THE ART OF CATERING
By AVI Fresh
At AVI, there truly is only one way ... the fresh way. “Fresh” is not a catch word or motto to us - it’s our culinary foundation. The freshest meats, the freshest produce, the freshest ingredients and the freshest spices, combined with the freshest culinary minds we can find, consistently create culinary works of art. From the visual beauty to the intoxicating aromas, the crispness of the textures and the succulent flavors, your every sense will experience what fresh truly is. We invite you to sit back, relax and indulge in the culinary arts like never before ... Enjoy.

Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of foodborne illness.
Specialty sunrise sensations start any event off in the right direction.
**The Classic Continental**  $5.95 per person

**The Classic Continental with Fruit**  $8.25 per person
The Classic Continental with a Seasonal Fresh Sliced Fruit Display.

**The French Bistro Buffet**  $10.25 per person
Your choice of Spinach Quiche or Quiche Lorraine. Assortment of Breakfast Pastries, Muffins, Butter, Jams and a Seasonal Fresh Sliced Fruit Display. Coffee, Decaffeinated Coffee, Hot Tea assortment and Orange Juice.

**Presidential Breakfast**  $12.25 per person
Scrambled Eggs and Choice of Bacon, Sausage Links or Ham. Assortment of Breakfast Pastries, Muffins, Butter, Jams, and a Seasonal Fresh Fruit plate. Coffee, Decaffeinated Coffee, Hot Tea assortment and Orange Juice.

**The Morning Agenda**  $13.95 per person
Scrambled Eggs and Choice of two Breakfast Sides. French Toast or Pancakes with Warm Syrup and Butter. Choice of Hash Browns, Home Fries or Potatoes O’Brien.

**A Healthy Morning**  $7.95 per person
Assortment of low fat Muffins and Scones. Low Fat Yogurt with fresh Seasonal Berries and Granola. Coffee, Decaffeinated Coffee, Hot Tea assortment and Orange Juice.

**Bagels**  $4.50 per dozen
Assorted Mini Bagels with Cream Cheese, Butter and Jams.

**Breakfast Muffins and Breads**  $5.95 per dozen / loaf
Freshly Baked Muffins or Breads with assorted Butter and Jams.

**Danish Pastries**  $6.95 per dozen

**Donuts**  $9.50 per dozen

**Sticky Buns**  $9.50 per dozen

**Granola Bars**  $8.50 per dozen
House-made Granola bars

**Hot Beverages**
Full Coffee Service | $1.95 per person
Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea

**Cold Beverages**
Bottled Water | $1.50 each
Iced Water | $0.00
Assorted Canned Soda | $1.50
Orange, Cranberry or Apple Juice | $4.50 per carafe
Orange or Cranberry Juice | $9.50 per gallon
Iced Tea | $8.25 per gallon
Fruit Punch | $8.50 per gallon
Lemonade | $8.50 per gallon
Sophisticated flavors and flawless presentation adds class to any gathering.
**Chesapeake Blue Crab Cakes | 75.00**
Crab Cakes served with Cajun Rémoulade.

**Stuffed Mushroom Caps | 48.50**
Stuffed with Sausage or Spinach and Feta Cheese.

**Meatballs | 21.00**
Choice of BBQ, Sweet & Sour or Swedish Meatballs.

**White Flat Bread Pizzas | 30.00**
Garlic, Oil, Tomatoes and Parmesan Cheese.

**Chicken Sate | 39.00**
Skewered Chicken with Peanut Sauce.

**Spanakopita | 40.00**
Spinach and Feta Cheese wrapped in a Puff Pastry and served warm.

**Petite Quiches | 32.00**
Chef’s assortment including favorites such as Quiche Lorraine and Spinach Quiche.

**Spring Rolls | 29.00**
Wonton rolled with sautéed Julienned Vegetables. Served with Sweet Thai Chili Sauce.

**Chicken Hibachi | 40.00**
Thinly Sliced Chicken stuffed with Peppers and Mozzarella Cheese.

**Cheese Sticks | 30.00**
Breaded Mozzarella Cheese with Marinara Sauce.

**Chicken Wings | 27.00**
Choose from Buffalo, Herbed or Teriyaki.

**Chicken Tenders | 34.00**
Choice of Ranch, Buffalo or Honey Mustard Sauce.

**Pot Stickers | 40.00**
Pot Stickers filled with Seared Vegetables. Served with Sweet Thai Chili Sauce.

**Cheese Quesadillas | 25.00**
Served with Sour Cream and Salsa for dipping.

**Grilled Chicken Quesadillas | 30.00**
Served with Sour Cream and Salsa for dipping.

**Spinach and Artichoke Dip | 69.00**
Assorted Cheeses, Artichokes and Spinach blended and served warm. Accompanied with Tortilla Chips.

**Buffalo Chicken Dip | 69.00**
Assorted Cheeses and Chicken blended with Buffalo Sauce and served warm. Accompanied with Tortilla Chips.

**Soft Pretzel Sticks | 45.00**
Served with Cheese Sauce.

**Pricing is based on 25 pieces**
Delicious bite-sized morsels, perfect for any event.
Can be served buffet style or as passed hors d'oeuvres.
GOAT CHEESE CROSTINI | 22.75
Topped with Goat Cheese, Pesto and Sun-Dried Tomatoes.

TOMATO POMODORO CROSTINI | 21.00
Fresh Marinated Roma Tomatoes, Parmesan Cheese and Basil Chiffonade served on Toasted French Baguettes.

ASSORTED PINWHEELS | 18.00
Roll-Up Flour and Tomato Tortillas stuffed with Herbed Cheese and Red Peppers.

FRESH VEGETABLE TRAY | 2.95 PER PERSON
An assortment of sliced Vegetables served with Ranch Dip.

GOURMET CHEESE TRAY | 3.95 PER PERSON
Domestic and Imported Cheeses served with an assortment of Crackers.

FRESH FRUIT TRAY | 2.95 PER PERSON

PETITE SANDWICHES (ASSORTMENT) | 23.00 - SERVES 25
Choice of Three - Egg Salad, Tuna Salad, Chicken Salad, Ham Salad, Hummus and Herbed Cheese Sandwiches.

ROASTED GARLIC HUMMUS | 18.50 - SERVES 25
Accompanied by Toasted Pita Chips.

PRETZELS | 5.00 PER BAG
INDIVIDUAL ASSORTED CHIPS | 1.50 PER BAG
ASSORTED NUTRI-GRAIN BARS | 1.75 PER PERSON

HOUSE-MADE TRAIL MIX | 7.95 - SERVES 25
HOUSE-MADE CHIPS | 10.00 - SERVES 25

TORTILLA CHIPS WITH GUACAMOLE & SALSA | 21.50 - SERVES 25
Crisp Flour Tortilla Chips served with Guacamole and Fresh Garden Salsa.

MEDITERRANEAN PLATTER | 4.95 PER PERSON
Hummus, Baba Ghanoush, Olives and Feta Cheese served with Toasted Pita Chips.

GRILLED VEGETABLE TRAY | 2.95 PER PERSON
Seasonal Grilled Vegetables with Chipotle Aioli
Comforting classics and specialty creations offer flexibility for daytime events.
WORKING LUNCH BUFFETS

CLASSIC DELI BUFFET  I  8.25 PER PERSON
Build-Your-Own Sandwich Buffet with choice of two - Ham and Swiss Cheese, Roast Beef and Cheddar Cheese, Turkey and Provolone Cheese, Chicken Caesar Salad, Tuna Salad or a Roasted Vegetable and Hummus. Served with Lettuce, Tomatoes and Pickle Spears. Choice of Potato Salad or Garden Salad. Includes Potato Chips, Cookies and Water.

CLASSIC WRAP BUFFET  I  11.25 PER PERSON
Build-Your-Own Wrap Buffet with choice of three - Turkey, Ham, Roast Beef, Chicken Caesar and Vegetable and Hummus. Served with Lettuce, Tomatoes and Pickle Spears. Choice of Potato Salad, Pasta Salad or Garden Salad. Includes Potato Chips, Cookies and Water.

DELUXE SALAD BUFFET  I  12.95 PER PERSON

CAESAR SALAD BUFFET  I  12.95 PER PERSON
Build-Your-Own Caesar Salad with Romaine Lettuce, Tomatoes, Peppers, Croutons, and Caesar Dressing. Choice of Sliced Beef or Chicken. Fresh Baked Rolls and Butter, assorted Cookies and Brownies and Bottled Water and Soda.

COBB SALAD BUFFET  I  12.95 PER PERSON
Build-Your-Own Cobb Salad with a choice of Mixed Greens or Chopped Iceberg Lettuce. Sliced Turkey, Hard-boiled Eggs, Cucumbers, Tomatoes, Red Onions, Bacon, Avocados, and Crumbled Bleu Cheese. Choice of two Dressings, Fresh Baked Rolls and Butter, Assorted Cookies and Brownies, and Bottled Water and Sodas.

LUNCHES TO-GO

DELI BOXED LUNCH  I  7.95 PER PERSON
Choose from Roast Beef, Turkey, Ham, Chicken Salad or a Grilled Vegetables, Hummus and Greens. All choices are available with or without Cheese and also includes Bottled Water, Whole Fruit, Potato Chips and Cookies.

DELUXE BOXED LUNCH  I  10.95 PER PERSON
Choose from Roast Beef, Turkey, Ham, Chicken Salad or a Vegetarian selection. All choices are available with or without Cheese and also include Bottled Water, a Chef's Side Salad, a Fresh-Cut Fruit, Potato Chips and Cookies.

EXECUTIVE BOXED LUNCH  I  11.95 PER PERSON
Includes choice of Wrap (from selection below), Fresh-Cut Fruit, Chef's Side Salad and Bottled Water. Dessert includes Lemon Bars, Brownies or Cookies.

CHICKEN CAESAR WRAP  I  Char-Grilled Chicken, Parmesan Cheese, Romaine Lettuce and Creamy Caesar Dressing.

ITALIAN GRILLED VEGETABLE WRAP  I  Eggplant, Onions, Peppers and Zucchini with Provolone Cheese.

SANTA FE CHICKEN WRAP  I  Chicken Breast, Cheddar Cheese, Lettuce, Olives, Chipotle Mayonnaise and Guacamole.
Bold and enticing features bring flavors from around the world to your event!
SOUTHERN COMFORT  I  17.95 PER PERSON
Southern Fried Chicken and Blackened Tilapia. Choice of Tomato Cucumber Salad or Garden Fresh Creamed Corn. Choice of Macaroni and Cheese or Cheddar Cheese Mashed Potatoes. Includes Corn Bread and Apple Cobbler.

PASTA BUFFET  I  9.95 PER PERSON
Pasta Primavera and Cheese Tortellini are accompanied by Marinara, Alfredo and Pesto Sauces. Served with a Garden Vegetable Sauté, Classic Caesar Salad, Garlic Bread and Parmesan Cheese.

HOLIDAY BUFFET  I  18.75 PER PERSON
Oven Roasted Turkey Breast with Gravy and traditional Bread Stuffing, accompanied by Mashed Potatoes, Gravy, Cranberry Sauce, Buttered Corn, Rolls and Assorted Pies.

TEXAS STYLE BBQ  I  15.75 PER PERSON
Barbecued Chicken and Barbecued Pulled Pork. Accompanied by Baked Beans, Corn bread and Fresh Fruit. Choice of Tossed Salad or Coleslaw. Choice of Pasta or Macaroni Salad. Served with assorted Cookies.

AMERICAN BUFFET  I  12.75 PER PERSON
Hamburgers, Hot Dogs and Veggie Burgers. Cheese, Lettuce, Tomato, Onion, Pickles and Baked Beans. Choice of Pasta or Potato Salad, Also includes Chips, Watermelon, and assorted Cookies and Brownies.

FAJITA BUFFET  I  15.95 PER PERSON
Your choice of Chicken, Beef or Vegetable Fajitas, accompanied by Spanish Rice, Refried Beans, Warm Flour Tortillas, Guacamole, Sour Cream, Shredded Lettuce, Fresh Salsa, Crisp Flour Tortilla Chips and assorted Cookies.

ITALIANO  I  17.50 PER PERSON
Choice of Meat or Vegetarian Lasagna. Green Beans, Choice of Tossed or Caesar Salad, Garlic Bread, and New York Style Cheesecake.

PIZZA PARTY  I  8.95 PER PERSON
An assortment of Hand-Tossed Pizzas including Cheese, Pepperoni and Vegetable. Garden Salad with Ranch and Balsamic Dressing with Cookies or Brownies, Iced Tea and Water.

Additional entrées available. Just ask one of our Catering Managers.
Hand-selected menus offer the perfect combination for any occasion!
FIRST TIER BUFFET OPTIONS

ENTRÉES
(Choice of one, price per person)
- Chicken Parmesan | 16.25
- Lemon Chicken | 15.95
- Chicken Bruschetta | 15.95
- Asiago Cheese Crusted Chicken | 17.95
- Beef Stroganoff | 21.25
- Pasta Primavera | 15.95
- Meat Lasagna | 17.50

SALADS
(Choice of one)
- House Salad
- Classic Caesar Salad

SIDES
(Choice of two)
- Broccoli-Cauliflower Carrot Blend
- Green Bean Almondine
- Grilled Vegetable Medley
- Carrot Vichy
- Roasted Corn
- Balsamic Roasted Vegetables Garlic
- Whipped Potatoes
- Rosemary Roasted Potatoes
- Oven Roasted Sweet Potatoes
- Penne with Roasted Red Pepper Sauce
- Rice Pilaf
- Wild Rice

BREAD
(Choice of one)
- Dinner Rolls
- Garlic Bread
- Breadsticks

DESSERTS
(Choice of one)
- Brownies
- Lemon Bars
- Assorted Cookies
- Carrot Layer Cake
- White Layer Cake
- Chocolate Layer Cake
- Assorted Fruit Pies
- Assorted Cream Pies
- Fresh Seasonal Fruit
- Chef’s Choice Pastry
SECOND TIER BUFFET OPTIONS

ENTRÉES
(Choice of two, price per person)
- Roast Beef Sirloin | 26.95
- Roasted Pork Loin | 20.95
- Parmesan Cheese Crusted Cod | 20.95
- Smoked Beef Brisket | 20.95
- Stuffed Chicken | 21.95
- Roasted Beef Tenderloin | 26.95
- Horseradish Beef Tenderloin | 26.95
- Prime Rib | 26.95
- Crab Cakes | 26.95
- Shrimp Pisca | 26.95
- Portobello Napoleon | 26.95
- Caribbean Pork Tenderloin | 26.95
- Chicken Scaloppini | 26.95
- Andouille & Grilled Shrimp Kebab | 26.95
- Gorgonzola Butter Filet Mignon | 28.95

SALADS
(Choice of one)
- Apple Walnut and Bleu Cheese Salad
- Pear, Pecan, and Goat Cheese Salad
- Classic Caesar
- Deluxe Spinach Salad with Balsamic
- Deluxe Spinach Salad with Raspberry Vinaigrette

SIDES
(Choice of two)
- Asparagus Spears
- Green Beans with Carrots
- Sauteed Green Beans with Garlic
- Roasted Baby Vegetables
- Honey Glazed Baby Carrots
- Sauteed Fresh Vegetables
- Twice Baked Potatoes
- Roasted Garlic Mashed Potatoes
- Glazed Sweet Potatoes
- Rice Pilaf
- Wild Mushroom Risotto
- Penne Marinara

BREAD
(Choice of one)
- Dinner Rolls
- Garlic Bread
- Breadsticks

DESSERTS
(Choice of one)
- Brownies
- Lemon Bars
- Assorted Cookies
- Carrot Layer Cake
- White Layer Cake
- Chocolate Layer Cake
- Assorted Fruit Pies
- Assorted Cream Pies
- Fresh Seasoned Fruit
- Chef’s Choice Pastry
Exceptional dishes create a memorable meal at your special gathering.
SERVED LUNCH

**CHICKEN PARMESAN** 20.95 PER PERSON
Lightly breaded Chicken Breast topped with fresh Marinara Sauce, Parmesan and Mozzarella Cheeses.

**ASIAGO BAKED CHICKEN SUPREME** 20.95 PER PERSON
Chicken Breast stuffed with Asiago Cheese and Fresh Spinach.

**CHICKEN BRUSCHETTA** 20.95 PER PERSON
Balsamic Marinated Grilled Chicken Breast topped with Roasted Tomatoes, Mozzarella Cheese and Basil.

**LEMON CHICKEN** 20.95 PER PERSON
Seared Chicken Breast baked in Lemon Butter Sauce and garnished with Capers.

**BEEF STROGANOFF** 22.95 PER PERSON
Braised Beef Tips in a rich Gravy served with Egg Noodles.

**GRILLED SALMON** 26.95 PER PERSON
Herbed Grilled Salmon with a Smoked Cherry Sauce.

**GRILLED SOLE** 24.95 PER PERSON
Herbed Grilled Sole with a Smoked Cherry Sauce.

**PARMESAN HERBED SPINACH PORTOBELLO** 19.95 PER PERSON
Portobello Mushrooms stuffed with Creamed Spinach and Orzo, Topped with a Parmesan Cheese Herb Crust.

SERVED DINNER

**PORTOBELLO NAPOLEON** 21.95 PER PERSON

**CAPRESE STUFFED CHICKEN** 26.95 PER PERSON
Chicken Breast stuffed with Tomato and Mozzarella Cheese finished with a Balsamic Glaze.

**PARMESAN CRUSTED COD** 27.95 PER PERSON
Parmesan Crusted Cod baked until Flaky and served with Cream Sauce and Lemon Wedge.

**GRILLED SALMON** 27.95 PER PERSON
Herbed Grilled Salmon with a Smoked Cherry Sauce.

**CRAB CAKES** 27.95 PER PERSON
Grilled Traditional Crab Cakes with Cajun Rémoulade.

**ROAST BEEF TENDERLOIN** 29.95 PER PERSON
Herb Crusted Tenderloin roasted to Medium and served with Green Peppercorn Demi-Glaze.

**GORZONZOLA BUTTER FILET MIGNON** 32.95 PER PERSON
Seared Filet Mignon served with a California Cabernet Sauce and Topped with Gorgonzola Butter.

*All Entrée selections include choice of House or Caesar Salads, Choice of Bread, Choice of Two Sides and Choice of Dessert. Also included: Full Coffee Service and Ice Water*

*Served Lunch can be served at Dinner for an additional 2.95 per person*
Decadent delights that are the perfect ending to any event – or the star of it!
SUNDAE BAR | 4.75 PER PERSON
Vanilla or Chocolate Ice Cream served with Chocolate Sauce, Caramel Sauce, Strawberry Topping, Sprinkles, Chopped Nuts, Cherries and Whipped Cream.

COFFEE BREAK | 4.50 PER PERSON
Full Coffee and Hot Tea Service with Biscotti, Chocolate Truffles, Tiramisu and Mini Cupcakes.

CHOCOHOLIC | 4.50 PER PERSON
Chocolate Dip served with Seasonal Fruit, Marshmallows, Pretzel Rods and Pound Cake. Served with Full Coffee and Hot Tea Service.

JUST A TEASER | 4.50 PER PERSON
Assorted Petit Fours

COOKIES | 8.95 PER DOZEN
Chocolate Chip, M&M, Sugar, Oatmeal, Double Chocolate Chunk

9” ROUND DOUBLE LAYER CAKE | 19.99
Choice of White, Chocolate, Red Velvet, Carrot or Yellow Cake

FOURTH SHEET CAKE | 20.99   HALF SHEET CAKE | 35.99   SHEET CAKE | 49.99
Choice of White, Chocolate or Marble Cake

MINI CUPCAKES | 7.00 PER DOZEN

UPSCALE CUPCAKES | 14.95 PER DOZEN

DESSERT BARS | 15.00 PER DOZEN

BROWNIES | 14.00 PER DOZEN

MARSHMALLOWS TREATS | 12.00 PER DOZEN

NEW YORK STYLE CHEESE CAKE | 35.00 EACH

SPECIALTY CHEESECAKE | 45.00 EACH
AVI FRESH takes great pride in being creative and innovative Culinarians. Please use this booklet as a guide, let us help you personally design your special event.

CONTACT US AT
sru.catering@sru.edu
724.738.2832

Office is located on the first floor (with the Administrative Suites) at the Robert M. Smith Student Center.