



THE FAMILY DIFFERENCE IN HOSPITALITY SERVICES

Fresh



SIGNATURE CATERING

By AVI



FRESH START BREAKFAST

BAKERY BASKET – 4.95 PER PERSON

Freshly Baked Muffins, Scones and Pastries.

BAGEL BAR – 5.49 PER PERSON

Assorted Bagels with choice of two Whipped Flavored Cream Cheeses, Butter and Jams.

Cream Cheese Options: Strawberry, Garden Veggie, Brown Sugar, Honey Walnut, Plain

OATMEAL BAR – 4.49 PER PERSON

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

BURRITO BAR – 9.95 PER PERSON

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

GRANOLA, YOGURT AND FRESH CUT FRUIT 6.95 PER PERSON

Homemade Granola, Vanilla Greek Yogurt and Seasonal Fruit

FRESH START BEVERAGES

FRESH BREWED COFFEE

Choice of Regular or Decaffeinated
17.99 per gallon (serves 12-15)
13.99 per airpot (serves 6-8)

INFUSED WATER

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

ASSORTED BEVERAGES

Half Pint Milk (each)	.99
Bottled Water (each)	2.00
Assorted Bottled Juices (each)	2.25

ADDITIONAL MENU OPTIONS

Yogurt Parfait (each)	1.75	Whole Fruit (each)	1.49
Fresh Cut Fruit (per person)	4.49	Scones (each)	2.99
Fresh Fruit Turnover (each)	1.50	Mini Muffins (each)	0.99
Chobani Greek Yogurt Cup (each)	1.79		

BREAKFAST



CREATE YOUR OWN SALAD – 10.95 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, Snow Peas, Black Olives, Sliced Mushrooms, Roasted Yellow Squash, Roasted Butternut Squash, Roasted Zucchini, Roasted Eggplant, Roasted Button Mushrooms, Lentils, Bulgur Wheat, Almonds, Sunflower Seeds, Dried Cranberries, Quinoa, Black Beans or Garbanzo Beans

CHEESE (SELECT ONE):

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

PROTEIN (SELECT ONE)

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

Add Cup of Soup du Jour for 1.99 per person



CUSTOM SALADS





SIGNATURE SALADS



SALAD BOXED LUNCH 12.99
FAMILY STYLE SALAD BOWLS 10.99
SOUP & SALAD COMBO 11.99

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.

All Salads include Whole Grain Roll and Cookie or Whole Fruit.

Grilled Steak, Shrimp or Salmon may be substituted for any protein for an additional 1.50 per person.

DELI - 9.95 PER PERSON

CHOICE OF:

House Roasted Turkey, Ham, Roast Beef,
Chicken Salad, Tuna Salad, Seafood 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 1.00 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 .75 per person*

DESSERT SELECTIONS

Cookies, Brownies or Whole Fruit
Substitute Fresh Fruit Salad for just 4.99 per person

CUSTOMIZED DELI



SANDWICHES & WRAPS



SIGNATURE SANDWICHES AND WRAPS – 10.95 PER PERSON

Add Cup of Soup du Jour for just 1.50 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 Focaccia Roll. Topped with Green Leaf Lettuce, Thin Sliced Tomatoes, Red Onion and House-made Red Pepper Vinaigrette.

MAYFLOWER TURKEY

Hand-carved Hot Turkey on Ciabatta Roll with Cranberry Sauce and Cheddar Cheese.

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

CRANBERRY TURKEY PITA

Pita Pocket loaded with Cranberry Jelly Sauce, Green Leaf Lettuce, Thinly Sliced Turkey, Diced Celery and Shredded Carrots

HOT BUFFETS



HOT BUFFET LUNCHES – 13.95 PER PERSON

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

TERIYAKI SALMON

HERB ROASTED PORK LOIN

PULLED BARBECUE PORK OR CHICKEN

CLASSIC BARBECUE

ROAST TURKEY

APPLE BRAISED CHICKEN

SHRIMP PROVENÇAL

PESTO ROASTED CHICKEN WITH ROASTED RED PEPPERS

JAMAICAN JERK CHICKEN

VEGETABLE SIDE DISHES

Maple Seared Seasonal Vegetables

Fresh Green Beans

Wheat Berry Caprese

Honey Orange Carrots

Teriyaki with Mushrooms

Roasted Butternut Squash

South Western Corn Medley

STARCH SIDE DISHES

Rice Pilaf

Garlic and Herb Roasted Potatoes

Roasted Smashed Sweet Potato

Loaded Potato Salad

Tomato and Cucumber Couscous

Penne Aioli

Whipped Smashed Potatoes

Pasta Pomodoro

Classic House Made Turkey Dressing

Summertime Macaroni Salad

HUMMUS AND BAKED PITA (per person) <i>Choice of Garlic, Red Pepper or Curry</i>	1.49
SLICED FRUIT WITH YOGURT DIP (per person)	3.49
CINNAMON TORTILLAS WITH FRUIT SALSA (per person)	2.79
BAKED TORTILLAS AND PICO DE GALLO (per person)	1.49
VEGGIES AND DIP (per person)	2.79
YOGURT PRETZELS (per pound)	5.49
PROBIOTIC TRAIL MIX (per pound)	6.49

Choice of 2 Ice Creams and Toppings
Fudge, Caramel and Strawberry Toppings
Whipped Cream
Sprinkles
Candy Toppings

PLATTERS & SNACKS



FUNKY MACARONI AND CHEESE

FULL PAN (serves 24)	120.00
HALF PAN (serves 12)	60.00
<i>Select from Buffalo Chicken, Southwestern, Smoked Gouda and Chive or Caprese</i>	

TASTE OF BUFFALO

FULL PAN (serves 24)	150.00
HALF PAN (serves 12)	75.00
<i>Select from Mini Beef on Weck Sliders or Hand Breaded Chicken Fingers with Hand Cut Fries served with Ketchup and Blue Cheese Dip</i>	

WINGS

10 WINGS	17.00
20 WINGS	31.00
30 WINGS	45.00
50 WINGS	49.00

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



TEAM

PIZZA

CHEESE (8 SLICES) - 14.00

ONE TOPPING (8 SLICES) - 16.00

Each additional topping 1.50

BREAKFAST PIZZA (8 SLICES) - 19.00

1/2 SHEET PIZZA (12 SLICES) - 24.00

SPECIALTY PIZZAS - 18.99 (16" ROUND)

CHICKEN FLORENTINE PIZZA

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

HEART HEALTHY 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

PIZZA





PASTA PALOOZA



PASTA PALOOZA - STARTING AT 10.95 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 - 2.00
Chicken Parmesan, Meatballs or Italian Sausage - 2.50
Grilled Shrimp or Salmon - 3.00
Crispy Tofu or Grilled Veggies - 1.00



ASSORTED DESSERTS

Fresh Fruit Salad
 Bar Cookies and Brownies
 Strawberry Shortcake
 Cupcakes
 Warm Apple Oat Crisp
 Pineapple Upside Down Cake

ICE CREAM SOCIAL

*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)	.99
Bottled Water (each)	2.00
Assorted Bottled Tea (each)	2.25
Bottled Soda (each)	2.25
Fresh Brewed Tea (per gallon)	7.99
Lemonade or Punch (per gallon)	6.95
Infused Water (per gallon)	5.95
Apple Cider (seasonal) (per gallon)	7.95

ORDERING GUIDELINES

OFFICE HOURS

Monday through Friday 7:00 AM. – 5:00 PM

ORDERING

Email Alan Riesenburger at ariesenburger@avifoodsystems.com.
Catering event details can also be provided by contacting us directly at 1-917-295-8684 during regular office hours.

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.

ORDERING REQUIREMENTS

We ask for a minimum of 48 hours notice 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:

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!