangement is set on a dark, rustic wooden surface, creating a warm and inviting atmosphere.

HOT THEMED BUFFETS

Hot Themed Buffets

Please allow for a minimum of 15 guests

Fiesta Fajita | 15.85 Per Guest

*Choice of Seasoned Chicken, Beef or
Grilled Vegetables*

*accompanied by Spanish Rice, Refried Beans
Pressed Flour Tortillas, Guacamole, Sour Cream,
Shredded Lettuce, Fresh Salsa, Tri-Color Tortilla
Chips and Assorted Bakery Cookies*

Italian Dinner | 17.30 Per Guest

*Tossed Garden Salad or Caesar Salad, Meat or
Vegetarian*

*Lasagna, Sautéed Green Beans, Garlic Breadsticks
and
New York Style Cheesecake*

All American | 15.85 Per Guest

*Includes Hamburgers, Veggie Burgers and Hot
Dogs with Potato Chips, Watermelon Wedges and
Assortment of Bakery Cookies and Brownies*

Choose Two Sides

*Potato Salad, Calico Bean Salad, Coleslaw, Pasta
Salad, Corn on the Cobb or Baked Beans*

**Additional Fee of 30.00 per hour for on-site grilling*

Backyard BBQ | 21.40 Per Guest

*BBQ Chicken, BBQ Pork Ribs, Baked Beans, Corn on
the Cob,
Potato Salad, Garden Salad with Dressing, Fresh
Fruit,*

*Cornbread with Honey Butter and choice of House-
made Pie*

**Additional Fee of 30.00 per hour for on-site grilling*

Thanksgiving Style | 20.55 Per Guest

Include Oven Baked Rolls with Butter

*Sliced Slow Roasted Turkey Breast, Traditional Bread
Stuffing,*

*Candied Yams, Broccoli Au Gratin, Mashed Potatoes,
Gravy,*

*Cranberry Sauce, Mixed Greens with House Vinaigrette,
and*

Pumpkin Pie with Whipped Topping

Grand Dinner | 28.00 Per Guest

Include Oven Baked Rolls with Butter

*Pre-Set Mixed Green Salad with House Vinaigrette
Chef Carved Top Sirloin Beef with Au Jus and Slow
Roasted*

*Turkey Breast served with Roasted Redskin Potatoes
and Seasonal Vegetables.*

*Chef Attended Action Station
with Assorted Pastas, Marinara, Alfredo, and Pesto
Sauces*



Hot Themed Buffets

Please allow for a minimum of 20 guests

Create Your Own | 20.30 Per Guest

Includes Oven Baked Rolls with Butter

(please choose a maximum of two entrée selections)

Select One Salad

Mixed Greens with House Vinaigrette
Classic Caesar Salad Spinach Salad with Raspberry or
Balsamic Vinaigrette Garden Salad with Ranch and
Italian Dressings

Entrée Selections

Char-Grilled Chicken Marinated with Basil, Oregano
and Cracked Black Pepper, topped with Red Pepper,
Artichoke Hearts and Olive Tapenade

Roasted Pork Loin Center Cut Pork Loin Roasted, sliced
and served with Hearty Hunter Sauce

Broiled Cod Atlantic Cod Fillets Broiled with Fresh Ground
Black Pepper and a squeeze of Lemon

Lasagna Bolognese Layers of Lasagna Noodles, Zesty
House-made Marinara Sauce, Italian Sausage and Beef
with a Blend of Ricotta, Mozzarella, Provolone and
Parmesan Cheeses

Chicken Cordon Bleu Chicken Breast rolled in Coarse
Breadcrumbs, topped with Ham and Swiss Cheese,
served with Mornay Sauce

Chicken Parmesan Chicken Breast dredged in Coarse
Breadcrumbs, Fried Golden Brown and topped with
Sweet Basil Marinara Sauce and a blend of Parmesan,
Provolone and Mozzarella Cheeses

Tropical Tilapia Oven Broiled Tilapia topped with
Fresh Mango and Green Chile Pico De Gallo

Italian Meatballs al Forno Large Meatballs simmered
in House-made Sweet Basil Marinara Sauce and topped
with Asiago Cheese

Barbecue Beef Slow-braised, Coffee-rubbed Roast Beef
Brushed with a Smoky Barbecue Sauce

Vegetarian Entrées

Eggplant Thinly sliced Grilled Eggplant topped with Zesty
House-made Marinara and finished with blended
Mozzarella and Provolone Cheeses

Spinach Lasagna Layers of Lasagna Noodles, Creamy
Alfredo Sauce, Sautéed Spinach and a blend of Ricotta,
Mozzarella, Provolone and Parmesan Cheeses

Cajun Stuffed Pepper Bell Peppers Stuffed with Cajun
Rice and Beans and topped with Chile Verde Sauce

Grilled Portabella Mushroom Stuffed with Garlic
Marinated Tofu, topped with Sautéed Spinach and
Roasted Red Peppers

Select One Side

Potatoes Au Gratin
Garlic Mashed Potatoes
Roasted Redskin Potatoes
House-made Macaroni and Cheese
Rice Pilaf
Roasted Sweet Potatoes
Penne Marinara Ziti
Pasta Primavera

Select One Vegetable Option

Green Beans
Honey Glazed Carrots
Sautéed Spinach
Seasonal Vegetable Medley
Sautéed Squash and Zucchini

Select One House-made Dessert

Layer Cake
Cupcake
New York Style Cheesecake with Strawberries or Cherries
Strawberry Shortcake
Chocolate Mousse Cup
Apple Crisp



DESSERTS

House-made Desserts


Assorted Bakery Cookies	7.20 Per Dozen	Chocolate Mousse Cup	21.80 Per Dozen
Assorted Dessert Bars	16.40 Per Dozen	Chocolate Covered Strawberries	20.80 Per Dozen
Fudge Brownies	16.40 Per Dozen	New York Style Cheesecake	3.95 Per Piece
Blondies	16.40 Per Dozen	9 in. Fruit Tart	20.80 Each
Rice Crispy Treats	13.25 Per Dozen	Assorted Seasonal Pies	14.50 Each
Assorted Biscotti	12.25 Per Dozen	10 in. Layer Cake	18.70 Each
Mini Cannoli	15.35 Per Dozen	Half - Sheet Cake	39.50 Each
Seasonal Fruit Crisp	18.20 Per Dozen	Full - Sheet Cake	71.00 Each

Ice Cream Social | 5.75 Per Guest
Includes Vanilla or Chocolate Ice Cream

Select Four Toppings

- Chocolate Sauce
Chocolate Sprinkles
- Caramel Sauce
Chocolate Chips
- Marshmallow Cream
Chopped Peanuts
- Rainbow Sprinkles
Whipped Cream





HORS D'OEUVRES

Hot Hors d'Oeuvres

*All Hors d'Oeuvres are priced per piece. A minimum of 25 per Hors d'Oeuvre selection.
Attendants and staffing will be charged at the current billing rate at the time of booking.*

Spinach and Artichoke Dip	3.30 Each
Buffalo Chicken Dip	3.30 Each
Teriyaki Turkey Meatballs	1.30 Each
Cocktail Meatballs	1.50 Each
Jumbo Chicken Wings	1.30 Each
Mini Spring Rolls	2.00 Each
Vegetable Nori Roll	1.30 Each
Gourmet Fried Fresh Mozzarella	2.45 Each
Grilled Cheese Quesadilla	1.20 Each
Grilled Chicken Quesadilla	1.40 Each
BBQ Beef Empanada	2.00 Each
Grilled Chicken Skewers	1.80 Each
Spanakopita	2.00 Each
Mini Crab Cakes	3.65 Each
Stuffed Mushrooms	2.95 Each



Cold Hors d'Oeuvres

All Hors d'Oeuvres are priced per piece. A minimum of 25 per Hors d'Oeuvre selection. Attendants and staffing will be charged at the current billing rate at the time of booking.

Hummus served with Pita Triangles	2.25 Per Guest
Buffalo Chicken Pinwheels	1.20 Per Guest
Corn Salsa Crisps	1.20 Per Guest
Tomato Pomodoro Crostini	1.25 Each
Southwest Vegan Pinwheels	1.25 Each
Goat Cheese Crostini	1.50 Each
Springtime Vegetable Sushi with Almond Butter	1.50 Each
Jumbo Shrimp Cocktail with Bloody Mary Cocktail Sauce	Market Price
Assorted Petite Sandwiches <i>(select up to three varieties)</i>	1.75 Per Guest
<i>Turkey and Provolone, Ham and Swiss, Roast Beef and Cheddar, Deviled Egg Salad, Tuna Salad, Roasted Chicken Salad, Smoked Salmon and Cucumber, Pesto Chicken, Roasted Vegetable or Tomato Basil and Mozzarella</i>	



Displays

Gourmet Cheese and Crackers | 3.95 Per Guest

Hand selected array of Domestic and Imported Cheeses served with a variety of Crisp Crackers

Fresh Fruit Display | 3.90 Per Guest

Fresh Seasonal Fruit

Fresh Vegetable Display | 3.40 Per Guest

Served with House-made Ranch Dipping Sauce

Roasted Marinated Vegetable Display | 3.40 Per Guest

Antipasto Display | 5.55 Per Guest

Provolone Cheese, Hard Genoa Salami, Prosciutto Wrapped Melon, Marinated Artichokes, Roasted Pepper, Assorted Olives, Tuscan Green Bean Salad, Fresh Basil and Mozzarella, Olive Oil and Crusted Breads

Tortilla Chips and Salsa | 2.35 Per Guest

Tri-Color Corn Tortilla Chips served with Fresh Salsa

Nacho Grande | 5.55 Per Guest

Tri-Color Corn Tortilla Chips, Tomatoes, Olives, Jalapeños, Ground Beef and Onions served with Salsa and Sour Cream



A close-up photograph of a dark, textured plate featuring several stuffed chicken thighs. The chicken is cooked to a golden-brown, slightly charred exterior. One thigh is cut open, revealing a filling of mushrooms, red bell peppers, and other vegetables. The chicken is served with a medley of fresh vegetables, including broccoli florets, sliced yellow and red bell peppers, and cucumber slices. A single fresh basil leaf is placed on top of the chicken. In the background, a whole red tomato and a few mushrooms are visible on a dark surface.

PLATED DINNERS

Plated Dinners

Served with chef's choice of sides and one selection from our house-made desserts.

Plated and Served Menu | 24.45 Per Guest

Includes Oven Baked Rolls with Butter

Served with a choice of Garden Salad with Balsamic Vinaigrette or Caesar Salad

Please select one menu item per category

Poultry

Champagne Chicken

Breaded and topped with Champagne Cream Sauce and Sautéed Mushrooms

Chicken Piccata

Pan Fried and topped with Lemon Caper Sauce

Chicken Bruschetta

Hand-made blend of Roasted Grape Tomatoes, Basil and Garlic

Southwestern Chicken

Seared Boneless Chicken Breast topped with Pico de Gallo

Beef

London Broil

Flank Steak with a Roasted Garlic Chimichurri

Herb Roasted Beef

Tender inside Round of Beef Crusted with Fresh Herbs and served with Au Jus

Vegetarian

Quinoa Curry

Kale and Roasted Cauliflower with a Madras Curry Sauce a top Toasted Quinoa

Pomodoro Crème Pasta

Penne Pasta in Zesty Tomato Cream Sauce with Crispy Fried Tofu drizzled with House-made Basil Pesto

Grilled Stuffed Portabella Mushrooms

Portabella Mushroom Caps stuffed with Italian Seasoned Tofu, Roasted Garlic, Baby Spinach, Grilled Zuc-



PIZZA PIES

Pizza Selections

16 in. – 8 Slice Cut Rounds

24 in. – Cut Sheet Pizzas

Cheese Pizza | 12.75 Round 23.65 Sheet

Additional Toppings | 1.20 Round 3.75 Sheet

*Pepperoni, Sausage, Ham, Bacon, Bell Peppers, Banana Peppers, Onions, Mushrooms,
Olives, Baby Spinach and Tomatoes*

Specialty Pizza | 16.90 Round 33.00 Sheet

Buffalo Chicken

Philly Steak with Peppers and Onions

Chicken Bacon Ranch

Meatlovers

Dessert Pizza | 14.30 Round 27.80 Sheet

S'mores

Blueberry Cheesecake

Cherry Jubilee

Apple Crisp





BAR SERVICE

Bar Service Selections

*All bar set-ups will include a \$80.00 Bartending and Service Fee and a 60.00 Licensing Fee
A minimum of two weeks notice is required to obtain an alcohol permit.
Please note that AVI will not provide or serve alcohol without this permit*

Bottled Beer | 5.00 Each

Assorted Domestic Bottled Beers

House Wine | 7.00 Each

Chardonnay

Riesling

Pinot Noir

Red Blend

House Liquor | 7.00 Each

*Mixers include Club Soda, Tonic Water, Ginger Ale, Orange Juice,
Cranberry Juice, Pepsi Products and Garnishes*

Gin

Rum

Scotch

Whiskey

Vodka

Bourbon

Schnapps

Amaretto

Tequila

Soda | 2.00 Each

Wine Open Bar Service | 9.00 Per Guest for One Hour

An additional 5.00 will be charged for each guest every additional hour

Wine and Beer Open Bar Service | 12.00 Per Guest for One Hour

An additional 7.00 will be charged for each guest every additional hour

Full Open Bar Service | 15.00 Per Guest for One Hour

An additional 8.00 will be charged for each guest every additional hour

Linen

White linen is included for food set up tables. If you would like to enhance your event with special ordered linens, the AVI Fresh Catering can assist you with additional linens for your seating, registration or display tables.


<i>52" x 52" Square</i>	<i>3.10 each</i>
<i>71" x 71" Square</i>	<i>4.25 each</i>
<i>82" x 82" Square</i>	<i>5.50 each</i>
<i>114" x 52" Rectangle</i>	<i>5.50 each</i>
<i>Napkin</i>	<i>1.00 each</i>

Select Colors

Additional Specialty Linens are available upon request.

<i>Bone</i>	<i>Gold</i>	<i>Purple</i>
<i>Seafoam Green</i>	<i>Walnut</i>	<i>Peach</i>
<i>Light Blue</i>	<i>Forest Green</i>	<i>Dusty Rose</i>
<i>Gray</i>	<i>Cadet Blue</i>	<i>Pink</i>
<i>Lavender</i>	<i>Navy</i>	<i>Red</i>



A close-up photograph of a chef's hand, wearing a white uniform sleeve, carefully sprinkling fresh green herbs onto a colorful salad. The salad, in the bottom right corner, contains sliced cucumbers, tomatoes, and other vegetables. The background is blurred, showing a kitchen environment. A semi-transparent dark grey banner is overlaid across the upper portion of the image, containing white text.

**Food is our common ground,
a universal experience.
– James Beard**



2590 Elm Road N.E. ■ Warren, OH 44483 ■ P 330.372.6000 ■ AVIFoodsystems.com

Rev. 01/05/2023