



KEUKA  
COLLEGE

*Believe in What We Can Do Together*

# Catering Guide

By AVI



## 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

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# BEVERAGES



A top-down view of a vibrant red ceramic coffee cup and saucer. The cup is filled with a light-colored coffee beverage, topped with a thick layer of white foam. A dark, swirling latte art design is visible on the surface of the foam. The cup sits on a matching red saucer. The entire set is placed on a dark, textured surface, possibly slate or stone, which is scattered with several dark brown coffee beans. The lighting is soft, creating gentle highlights on the rim of the cup and the surface of the saucer.

## Beverages

Freshly Brewed Coffee, Decaffeinated and Hot Tea	2.85 Per Person
Hot Chocolate Bar <i>Spread of Chocolate Cocoa Mix, Whipped Cream, Crushed Peppermint, Cinnamon Sticks, Chocolate Sprinkles and Mini Marshmallows</i>	3.20 Per Person
Orange Juice, Apple Juice or Cranberry Juice	1.75 Per Person
Bottled Juice	2.35 Each
Bottled Water	2.30 Each
Infused Ice Water <i>Select from Citrus, Lemon and Mint, Berry, Melon or Lemon and Cucumber</i>	1.55 Per Person
8 oz. Soda <i>Pepsi, Diet Pepsi, Mountain Dew or Ginger Ale</i>	1.60 Per Person
20 oz. Soda <i>Pepsi, Diet Pepsi, Mountain Dew or Ginger Ale or Sierra Mist</i>	2.45 Per Person
Full Beverage Line <i>Only available for events in Geiser Dining Commons</i>	3.40 Each





# AVI FRESH BREAKFAST



## Breakfast Buffet Selections

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

### **Classic Continental Breakfast | 7.70 Per Guest**

*Assortment of Freshly Baked Breakfast Pastries*

*Freshly Brewed Coffee and Tea*

*Orange Juice and Water*

### **Good Morning | 10.70 Per Guest**

*Assortment of Freshly Baked Breakfast Pastries*

*and Low-fat Vanilla Yogurt with Mixed Berries and Granola*

*Freshly Brewed Coffee and Tea*

*Orange Juice and Water*

### **Sunrise Starter | 11.40 Per Guest**

*Bagels with Cream Cheese*

*Freshly Baked Danish, and Fresh Fruit*

*Freshly Brewed Coffee and Tea*

*Orange Juice and Water*

### **All American Breakfast | 14.25 Per Guest**

*Cheesy Scrambled Eggs*

*Assortment of Freshly Baked Breakfast Pastries*

*Choice of Bacon, Pork Sausage, Home Fries*

*Muffins, and Fresh Fruit*

*Freshly Brewed Coffee and Tea*

*Orange Juice and Water*





**Build - Your - Own Buffet | 17.00 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 2.20 Per Guest*

*Assorted Yogurt 2.50 Per Guest*

*Fruit Display 3.50 Per Guest*

**Chef Attended Omelet Station | 7.70 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 | 5.70 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*

### **Muffins | 17.30 Per Dozen**

*Fresh Baked Assortment*

### **Whole Grain Muffins | 17.50 Per Dozen**

*Fresh Baked Assortment*

### **Assorted Danish | 18.55 Per Dozen** *Cherry, Cheese, Apricot and Apple*

### **Assorted Scones | 18.55 Per Dozen**

### **Iced Cinnamon Rolls | 14.25 Per Dozen**

### **Breakfast Breads | 16.60 Per Loaf**

*Serves 10 – 12 guests*

### **Seasonal Fresh Fruit Tray | 4.55 Per Guest**

### **Oatmeal | 4.95 Each**

*Served with Fresh Seasonal Berries or Brown Sugar and Syrup*

### **Individual Yogurt Parfaits | 4.65 Each**

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

### **Fresh Whole Fruit | 1.55 Each**

*NY State Apples, Oranges and Bananas*

### **Overnight Oats | 4.50 Each**

*Choice of Mixed Berry and Almond, Peanut Butter Banana, or  
Cinnamon Roll*

### **Freshly Prepared Breakfast Sandwiches | 4.15 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*

*Please allow for a minimum of 12 guests for selection below*

**Frittatas | 5.30 Each**

*Prepared in individual portions*

*Smoked Ham and Swiss*

*Bacon and Cheddar*

*Broccoli*

*Spinach and Tomato*

*Basil and Mozzarella*







## 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 | 9.90 Per Guest**

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

### **Smoked Salmon BLT | 11.10 Per Guest**

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

### **Chicken Salad Croissant | 9.90 Per Guest**

Traditional Chicken Salad with Celery and Onions on a Petite Croissant

### **Grilled Chicken Ciabatta | 9.90 Per Guest**

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

### **Grilled Vegetable Wrap | 9.60 Per Guest**

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

### **Grilled Portabella Wrap | 9.60 Per Guest**

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



## Signature Salads

*A minimum of three orders per selections.*

Chicken  
Shrimp  
Salmon

4.10 Per Person  
5.40 Per Person  
5.20 Per Person

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

### **Caesar Salad | 8.45 Per Guest**

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

### **Spinach and Berry Salad | 8.85 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 Bleu Cheese | 8.45 Per Guest**

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

### **Deluxe Garden Salad | 7.90 Per Guest**

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

### **Tex-Mex | 8.45 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 3.55 per person*

## **Salad Buffets | 18.80 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 2.85 per person)*

## **Sandwiches and Wraps**

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

### **Deli Wraps | 16.40 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 | 16.40 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 | 17.15 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 | 19.20 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 2.95 per person)*



## Side Selections

<b>Fresh Sliced Seasonal Fruit</b>	3.05 Per Guest
<b>Carrot and Celery Sticks with Roasted Garlic Hummus</b>	2.75 Per Guest
<b>Avocado and Roasted Tomato Quinoa</b>	3.05 Per Guest
<b>House-made Potato Chips</b>	2.50 Per Guest
<b>Petite Garden Salad</b>	2.75 Per Guest
<b>Italian Pasta Salad</b>	3.05 Per Guest
<b>Macaroni Salad</b>	3.05 Per Guest
<b>Dijon Herb Potato Salad</b>	3.05 Per Guest



## Boxed Lunch Selections

### **Standard Boxed Lunch | 12.55 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 | 14.90 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 | 14.10 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. | 19.85 Per Guest**

*Includes Fresh Fruit and Cheese Plate, 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*





## HOT THEMED BUFFETS





## Hot Themed Buffets

*Please allow for a minimum of 15 guests*

### **Fiesta Fajita | 18.65 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 | 20.30 Per Guest**

*Tossed Garden Salad or Caesar Salad, Meat or Vegetarian Lasagna, Sautéed Green Beans, Garlic Breadsticks and New York Style Cheesecake*

### **All American | 18.65 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 35.50 per hour for on-site grilling*

### **Backyard BBQ | 25.15 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 35.50 per hour for on-site grilling*

### **Thanksgiving Style | 24.05 Per Guest**

*Includes 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 | 32.75 Per Guest**

*Includes 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 | 23.75 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**

8.40 Per Dozen

**Assorted Dessert Bars**

19.20 Per Dozen

**Fudge Brownies**

19.20 Per Dozen

**Blondies**

19.20 Per Dozen

**Rice Crispy Treats**

15.55 Per Dozen

**Seasonal Fruit Crisp**

20.65 Per Dozen

**Chocolate Mousse Cup**

25.55 Per Dozen

**Chocolate Covered Strawberries**

24.50 Per Dozen

**New York Style Cheesecake**

4.65 Per Slice

**9 in. Fruit Tart**

24.45 Each

**Assorted Seasonal Pies**

17.00 Each

**10 in. Layer Cake**

22.00 Each

**Half - Sheet Cake**

46.45 Each

**Full - Sheet Cake**

83.10 Each

**Ice Cream Social | 6.70 Per Guest**  
*Includes Vanilla or Chocolate Ice Cream*

### Select Four Toppings

*Chocolate Sprinkles  
Chocolate Sauce*

*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.*

<b>Spinach and Artichoke Dip with Pita Chips</b>	3.90 Each
<b>Buffalo Chicken Dip with Tortilla Chips</b>	3.85 Each
<b>Teriyaki Turkey Meatballs</b>	1.55 Each
<b>Cocktail Meatballs</b> (Basil Marinara, Sweet Chili, or Honey Garlic)	1.75 Each
<b>Jumbo Chicken Wings</b> (served with Bleu Cheese and Celery)	1.95 Each
<b>Mini Spring Rolls</b> (served with Sweet and Sour dipping sauce)	2.35 Each
<b>Grilled Cheese Quesadilla</b> (served with Salsa and Sour Cream)	1.45 Each
<b>Grilled Chicken Quesadilla</b> (served with Salsa and Sour Cream)	1.70 Each
<b>BBQ Beef Empanada</b>	2.35 Each
<b>Grilled Chicken Skewers</b> (served with Soy dipping sauce)	2.15 Each
<b>Spanakopita</b> (served with Tzatziki)	2.35 Each
<b>Mini Crab Cakes</b> (served with Remoulade Sauce)	4.25 Each
<b>Stuffed Mushrooms</b>	3.45 Each
<b>Choose Two Mini Sliders</b>	3.25 Each
Beef Burger, Veggie Burger, Barbecue Pork, Buffalo Chicken, BLT, Roasted Vegetable, or Philly Cheesesteak	
<b>Falafel</b> (served with Tzatziki Sauce)	2.25 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.*

<b>Buffalo Chicken Pinwheels</b>	1.45 Each
<b>Tomato Pomodoro Crostini</b>	1.50 Each
<b>Vegetable Nori Roll</b> (served with Wasabi and Soy Sauce)	1.55 Each
<b>California Roll</b> (served with Wasabi and Soy Sauce)	2.25 Each
<b>Endive Spear with Chicken Salad</b>	2.25 Each
<b>Southwest Vegan Pinwheels</b>	1.50 Each
<b>Jumbo Shrimp Cocktail with Bloody Mary Cocktail Sauce</b>	Market Price





## Displays

### **Gourmet Cheese and Crackers | 4.65 Per Guest**

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

### **Fresh Fruit Display | 4.60 Per Guest**

*Fresh Seasonal Fruit*

### **Fresh Vegetable Display | 3.95 Per Guest**

*Served with House-made Ranch Dipping Sauce*

### **Hummus Trio with Pita Chips | 3.25 Per Guest**

*Traditional, Roasted Red Pepper, and Seasonal Hummus*

### **Antipasto Display | 6.55 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 | 2.75 Per Guest**

*Tri-Color Corn Tortilla Chips served with Fresh Salsa*

### **Nacho Grande | 6.55 Per Guest**

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





## PLATED DINNERS





## Plated Dinners

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

### **Plated and Served Menu | 28.80 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*

##### **Stuffed Chicken**

*Roasted with Tomatoes, Spinach, and Mozzarella Cheese*

##### **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**

##### **Toasted Vegetable Tart**

*with Ricotta Spread with Shaved Parmesan and Arugula*

##### **Pomodoro Crème Pasta**

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

##### **Stuffed Peppers**

*Roasted Bell Peppers stuffed with assorted Vegetables, Quinoa, Roasted Red Pepper Coulis*





# PIZZA PIES





## Pizza Selections

16 in. – 8 Slice Cut Rounds

24 in. – Cut Sheet Pizzas

**Cheese Pizza | 15.00 Round 27.85 Sheet**

**Additional Toppings | 1.45 Round 4.40 Sheet**

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

**Specialty Pizza | 19.70 Round 38.85 Sheet**

*Buffalo Chicken*

*Philly Steak with Peppers and Onions*

*Chicken Bacon Ranch*

*Meatlovers*

**Dessert Pizza | 16.85 Round 32.70 Sheet**

*S'mores*

*Blueberry Cheesecake*

*Cherry Jubilee*

*Apple Crisp*





# BAR SERVICE



## Bar Service Selections

*All bar set-ups will include a \$89.00 Bartending and Service Fee and a 66.00 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 | 6.00 Each**

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

*Gin  
Whiskey  
Schnapps*

*Rum  
Vodka  
Amaretto*

*Scotch  
Bourbon  
Tequila*

### **Soda | 2.00 Each**

### **Wine Open Bar Service | 10.60 Per Guest for One Hour**

*An additional 5.75 will be charged for each guest every additional hour*

### **Wine and Beer Open Bar Service | 13.70 Per Guest for One Hour**

*An additional 7.90 will be charged for each guest every additional hour*

### **Full Open Bar Service | 17.15 Per Guest for One Hour**

*An additional 8.95 will be charged for each guest every additional hour*

## Linen

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>3.50 each</i>
<i>85" x 85" Square</i>	<i>6.20 each</i>
<i>114" x 52" Rectangle</i>	<i>6.20 each</i>
<i>Napkin</i>	<i>1.15 each</i>

### Select Colors

*Additional Specialty Linens are available upon request.*

*Bone*  
*Seafoam Green*  
*Light Blue*  
*Gray*  
*Lavender*

*Gold*  
*Walnut*  
*Forest Green*  
*Cadet Blue*  
*Navy*

*Purple*  
*Peach*  
*Dusty Rose*  
*Pink*  
*Red*



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







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