



SIGNATURE CATERING



BREAKFAST BUFFETS

10 PERSON MINIMUM

*All buffets include Full Coffee
and Tea Service*

EARLY MORNING BREAK

Choice of Two: Scones, Danish or Muffins

CAMPUS CONTINENTAL

Fresh Cut Fruit, Choice of Two:
Scones, Danish or Muffins

FIT START

Fresh Cut Fruit and Yogurt. Served with two of the
following: Scones, Danish or Muffins

PIONEER BREAKFAST

25 PERSON MINIMUM

Scrambled Eggs, Roasted Potatoes, Choice of Bacon
or Sausage served with Fresh Fruit and choice of
Two: Scones, Danish or Muffins.
Served with Orange Juice

BEVERAGES

FULL COFFEE SERVICE

Regular, Decaffeinated and Hot Water

BOTTLED WATER 16 OZ.

HOT CHOCOLATE

BOTTLED JUICE

Orange, Cranberry, Apple or Grapefruit

BREAKFAST BAKERY

MUFFINS

Blueberry, Cranberry, Chocolate Chip or
Baker's Choice

DONUTS

Glazed, Powdered Sugar or Cinnamon

SCONES

Blueberry, Cranberry or Chocolate Chip

ASSORTED FRUIT DANISH

ASSORTED BAGELS WITH CREAM CHEESE

Plain, Cinnamon Raisin, Blueberry or Everything

BREAKFAST A LA CARTE

Pancakes

French Toast

Scrambled Eggs

Hash Browns or Home Fries

Bacon, Sausage, Ham

Oatmeal

Yogurt and Granola

Granola Bars

Fresh Cut Fruit

BREAKFAST





HOT APPETIZERS

HOT APPETIZERS MINIMUM 2 DOZEN

SPANAKOPITA

MINI MEATBALLS

CHICKEN QUESADILLA
Served with Salsa and Sour Cream

CHICKEN TENDERS

VEGETARIAN SPRING ROLLS

ARANCINI

JALAPENO POPPERS

MINI CORN DOGS

MINI CRAB CAKES

SLIDERS

Cheeseburger, Pulled Pork or Chicken,
Nashville Hot Chicken and Ratatouille

COLD APPETIZERS

MINIMUM 2 DOZEN

JUMBO SHRIMP COCKTAIL
Served with Classic Cocktail Sauce
HOUSE MADE TORTILLA CHIPS

ANTIPASTO SKEWER
Marinated Mozzarella Balls, Kalamata Olives, Marinated Roasted Tomato & Artichoke Heart

PLATTERS

SERVES 25

VEGETABLE TRAY WITH RANCH DIP
HUMMUS AND PITA CHIPS
DOMESTIC CHEESE AND CRACKER DISPLAY
FRESH FRUIT PLATTER
MEAT AND CHEESE TRAY WITH CRACKERS
BUFFALO CHICKEN DIP WITH PITA CHIPS

COLD APPETIZERS



BOXED MEALS



BOXED MEALS

SANDWICH OR WRAP BOXED LUNCH

Choice of any Sandwich or Wrap, Side Salad, Seasonal Fruit,
Bag of Chips, Two Fresh Baked Cookies, Condiments and Serviceware

SANDWICH CHOICES

Ham and Swiss
Turkey and Provolone
Chicken Salad
Tuna Salad
Veggie Wrap

GLUTEN SENSITIVE SANDWICH BOXED LUNCH

FRESH SALAD BOXED LUNCH

Choice of any Salad, House-Made Rolls with Butter, Seasonal Fruit,
Two Fresh Baked Cookies, Condiments and Serviceware

SALAD CHOICES

Chef Salad
Caesar Salad
Garden Salad

GLUTEN SENSITIVE SALAD BOXED LUNCH

SUGGESTED ENHANCEMENTS

Chicken
Salmon

CREATE YOUR OWN SALAD BUFFET

LUNCH DINNER

12 PERSON MINIMUM

Iced Water and Iced Tea

GREENS (SELECT TWO)

Spring Mix, Romaine, Iceberg Mix or Spinach

Add a Sandwich selection for an additional charge.

VEGETABLE TOPPINGS (SELECT SIX)

Shredded Carrot, Red Onion, Tomato, Cucumber, Red Bell Pepper, Green Bell Pepper, Corn, Peas, Black Olives, Sliced Mushrooms, Roasted Butternut Squash, Black Beans or Garbanzo Beans

CHEESE (SELECT TWO)

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

PROTEIN (SELECT ONE)

Grilled Chicken, Crispy Tofu or Crispy Chicken or Salmon
Salmon is an additional 4.00 per person

DRESSING (SELECT THREE)

Italian, Balsamic, Ranch, Honey Mustard, Oil & Vinegar, Bleu Cheese or Southwestern Ranch

CUSTOM SALADS



LUNCH BUFFETS



LUNCH BUFFETS PER PERSON

LUNCH DINNER

12 PERSON MINIMUM

SANDWICH BUFFET (SELECT 3)

Roast Beef & Cheddar Ciabatta, Ham & Swiss on a Potato Roll, Turkey & Provolone Ciabatta, Chicken Salad Wrap, Tuna Salad Wrap, Egg Salad on White Bread and Hummus & Veggie Wrap.
Topped with Leaf Lettuce and Tomato.

Includes Mayonnaise, Mustard, Potato Chips, Cookies, Iced Tea and Iced Water.

MALONE SALAD & SANDWICH BUFFET

Choose from the list below of Sandwiches and Salads
All selections served with Potato Chips and an Assorted Cookie Tray

Sandwich Options (Choose Two)

- Turkey and Provolone Wrap with Cranberry Mayo
- Turkey with Bacon, Roasted Peppers and Garlic Aioli
 - Chicken Salad on Whole Wheat
 - Buffalo Chicken Wrap
- Ham and Swiss with Spicy Brown Mustard, Greens, Fresh Sliced Tomato on Pretzel Roll
 - Corned Beef with Swiss, Sauerkraut and 1000 Island Dressing on Pretzel Roll
 - Grilled Portabella with Roasted Red Pepper and Caramelized Onion
 - Seasonal Grilled Vegetables with Goat Cheese

Salad Options (Choose Two)

- Traditional Garden Salad with House Dressing
 - Italian Pasta Salad
 - Roasted Vegetable Couscous Salad
 - Fresh Fruit Salad
 - Classic Caesar Salad
 - Spinach Salad

DINNER BUFFETS



THEMED DINNER BUFFET - 30 PERSON MINIMUM

SERVED WITH ICED TEA AND ICED WATER

CHEF'S CHOICE ENTREE

LUNCH DINNER

Chef's Entrée offered on the date of your event, Tossed Salad, Vegetable, Starch and Baker's Choice of Dessert

CAMPUS COOK-OUT

LUNCH DINNER

Hamburgers, Hot Dogs, Veggie Garden Burgers with Relish Tray and Condiments. Includes Pasta Salad, Baked Beans, Watermelon, Chips and Assorted Cookies

Add Grilled Chicken Breast for an additional 2.20 per person

FAJITA FIESTA BUFFET

LUNCH DINNER

Grilled Chicken Strips, Peppers and Onions, Spanish Rice, Refried Beans, Warm Flour Tortillas, Guacamole, Sour Cream, Shredded Lettuce, Shredded Cheese, Salsa, Tortilla Chips and Assorted Cookies

FALL HARVEST BUFFET

LUNCH DINNER

Roasted Turkey Breast with Gravy, Seasoned Bread Stuffing, Mashed Potatoes, Green Beans, Cranberry Sauce. Served with Rolls, Butter and Seasonal Pie

PIZZA PARTY

LUNCH DINNER

Garden Salad, Choice of Cheese, Pepperoni, Veggies and Assorted Cookies

CUSTOM DINNER BUFFET



BUILD YOUR OWN DINNER BUFFET

Includes Garden Salad, Starch, Vegetable, Freshly Baked Roll and Butter, Dessert, Iced Tea and Iced Water

Prices differ for - ONE ENTRÉE SELECTION, TWO ENTRÉE SELECTION
THREE ENTRÉE SELECTION

Grilled Chicken Breast
Chicken Francese
Asiago Chicken
Chicken Parmesan
Chicken Marsala
Chicken Picatta
London Broil
Beef Bourguignon

STARCH SIDE DISHES

Choose One

Roasted Sweet Potatoes
Mashed Potatoes
Rice Pilaf
Roasted Red Potatoes
Parmesan & Herb Risotto

VEGETABLE SELECTION

Choose One

Vegetable Medley
Green Beans
Steamed Broccoli
Honey Glazed Carrots

Marinated Steak Tips
Haddock with Lemon & Caper Sauce
Shrimp Scampi
Cod Picatta
Haddock with Butter Crumb topping
Smoked Salmon with Bruschetta & Balsamic Reduction
Pasta Primavera
Butternut Squash Ravioli
Meat Lasagna

DESSERT SELECTION

Choose One

Assorted Dessert Bars
Brownies & Blondies
Chocolate, Lemon, Carrot or Vanilla Cake

**ASK ABOUT OUR UPSCALE SERVED DINNER
ADDITIONAL COST**



PASTA PALOOZA



PASTA PALOOZA

LUNCH DINNER

Includes Garden Salad, Garlic Breadsticks and Freshly Baked Cookies, Iced Tea and Iced Water

CHOOSE YOUR NOODLE

Cavatappi or Penne

SAUCE IT UP

Marinara, Alfredo, Blush or Pesto

ADD EXTRA (ADDITIONAL COST)

Grilled Chicken, Chicken Parmesan, Meatballs or Italian Sausage
Grilled Veggies

DESSERTS & BEVERAGES



BEVERAGES À LA CARTE

Full Coffee Service
Regular, Decaffeinated and Hot Water with an
Assorted Selection of Tea
Hot Chocolate

SOFT DRINKS

Soda
Bottled Water (16 oz.)
Juices
Orange or Cranberry
Iced Tea
Pioneer Punch
Lemonade
Water Dispenser (serves 25)

DESSERTS (PER DOZEN)

Assorted Cookies
Blondies
Assorted Fruit Dessert Bars
Brownies
Lemon Bars
Frosted Cupcakes
Frosted Moose Cut Out Cookies

ORDERING GUIDELINES

THANK YOU FOR CHOOSING AVI FRESH AT MALONE UNIVERSITY!

Ordering Timeline

Final Counts need to be given no later than 72 hours prior to your event. Event billing is based on the final count or the number served, whichever is greater.

Food Safety

AVI Fresh believes in food safety and follows the Ohio Department of Health Guidelines. Food, beverages and serving equipment may not be taken from any event. AVI Fresh cannot accept the liability for food or beverages not properly handled when removed from a function.

Thus, we strongly discourage doing so.

Equipment

All equipment provided for a non-attendant function shall be the responsibility of the contracted group. Removal of serving equipment will result in replacement value being added to the billing invoice.

Delivery Charge

For a full catering set up, there will be a \$25.00 delivery charge for any event held outside of the Brehme Centennial Center. For a catering that utilizes disposable small wares and does not require a catering attendant, the fee will be \$10.00.

Pricing and Payment

Any meal served after 4:00 PM will be referred to as "dinner" for billing purposes. When planning an event, a Malone account number is needed for the ordering of food. When an order is to be billed without a Malone University account number, the payment must be received before the event.

All non-campus related events will be charged a 15% Service Charge and you are required to provide a credit card number to secure your event. For events that are not billed through a university account, remaining balances must be paid prior to the start of the event by authorizing a credit card charge or check payable to AVI Foodsystems.

Placing Your Order

Please call the AVI Malone Catering Director at 330.417.9043 or email us anytime at catering@malone.edu to discuss your event.

Arranging and Reserving a Date

All room reservations for Malone University events must be coordinated with Cindy Lundin at clundin@malone.edu prior to discussing catered meals with AVI Foodsystems. It is the responsibility of the guest to reserve the room and discuss details for event set-up.

Additional Charges

All prices quoted include basic linen to cover buffet tables. Additional linens can be ordered to cover registration tables or any other tables that you may need for your event at a cost of \$5.00 per table. Linen fee required anywhere on campus. Black Swirl Fee is \$0.75 per person.

Cancellation

Please notify the AVI Malone Catering Office at Catering@Malone.edu of all cancellations as soon as possible. Events or menu items cancelled less than 72 hours prior to the event dated will be billed 100% of the total invoice.



MEET, EAT AND ENJOY!

Malone University'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.

Thank you for the opportunity to serve you!

