



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

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BEVERAGES



Beverages

Freshly Brewed Coffee, Decaffeinated and Hot Tea	2.60 Per Person
Starbucks Coffee and Hot Tea <i>Regular Blend or Decaffeinated and a selection of Tazo Tea</i>	2.90 Per Person
Hot Chocolate Bar <i>Spread of Chocolate Cocoa Mix, Whipped Cream, Crushed Peppermint, Cinnamon Sticks, Chocolate Sprinkles and Mini Marshmallows</i>	2.95 Per Person
Orange Juice, Apple Juice or Cranberry Juice	1.60 Per Person
Bottled Juice	2.05 Each
Bottled Water	2.15 Each
Infused Ice Water <i>Select from Citrus, Lemon and Mint, Berry, Melon or Lemon and Cucumber</i>	1.40 Per Person
8 oz. Soda <i>Pepsi, Diet Pepsi, Mountain Dew or Ginger Ale</i>	1.45 Per Person
20 oz. Soda <i>Pepsi, Diet Pepsi, Mountain Dew or Ginger Ale or Sierra Mist</i>	2.25 Per Person
Full Beverage Line <i>Only available for events in Geiser Dining Commons</i>	3.10 Each



AVI FRESH BREAKFAST

Breakfast Buffet Selections

Please allow for a minimum of 15 guests for buffet selections

Classic Continental Breakfast | 7.00 Per Guest

Assortment of Freshly Baked Breakfast Pastries

Freshly Brewed Coffee and Tea

Orange Juice and Water

Good Morning | 9.80 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 | 11.20 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 | 13.00 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 | 15.50 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 2.05 Per Guest
Assorted Yogurt 2.25 Per Guest
Fruit Display 3.20 Per Guest*

Premium Breakfast Buffet | 22.50 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 | 7.00 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 | 5.20 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 | 2.80 Each

Choice of Vegetable or Ham & Cheese

Muffins | 15.80 Per Dozen

Fresh Baked Assortment

Mini Muffins | 8.20 Per Dozen

Fresh Baked Assortment

Whole Grain Mini Muffins | 9.25 Per Dozen

Fresh Baked Assortment

Assorted Danish | 16.95 Per Dozen

Cherry, Cheese, Apricot and Apple

Assorted Scones | 16.95 Per Dozen

Iced Mini Cinnamon Rolls | 12.20 Per Dozen

Breakfast Breads | 15.20 Per Loaf

Serves 12 – 16 guests

Seasonal Fresh Fruit Tray | 4.20 Per Guest

Oatmeal | 4.50 Each

Served with Fresh Seasonal Berries or Brown Sugar and Syrup

Individual Yogurt Parfaits | 4.25 Each

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

Fresh Whole Fruit | 1.40 Each

NY State Apples, Oranges and Bananas

Please allow for a minimum of 12 guests for selections below

Freshly Prepared Breakfast Sandwiches | 3.95 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 | 5.00 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 | 9.05 Per Guest

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

Smoked Salmon BLT | 10.15 Per Guest

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

Chicken Salad Croissant | 9.05 Per Guest

Traditional Chicken Salad with Celery and Onions on a Petite Croissant

Grilled Chicken Ciabatta | 9.05 Per Guest

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

Grilled Vegetable Wrap | 8.80 Per Guest

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

Grilled Portabella Wrap | 8.80 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	3.75 Per Person
Shrimp	4.95 Per Person
Salmon	4.75 Per Person

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

Caesar Salad | 7.75 Per Guest

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

Spinach and Berry Salad | 8.10 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 | 7.75 Per Guest

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

Deluxe Garden Salad | 7.25 Per Guest

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

Tex-Mex | 7.75 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 3.25 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 2.70 per person)*

Sandwiches and Wraps

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

Deli Wraps | 15.00 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 | 15.00 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 | 15.70 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 | 17.60 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, Shred-
ded Carrots,*

*Shredded Cheese, Croûtons and Choice of Dressing
(Substitute Salmon or Shrimp for an additional 2.70 per person)*

Side Selections

Fresh Sliced Seasonal Fruit	2.80 Per Guest
Carrot and Celery Sticks with Roasted Garlic Hummus	2.50 Per Guest
Avocado and Roasted Tomato Quinoa	2.80 Per Guest
House-made Potato Chips	2.25 Per Guest
Petite Garden Salad	2.50 Per Guest
Italian Pasta Salad	2.80 Per Guest
Macaroni Salad	2.80 Per Guest
Dijon Herb Potato Salad	2.80 Per Guest



Boxed Lunch Selections

Standard Boxed Lunch | 11.45 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 | 13.65 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 | 12.90 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. | 18.15 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-angle, close-up photograph of a wooden cutting board. On the right side, a large, roasted rack of lamb is the centerpiece, garnished with fresh rosemary sprigs and small red chili peppers. To its left, a bunch of bright green asparagus spears is neatly arranged. In the bottom left corner, three ripe, red cherry tomatoes are visible. Scattered across the board are small, diced pieces of red onion. Two white ceramic bowls are partially visible: one in the top left containing a green herb, and another in the bottom left containing more diced red onions. The background is a dark, textured surface, possibly a table or another part of the cutting board.

HOT THEMED BUFFETS

Hot Themed Buffets

Please allow for a minimum of 15 guests

Fiesta Fajita | 17.05 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 | 18.60 Per Guest

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

All American | 17.05 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 32.50 per hour for on-site grilling

Backyard BBQ | 23.00 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 | 32.50 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 | 29.95 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 | 21.70 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	7.70 Per Dozen	Chocolate Mousse Cup	23.40 Per Dozen
Assorted Dessert Bars	17.60 Per Dozen	Chocolate Covered Strawberries	22.40 Per Dozen
Fudge Brownies	17.60 Per Dozen	New York Style Cheesecake	4.25 Per Piece
Blondies	17.60 Per Dozen	9 in. Fruit Tart	22.40 Each
Rice Crispy Treats	14.25 Per Dozen	Assorted Seasonal Pies	15.60 Each
Assorted Biscotti	13.15 Per Dozen	10 in. Layer Cake	20.15 Each
Mini Cannoli	16.50 Per Dozen	Half - Sheet Cake	42.50 Each
Seasonal Fruit Crisp	19.60 Per Dozen	Full - Sheet Cake	76.00 Each

Ice Cream Social | 6.15 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*



A collage of appetizers. The top half shows a close-up of a single golden-brown dumpling on a blue wooden table, with a silver fork and a glass partially visible. The bottom half shows a wooden tray filled with several golden-brown dumplings, garnished with a fresh green herb leaf. The background is a blue wooden table.

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	3.55 Each
Buffalo Chicken Dip	3.55 Each
Teriyaki Turkey Meatballs	1.40 Each
Cocktail Meatballs	1.60 Each
Jumbo Chicken Wings	1.40 Each
Mini Spring Rolls	2.15 Each
Vegetable Nori Roll	1.40 Each
Gourmet Fried Fresh Mozzarella	2.60 Each
Grilled Cheese Quesadilla	1.30 Each
Grilled Chicken Quesadilla	1.50 Each
BBQ Beef Empanada	2.15 Each
Grilled Chicken Skewers	1.95 Each
Spanakopita	2.15 Each
Mini Crab Cakes	3.90 Each
Stuffed Mushrooms	3.15 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	2.40 Per Guest
Buffalo Chicken Pinwheels	1.30 Per Guest
Corn Salsa Crisps	1.30 Per Guest
Tomato Pomodoro Crostini	1.35 Each
Southwest Vegan Pinwheels	1.35 Each
Goat Cheese Crostini	1.60 Each
Springtime Vegetable Sushi with Almond Butter	1.60 Each
Jumbo Shrimp Cocktail with Bloody Mary Cocktail Sauce	Market Price
Assorted Petite Sandwiches (<i>select up to three varieties</i>) <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>	1.85 Per Guest



Displays

Gourmet Cheese and Crackers | 4.25 Per Guest

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

Fresh Fruit Display | 4.20 Per Guest

Fresh Seasonal Fruit

Fresh Vegetable Display | 3.65 Per Guest

Served with House-made Ranch Dipping Sauce

Roasted Marinated Vegetable Display | 3.65 Per Guest

Antipasto Display | 5.95 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 | 2.50 Per Guest

Tri-Color Corn Tortilla Chips served with Fresh Salsa

Nacho Grande | 5.95 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 plated dinner. The main focus is a chicken roll, cut in half to reveal a filling of mushrooms, red bell peppers, and other vegetables. The roll is served on a bed of steamed broccoli, yellow bell peppers, and sliced cucumbers. In the background, there are more chicken rolls, a whole tomato, and mushrooms. The text "PLATED DINNERS" is overlaid in white, bold, uppercase letters across the center of the image.

PLATED DINNERS

Plated Dinners

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

Plated and Served Menu | 26.30 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



PIZZA PIES

Pizza Selections

16 in. - 8 Slice Cut Rounds

24 in. - Cut Sheet Pizzas

Cheese Pizza | 13.70 Round 25.45 Sheet

Additional Toppings | 1.30 Round 4.00 Sheet

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

Specialty Pizza | 18.20 Round 35.50 Sheet

Buffalo Chicken

Philly Steak with Peppers and Onions

Chicken Bacon Ranch

Meatlovers

Dessert Pizza | 15.40 Round 29.90 Sheet

S'mores

Blueberry Cheesecake

Cherry Jubilee

Apple Crisp



A close-up photograph of a bartender's hand pouring a clear liquid from a bottle into a martini glass. The glass is partially filled with a light-colored, frothy beverage and contains a slice of lime. A white straw is inserted into the drink. The background is blurred, showing a bar setting with a checkered pattern.

BAR SERVICE

Bar Service Selections

All bar set-ups will include a \$86.00 Bartending and Service Fee and a 64.50 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 | 5.50 Each

Assorted Domestic Bottled Beers

House Wine | 7.50 Each

Chardonnay

Riesling

Pinot Noir

Red Blend

House Liquor | 7.50 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 | 2.15 Each

Wine Open Bar Service | 9.70 Per Guest for One Hour

An additional 5.25 will be charged for each guest every additional hour

Wine and Beer Open Bar Service | 13.00 Per Guest for One Hour

An additional 7.50 will be charged for each guest every additional hour

Full Open Bar Service | 16.25 Per Guest for One Hour

An additional 8.50 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>3.30 each</i>
<i>71" x 71" Square</i>	<i>4.55 each</i>
<i>82" x 82" Square</i>	<i>5.90 each</i>
<i>114" x 52" Rectangle</i>	<i>5.90 each</i>
<i>Napkin</i>	<i>1.10 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>



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





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