



CATERING

by AVI Fresh
Mount Union



BREAKFAST



Menu selections include Fresh Brewed Coffee, and Hot Tea
Priced Per Person

Classic Continental Breakfast

Assortment of House-Made Muffins and Danishes,
Orange Juice, Coffee, Decaf Coffee & Hot Tea Service

Healthy Start

Assortment of House-Made Muffins and Scones
Vanilla Yogurt with Fresh Berries and Granola

All-American Breakfast Buffet

French Toast or Pancakes with Syrup and Butter,
Scrambled Eggs and your
choice of two of the following:
Sausage Patties, Turkey Sausage, House-made
Sriracha Turkey Sausage, Sausage, Potatoes O'Brien,
Sausage Links, Turkey Bacon, Au Gratin Hashbrowns,
Crispy Bacon, Honey Glazed Ham or Tater Tots

Championship Continental

Assortment of House-Made Muffins and Danishes,
Fresh Sliced Fruit, Orange Juice, Coffee, Decaf Coffee
& Hot Tea Service

Hot Oatmeal Bar

Hot Oatmeal served with Dried Cranberries, Brown
Sugar and Maple Syrup

Boxed Breakfast

All Boxed Breakfast include Yogurt, two pieces of
Whole Fruit, Muffin, Granola Bar and Bottled Juice

À la Carte Menu Items

Assorted House-Made Danish
House-Made Cinnamon Roll
French Toast Bake
Assorted House-Made Scone
Individual Yogurt
Assorted Flavors and Styles
Whole Seasonal Fruit
Yogurt Parfaits with Granola
Bacon, Sausage or Ham (per person)
House- made Biscotti (dozen)
Assorted House-Made Doughnuts (dozen)
Fruit Salad
Assorted House-Made Granola Bar
Breakfast Breads (per person)
Gluten Sensitive/Dairy Free options
Assorted Mini Quiche (per dozen)

BOXED LUNCHES AND WRAPS



*Please allow a minimum of 72 hours advanced notice
On any order to guarantee product availability**

Priced Per Person

Standard Boxed Lunch
Athletic Boxed Lunch

Includes One Piece of Seasonal Whole Fruit, Potato Chips, Fresh Bakery Umu Bakery Cookie,
Condiments, Mint, Napkin and AVI Umu Label Bottled Water

Choice of One Sandwich:

Smoked Chicken and American

Thin sliced In-House Smoked Chicken Breast and American Cheese
On Fresh House-made Kaiser Roll

Honey Ham and Swiss

Thin-sliced Honey Ham and Great Lakes Swiss Cheese on Fresh House-made Kaiser Roll

Peanut Butter and Jelly

Triple decker sandwich with layers of Creamy Peanut Butter and Jelly



Executive Boxed Lunches

All Executive Boxed Lunches include One Piece of Seasonal Whole Fruit, choice of UMU Pasta Salad or UMU Potato Salad, Lay's Kettle Cooked Potato Chips (Assorted Flavors), Fresh Baked UMU Bakery Cookies, Mint, Napkin and your choice of Canned Pepsi Product (ask for Availability) or AVI UMU Bottled Water

Choice of One Wrap:

Deluxe Caesar Wrap

Chopped Romaine, Parmesan Cheese, Roasted Red Peppers, Grilled Chicken and Caesar Dressing in a White Flour Wrap

Chapman Wrap

In House Smoked Chicken, Ham, Bacon, Avocado, Crumbled Hard Boiled Egg, Spring Greens And Lemon Herb Aioli in a Garlic Herb Wrap

Roasted Turkey Club

Bacon, Lettuce, Tomato and Mayo in a White or Wheat Wrap.

Vegetarian House Wrap

UMU Hummus, Spring Mix, Quinoa, Oven Roasted Vegetables and Balsamic Aioli in a Garlic Herb Wrap

Thai Chicken Wrap

Shredded Ginger Chicken, Sliced Cucumber, Shaved Carrot, Shredded Red and Green Cabbage and Spicy Thai Peanut Sauce in a White Flour Wrap

Executive Salad Boxed Lunches

All Boxed Lunches include Seasonal Fruit Salad Cup, Potato Chips, Fresh Baked UMU Bakery Cookies, Mint, Napkin and AVI UMU Label Bottled Water

Choice of One Entrée Salad:

Spring Green Salad

Mixed Greens with Balsamic Vinaigrette

Deluxe Chicken Caesar Salad

Chopped Romaine, Grilled Chicken, Great Lakes Parmesan, Roasted Red Peppers, Cracked Black Pepper with Caesar Dressing

UMU Chef's Salad

In-House Smoked Chicken, Honey Ham, Tomato, Hard Boiled Egg, Cheddar Cheese and Cucumbers over Spring Greens with choice of Ranch or Italian Dressing

SANDWICH BUFFET



CLASSIC SANDWICH BUFFET

*Served with House-made Kettle Chips, Side Salad or Pasta Salad
Assortment of Fresh Baked UMU Bakery Cookies, Ice Water and Iced Tea or Lemonade
Choice of three of the following Sandwich selections:*

Build-Your-Own Deli Tray

Roast Beef and Cheddar

Thin sliced In-House Black Peppercorn Roast Beef, Great Lakes Cheddar Cheese, Horseradish Aioli, Lettuce and Tomato on your choice of House-made White Bread or Wheat Bread

Smoked Chicken and American

Thin sliced In-House Smoked Chicken Breast, American Cheese, Mayonnaise, Lettuce and Tomato on your choice of House-made White Bread or Wheat Bread

UMU Tuna Salad

Wild-caught Skipjack Tuna with finely minced Parsley, Celery and Red Onion tossed in Mayonnaise on your choice of House-made White Bread or Wheat Bread

UMU Egg Salad

Fresh hand peeled Hard-Boiled Eggs with Chives, Paprika and Mustard tossed in Mayonnaise on your choice of House-made White Bread or Wheat Bread

UMU Chicken Salad

Hand-cut chunks of juicy Chicken Breast with finely minced Parsley, Celery and Red Onion tossed in Mayonnaise on your choice of House-made White Bread or Wheat Bread

Cajun Brined Turkey Breast

Thin sliced Cajun Brined Turkey Breast with Bacon, Avocado, Tomato, Pickled Red Onion, Swiss Cheese, Cilantro Aioli on White or Wheat Bread

Honey Ham and Swiss

Thin sliced Honey Ham, Great Lakes Swiss Cheese, Mustard, Lettuce and Tomato on your choice of House-made White Bread or Wheat Bread

Caprese Wrap

Marinated Tomatoes, Shredded Mozzarella Cheese, Spinach, Pesto Mayo served in a Spinach Wrap

Buffalo Chicken Wrap

Spicy Buffalo Chicken Salad, Shredded Cheddar Cheese, Buttermilk Ranch Dressing, Shredded Lettuce and Tomato in a White Flour Wrap

Chicken Caesar Wrap

Chopped Romaine, Great Lakes Parmesan, Caesar Dressing and Grilled Chicken a White Flour Wrap

Vegetarian House Wrap

UMU House-made Hummus, Spring Mix, Balsamic Aioli and Oven-Roasted Vegetables in a Garlic-Herb Wrap

Add Soup Du Jour or UMU House-made Classic Chili For an additional cost

SIGNATURE BUFFETS



*All Signature Buffets come with Ice Water and Lemonade or Iced Tea
Minimum of 15 Guests - Priced per Person

South of the Border

Choice of Grilled Chicken and Seasoned Beef, Grilled Fajita Vegetables and Spanish Rice served with Soft Tortillas, Tortilla Chips and House-made Assorted Cookies. Toppings: Shredded Lettuce, Tomatoes, Shredded Fajita Cheese, Salsa and Sour Cream

Midwestern Pierogi Bar

Seared Potato and Cheddar Pierogi served with Buttered Onions, Grilled Kielbasa Coins, Sour Cream and Crispy Bacon Bits, Onion and Sage Relish. Served with UMU Garden Salad and Fresh Baked UMU Bakery Cookies

Italian Feast

Choice of Pasta: Penne, Ziti or Gemelli
Choice of Sauces (Pick Two):
House-made Marinara, Roasted Garlic Alfredo, House Pesto or Youngstown Blush
Choice of Toppings (Pick Two): Grilled Chicken Strips, Meatballs, Portabella Mushrooms or Roasted Vegetables
All served with Fresh Baked UMU Garlic Bread, Classic Tossed Caesar and Fresh Baked UMU Bakery Cookies

All-American Backyard Barbecue

Hamburgers, Hot Dogs, Baked Mac and Cheese, Mustard Potato Salad, Cole Slaw, Watermelon Wedges (seasonal) and Fresh Baked UMU Cookies

Asian Bowl Buffet

Asian Chopped Salad, White Rice, Asian Stir-fry Vegetables. Choice of: Beef and Broccoli in a Garlic Ginger Sauce, Mongolian Beef, Sweet and Sour Chicken, Orange Chicken, General TSO Chicken and Chinese Almond Cookies

Greek Island Cruise Buffet

Greek Salad, UMU House-made Hummus and Pita Chips, Tabbouleh, Spanakpoita with House-made Tzatziki Sauce, Greek Pastitsio, Chicken Souvlaki and Traditional Baklava

Soup 'n' Salad

Build-Your-Own Salad Bar with Assorted Toppings such as Tomatoes, Shredded Cheese, Green Peppers, Carrots, Cucumbers, Croutons and Your Choice of Two Dressings, Assorted UMU Bakery Rolls with Butter, Fresh Baked UMU Cookies and Soup Du Jour with Assorted Crackers.

Additional Salad Toppings at a cost each per person
Add Grilled Chicken or Tofu at a cost per person

BUILD YOUR OWN BUFFET

BUILD YOUR OWN BUFFET

*The following buffet options are available for lunch or dinner.
All buffet menus include Ice Water and Lemonade or Iced Tea.*

Raider Buffet

Choice of One Signature Entree,
Two Accompaniments, Garden Salad or Caesar
Salad, One Traditional House-made Dessert and
Fresh Baked UMU Bakery Rolls with Butter

Hartshorn Buffet

Choice of Two Signature Entrees,
Two Accompaniments, Garden Salad or Caesar Salad,
One Traditional House-made Dessert and Fresh
Baked UMU Bakery Rolls with Butter

Champion Buffet

Choice of Three Signature Entrees,
Two Accompaniments, Garden Salad or Caesar Salad,
One Traditional House-made Dessert and Fresh Baked UMU Bakery Rolls with Butter

Meat Options

Seven Layer Beef Lasagna
Garlic and Herb Roast Beef with Au Jus
Baked Ziti with Italian Sausage
Herb Crusted Pork Loin
Horseradish Crusted Roast Beef with Au Jus

Poultry Options

Grilled Cilantro Lime Chicken Breast with Mango Salsa
Chicken Picatta
Chicken Marsala
Blackened Chicken with Pico de Gallo with White BBQ Sauce
Italian Herb Grilled Chicken with Herb Au Jus
Sliced Oven Roasted Turkey Breast

Vegetarian and Fish Options

Baked Rigatoni with Ricotta Cheese
Seven Layer Roasted Vegetable Lasagna with
Whipped Ricotta and Red or White Sauce
Ratatouille Stuffed Portabella
Blackened Cod with Cajun Remoulade
Grilled Shrimp Penne Alfredo

Signature Accompaniment Side Dishes

Garlic and Rosemary Roasted Redskins
Classic Baked Potatoes with Butter and Sour Cream
Roasted Garlic Whipped Potatoes
Au Gratin Potatoes
Chargrilled Parmesan-Cracked Black Pepper Polenta
Traditional Rice Pilaf
Wild Rice Pilaf
Seasonal Vegetable Medley
Green Bean Amandine
Dill and Honey Glazed Carrots
Buttered Corn
Sugar Snap Peas
Classic California Blend
Three Cheese Truffle Mac 'n' Cheese
Grilled Citrus Asparagus (Seasonal)

Traditional House-made Desserts

Classic Layered Cakes
(Chocolate, Vanilla, Lemon, Carrot or Red Velvet)
New York Cheesecake
(Raspberry, Caramel or Chocolate Sauce)
Classic UMU Bakery Fruit Pies
(Apple, Blueberry, Peach, Cherry)

SIGNATURE SERVED MEALS

SIGNATURE SERVED MEALS

The following Signature Entrees are available for both lunch and dinner. All meal options include a House Salad with House Vinaigrette, Choice of two accompaniments, Choice of Traditional Dessert, Fresh Rolls with Butter, Ice Water and one Beverage Option (add a signature Salad for a cost Per Person)

BEEF

Southwest Flank Steak with Chimichurri

Peppercorn Crusted Roast Beef with Au Jus

Hardwood Smoked Brisket with Peach BBQ

Seared Filet Mignon with Chianti Demi-Glace

Char-Broiled NY Strip with Béarnaise

PORK

Honey Mustard Glazed Pork Loin

Bourbon Glazed Pork Chops

Garlic Gnocchi with Wilted Spinach, Roasted Pork Shoulder and Caramelized Onions in Pomodoro

Sage Parmesan Pork Chops

VEGETARIAN

Ratatouille Stuffed Portabella

Baked Eggplant Involtini with Penne Marinara

Cavatappi Primavera with Youngstown Blush

Brown Butter Gnocchi with Roasted Tomatoes, Wilted Spinach & Mushrooms

Baked Rigatoni with Ricotta

SEAFOOD

Cedar Salmon with Maple Butter & Mint Crème Fraiche

Grilled Shrimp Penne Alfredo

Baked Tilapia with Tomato Relish

Pan Seared Cod with Dijon Mustard-Caper Sauce

Seared Salmon with Cilantro Pesto & Chipotle Butter

Coconut-Crusted Tilapia with Spiced Orange Rum Sauce

Bourbon-Brown Sugar Salmon with Maple-Mustard Glaze

POULTRY

Bacon, Blue Cheese & Apple Stuffed Chicken with Local Apple Cider Glace

Classic Chicken Cordon Bleu

Chicken Parmesan with Marinara Pasta Du Jour

Herb Grilled Chicken Breast with Herb Au Jus

Roasted Italian Tomato and Provolone Stuffed Chicken Marsala

Seared Long Island Duck Breast with Port Cherry Demi

Boulevard Chicken with Youngstown Peppers & Tomatoes

STARTERS HOT SELECTION

Hot Selections (Priced Per Dozen)

Bacon-Wrapped Chicken Satays

Tender Chicken Breast Wrapped in Sugardale Bacon and drizzled with House-made Pineapple-Teriyaki Glaze

Mini Beef Wellington

Tender Beef topped with Mushroom Duxelle and baked in a Flaky Puff Pastry

Mini Crab Cakes

Hand-packed Mini Crab Cakes served with Cajun Remoulade

Italian Stuffed Mushroom Caps

Baby Portabella Mushrooms stuffed with Spicy Italian Ground Sausage, Roasted Red Peppers, Wilted Garlic Spinach and Great Lakes Parmesan and Fresh Mozzarella Cheeses

Spinach Stuffed Mushroom Caps

Baby Portabella Mushrooms stuffed with Wilted Garlic Spinach and Feta Cheese

Southwest Stuffed Mushroom Caps

Mushrooms stuffed with Authentic Chorizo Sausage, Sautéed Peppers and Onion and Queso Fresco

Wild Mushroom Cigars

Wild Mushroom Duxelles wrapped in Crispy Fried Wonton Wrappers served with Smoked Paprika Ranch

Spanakopita

Spinach and Feta Cheese wrapped in Flaky Phyllo and served with House-made Tzatziki

Petite Quiches

Chef's Assortment of Mini Quiches with favorites such as Quiche Lorraine and Spinach Quiche

Adobo Chicken Quesadilla

Slow Cooked Adobo Chicken with Jack and Cheddar Cheese melted in a Grilled Flour Tortilla.
Served with Sour Cream & Salsa

Asian Beef Satay

Tender Hand-Cut Ginger, Sriracha and Sesame Marinated Beef with your choice of Peanut-Mint Sauce, Sweet Thai Chili or Hoisin BBQ Sauce

Jumbo Chicken Wings

Choose from our House-made Sauces and Seasonings (*One sauce/seasoning per dozen, please*)

Sauces: Honey BBQ, Classic Buffalo, Sesame-Sriracha, Honey Mustard,
Fresh Jamaican Jerk, Firecracker Thai Peanut

Dry Seasonings: Zesty Ranch, Garlic-Parmesan, Cajun, Chipotle BBQ, Mango-Habanero
Served with your choice of Celery or Carrot Sticks and Bleu Cheese or Ranch Dressing

Pepperjack-Stuffed Arancini

Crispy Roasted Garlic Risotto Fritters stuffed with Pepperjack Cheese and served with Spicy Pomodoro Sauce

Vegetable Eggrolls

Sautéed Julienned Vegetables rolled in Crispy Golden Wonton Wraps and Served with Sweet Thai Chili Sauce

Devils on Horseback

Chorizo-Stuffed Medjool Dates wrapped in Sugardale Bacon served with House-made Harissa

STARTERS COLD SELECTION

Cold Selections

Shrimp Cocktail

Served chilled with House-Made Cocktail Sauce and Lemon Wedges

Mediterranean Platter

Fresh Grilled Seasonal Vegetables, Artichoke Salad, Mushroom Salad, Roasted Red Peppers and Hiram House Hummus with Toasted Pita Chips

Italian Chevre Crostini

Whipped Chevre Ricotta with Fresh Seasonal Herbs, Roasted Tomatoes, Balsamic Glaze and Fresh Basil

Classic Tomato Bruschetta

Hand-cut Balsamic-Basil Marinated Tomatoes topped with Great Lakes Parmesan on House-made Crostini

Balsamic Cheese Tortellini Skewers

Multi-Color Cheese Tortellini marinated in Balsamic Dressing with fresh Grape Tomatoes on a skewer

Chef's Charcuterie Boards Assorted Domestic Cheeses

Chef's choice of Select Domestic Cheeses with Crackers, House-made Crostini and Fresh Berries with Select Imported Cheeses

Chef's choice of Select Imported Meats such as English Wensleydale, Gouda, Gruyere, Swiss and Havarti with Select Domestic Meats

Chef's choice of Select Domestic Meats such as Salami, Turkey Pastrami, Pepperoni and Honey Ham with Select Imported Meats

Chef's choice of Select Imported Meats such as Mortadella, Capicola, Genoa Salami, Prosciutto and Soppressata with Grilled and Pickled Vegetables - Add | 1.95 Per Person

Chargrilled Balsamic-Marinaded Zucchini, Eggplant, Yellow Squash and Red Bell Peppers with Pickled Red Onions, Carrots and Cauliflower & Premium Charcuterie Board Accoutrements such as French Cornichons, Whole Grain Mustard and Black Mission Fig Jam

Almond-Mango Chicken Salad Phyllo

House-made Chicken Salad with Toasted Almonds, Fresh Mango and Fresh Cilantro in a Flaky Phyllo Cup

Chef's Hand-Rolled Sushi Selection

Four Pieces Each of California Roll, Philadelphia Roll and Cucumber Roll served with House-made Yum Yum Sauce, Wasabi, Soy Sauce, Pickled Ginger and Chopsticks

Ask about other sushi options and upgrades!

Jerk Filet Crostini

Shaved Jerk Beef Tenderloin topped with Roasted Tomatoes, Goat Cheese and Balsamic Reduction

Smoked Salmon Canapé

Whipped Cream Cheese with Imported Scottish Smoked Salmon, Capers and Fresh Dill

Tailgate Chips 'n' Dips

Hand-Cut Tortilla Chips with Salsa
Add Guacamole

UMU House-made Hummus and Pita Chips

Our Classic UMU House-made Hummus served with Pita Chips

HEARTH-FIRED PIZZAS



Hearth-Fired Pizzas

*All of our pizzas are fired in our state-of-the-art hearth oven and made with fresh dough
Made daily upon order with only the best ingredients. Gluten sensitive, vegetarian
And vegan options are always available! Ask for details.*

Classic 16" Cheese Pizza

House-made dough topped with House-made Original-recipe Pizza Sauce, Provolone-Mozzarella Cheese Blend, Parmesan Cheese and a light brush of Herb Olive Oil on the crust.

Classic 16" Pepperoni Pizza

House-made dough topped with House-made Original-recipe Pizza Sauce, Provolone-Mozzarella Cheese Blend, Pepperoni, Parmesan Cheese and a light brush of Herb Olive Oil on the crust

Vegetable Pizza 16"

Mushrooms, Green Peppers and Onions

Build-Your-Own Pizza 16"

Choose up to Three Toppings

Green Peppers

Roasted Red Peppers

Black Olives

Red Onion

Sliced Mushrooms

Pepperoni

Italian Sausage

*Additional Toppings

Tomatoes

Bacon Bits

Jalapenos



MUNCHIES

Munchies

Quesadilla Wedges Chicken | Cheese | Vegetable

Jumbo Chicken Wings

Chicken Wings with Choice of Ranch or Barbecue Sauce

Nacho Bar

Nacho Cheese, Salsa, Sour Cream and Tortilla Chips

**Add Guacamole*

**Add Beef or Chicken*

Hot Mini Sliders

Pulled Pork or Chicken, Sloppy Joe, Roast Beef

Cold Mini Sliders

Turkey, Ham, Chicken, Tuna, Egg Salad, Vegetarian

Homestyle Chili Bar

Choice of two Chilis (Vegetarian, Turkey, Beef or White Chicken Chili) with Sour Cream, Shredded Cheese, Crackers, Cornbread and Tossed Salad

Pizza Party

Pizza Choice of three toppings per Pizza, Tossed Salad with Dressing

Chips and Dips - Price per Person

Your choice of House-made Kettle or Tortilla Chips and one of the following dips:

French Onion (served cold)

Buffalo Chicken (served warm)

Spinach and Artichoke (served warm)

Salsa

Guacamole

UMU House-made Hummus and Pita Chips

Our Classic UMU House-made Hummus served with Pita Chips

Soft Pretzels

Served with Warm Cheese Sauce and Mustard

Fresh Fruit

Veggies and Dip

Domestic Cheese and Crackers

Flavored Popcorn 3 flavors

Kettle, Butter, Caramel, White Cheddar and Ranch

DESSERTS A LA CARTE



Desserts A La Carte

Power Balls
Dessert Bars
Rice Krispie Treats
Mount Munch

UMU Bakery Cupcakes
Mini
Regular
Gourmet Specialties

UMU Bakery Brownies
Iced or Powdered Sugar Topping

Assorted Donuts

Assorted Cookies

Famous UMU Cut-Out Cookies
Frosted and Decorated

Ice Cream Sundae Bar
Chocolate, Vanilla, Two Syrups, and 5 Toppings
Additional Toppings for an additional cost

Gluten Free Options Upon Request

DESSERT RECEPTIONS

Dessert Receptions

25 Guest Minimum Required

All packages come with Lemonade and Coffee

Silver Package

Pick 3 Signature Dessert Reception Options

Gold Package

Pick 5 Signature Dessert Reception Options

Platinum Package

Pick 7 Signature Dessert Reception Options

Brownie Bites
Assorted Mini Cannoli
Buckeyes
Strawberry Shortcake Bites
Whoopie Pies
Banana Creme Whoopie Pies
Chocolate, Raspberry, Blueberry, Caramel

Oreo Bar
Butterfinger Bar
Assorted Truffles
Lemon Bar
White Chocolate Raspberry Bar
Cherry Pie Bar
Caramel Gingerbread Cookie Bar
Red Velvet Blondie Bar
Lemon Cheesecake Bar

Mini Chocolate Cream Pies
Mini Banana Cream Pies
Fresh Berry Tartlets
Blueberry Cookie Tart
Classic UMU Bakery Cupcakes
Choice of Mini, Petite or Regular
Chocolate, White, Red Velvet or Raider Grape

Mint Brownie Bites
Apple Bites
Cherry Garcia Brownie Bites
Mint Chocolate Chip Whoopie Pies
Mini Cheesecakes

M&M Bar
Reese's Bar
Chocolate Pecan Bar
Snicker's Cheesecake Bar
Cinnamon Roll Cheesecake Bar
Mississippi Mud Bar
Strawberry Lemonade Bar
S'mores Bar

Mini Key Lime Pies
Mini Coconut Cream Pies
Strawberry Cookie Tart
Raspberry Cookie Tart

ALLERGEN SENSITIVE OPTIONS

Please add an additional cost per person

Gluten Free/Dairy Free Goopy Butter Cake
Strawberry, Raspberry or Chocolate
Gluten Free Angel Food Cake
Gluten Free/Dairy Free Vegan Chocolate Mousse

Gluten Free Flourless Chocolate Cake
Gluten Free Almond Orange Cake
Gluten Free Strawberry Shortcake

THE UMU BAKERY CAKES



The UMU Bakery Cakes

Made from scratch everyday by professionals with decades of experience, the UMU Bakery is your trusted partner for House-made bread, pastries, cakes, pies, bars, cookies and much, much more!

UMU Bakery House-made Cakes

Standard Decoration Included

Custom Decoration - additional charge may apply

Signature Flavors:

White, Chocolate, Marble Red Velvet or Carrot

Signature Icings:

Buttercream, Whipped Cream, Cream Cheese

Unfilled Cakes

8" Round Cake (Serves 8 - 10)

Sheet Cake, Quarter (Serves 15 - 18)

Sheet Cake, Half (Serves 25 - 30)

Sheet Cake, Full (Serves 60 - 70)

Filled Cakes - Choice of Filling

8" Round Cake (Serves 8 - 10)

Sheet Cake, Quarter (Serves 15 - 18)

Sheet Cake, Half (Serves 25 - 30)

Sheet Cake, Full (Serves 60 - 70)

BEVERAGES



BEVERAGES

Canned Soda

Assorted Pepsi Products

Full Coffee Service

Freshly Brewed Coffee, Decaf Coffee and Hot Tea

Iced Coffee Bar

Raider Punch

Orange Juice

Hot Chocolate Packets

Gourmet Hot Chocolate

Tropicana Bottled Juice

Apple, Cranberry, Ruby Red Grapefruit and Orange

Infused Waters

Choice of One and Ice Water

Aquafina | Per Bottle or Case

Fruite Punch

Lemonade

Cider (Seasonal)

Hot Chocolate Bar

ORDERING GUIDELINES

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 Hoover Price Campus Center. Delivery to the Nature Center is \$50.00.

For a catering that utilizes disposable small wares and does not require a catering attendant, the fee will be \$10.00. China delivery charge is \$50.00.

Pricing and Payment

Any meal served after 4:00 PM will be referred to as "dinner" for billing purposes. When planning an event, a University of Mount Union account number is needed for the ordering of food. When an order is to be billed without a University of Mount Union 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 University of Mount Union Catering Office at 330.829.8177 or email us anytime at catering@mountunion.edu to discuss your event.

Arranging and Reserving a Date

All room reservations for the University of Mount Union events must be coordinated with Deb Edwards at 330.823.2881 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 UMU Catering Office 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.