





AVI Catering Guidelines

Thank you for your interest in our catering services. We look forward to being a part of your special event. We are delighted to present you with our catered offerings. We hope you will find this menu a useful guide when planning your next event. This menu is designed to offer a wide range of ideas. AVI Foodsystems, Inc. is committed to providing you a successful event that meets your needs. All invoices should be Coded and Signed to be turned into GC Accounting within 15 Days of Service.

Arranging and Reserving a Date and/or Location

Orders may be submitted up to one week prior to time of the event. A guaranteed count of attendance must be received by the catering department no later than 72 business hours prior to the event. We will do our best to accommodate increases in number, but late orders will be filled on availability of product and staff. A charge of 20% of the total bill will be applied to all order submissions or count guarantees received after the deadline. To avoid being billed for the full amount, cancellations must be received 72 business hours prior to the scheduled event. The location of your event must be reserved through the Office of Conferences & Events. They can be reached at (574) 535-7881.

Operations

Services and prices quoted are for normal business days in accordance with the college calendar. Events scheduled after hours, on college holidays or during a shut down period may incur additional labor charges.

Service Fee and Minimums

A service fee charge of 17% will be applied to the invoice for all catering items on Campus. An Off Campus Service charge of 25% will be applied to the invoice. A minimum of \$150.00 is Required for Reserving AVI Services.

Service Expectations

All food service buffets come with Eco-friendly products. All coffee, continental breakfast and snack receptions are designed for delivery, set-up and pick-up. China is available for an additional fee.

Culinary Service and Labor Charge

Additional labor costs could incur based on number of attendees or due to a customized event that requires specialized culinary services. If your event requires specialty equipment rentals, you will be charged any additional costs incurred for those rentals.

Food Safety/Outside Food and Beverages

Food, beverages and serving equipment may not be taken from any event. AVI Fresh, adheres to the Indiana State Health Code regarding the sanitary and responsible service of potentially hazardous foods and cannot accept the liability for food not properly handled when removed from a function. Removal of serving equipment and sundries will result in replacement value added to the billing invoice.

Catering Equipment

Any catering equipment removed from the event site and not returned will be charged as a cost to your event.



Breakfast

The Classic Continental

Assortment of breakfast danishes, bagels, muffins with cream cheese, butter and assorted jams.
Regular coffee, decaf coffee, hot tea assortment and orange juice or apple juice.

The Classic Continental with Fruit

Assortment of fruit, breakfast danishes, bagels and muffins accompanied with cream cheese, butter and assorted jams. Regular coffee, decaf coffee, hot tea assortment and orange juice.

The Light n' Fit Continental

Vanilla yogurt with berries, low fat granola with raisins, and fresh sliced fruit.
Regular coffee, decaf coffee, hot tea assortment and orange juice or apple juice.

Good Start Breakfast

Brown sugar oatmeal with assorted toppings, scrambled eggs, bacon, raisin bread and fresh sliced fruit.
Regular coffee, decaf coffee, hot tea assortment and orange juice or apple juice.

Presidential Breakfast

Choice of scrambled eggs with breakfast potatoes or country strada or quiche and your choice of lean bacon, sausage links or ham. Assortment of breakfast pastries, muffins, butter & jams and seasonal fresh fruit.
Regular coffee, decaf coffee, hot tea assortment and orange juice or apple juice.

French toast or pancakes are available upon request for an additional cost.

A La Carte Breakfast Items

Items listed below are served by the dozen

Bagels and Cream Cheese

Plain, Seeded, or Flavor of the Day. Served with whipped cream cheese

Assorted Pastries

Mini muffins, fruit danishes, bear claws, strudels, cinnamon rolls and scones

Specialty Breads

Banana Nut, Blueberry, Cran-Orange, Lemon Poppyseed, or Pumpkin

Large Muffins

Banana Nut, Blueberry, Chocolate Chip, or Lemon Poppyseed

Baked Oatmeal

Served with milk and assorted toppings

Biscuits and Gravy

Southern buttermilk biscuits served with peppered sausage gravy.



Assorted Cereal

Choice of up to three flavors. Served with milk

Egg Casserole

Baked with your choice of sausage, bacon or ham with cheese, potatoes and your choice of spinach, broccoli or mushrooms.

Pancakes and Sausage

Buttermilk pancakes with sausage patties served with syrup and whipped butter.

Assorted Quiche

Choice of broccoli and cheese, three cheese, garden vegetable or country style.

Scrambled Eggs

Fluffy whisked eggs lightly seasoned and topped with fresh herbs.

Yogurt

Vanilla yogurt topped with seasonal berries.

Yogurt Parfaits

Vanilla yogurt topped with seasonal berries and granola.

Additional options are available upon request

Working Luncheon

Gourmet Salad Buffet

Build your own gourmet salad with mixed spring greens, grape tomatoes, feta cheese, diced eggs, and sliced chicken breast, Balsamic dressing, Ranch dressing and Italian dressing. Accompanied with your choice of potato salad, bean salad or pasta salad and choice of brownies or cookies. Choice of lemonade or iced tea.

Soup and Sandwich Buffet

Build your own sandwich buffet with sliced ham, turkey, salami and assorted cheeses. Select sandwich breads with a wide selection of toppings, including, lettuce, tomatoes, olives and pickle spears. Accompanied with your choice of one of our house soups, potato chips or whole fruit, and brownies or cookies. Choice of lemonade or iced tea.

Classic Deli Buffet

Build your own sandwich buffet with sliced ham, turkey, salami and assorted cheeses. Select sandwich breads with a wide selection of toppings, including, lettuce, tomatoes, olives and pickle spears. Accompanied with your choice of bean salad, potato salad, coleslaw or pasta salad. Your choice of potato chips or whole fruit and brownies or cookies. Choice of lemonade or iced tea.

Executive Deli Buffet

Build your own gourmet sandwich buffet with sliced ham, roast beef, turkey and salami with assorted sliced cheese. Upscale assorted sandwich breads with fresh toppings, including, lettuce, tomatoes, olives and pickle spears. Accompanied with your choice of chicken salad, egg salad, tuna salad, bean salad, potato salad, coleslaw or pasta salad. Your choice of potato chips or whole fruit and brownies or cookies. Choice of lemonade or iced tea.



A La Carte

Hotdogs

Served with relish, onions, ketchup, mustard and buns.

Assorted Pizza

Toppings include: Pepperoni, sausage, ham, bacon, chicken, peppers, onions, black olives, mushrooms, spinach, broccoli, basil and tomatoes.

French Bread Pizza

Toppings include: Pepperoni, sausage, ham, bacon, chicken, peppers, onions, black olives, mushrooms, spinach, broccoli, basil and tomatoes.

Gourmet Salad

Choice of Tossed Salad, Caesar Salad, Apple Salad, Greek Salad, Mixed Greens Salad, Cranberry Spinach Salad, Garden Salad or Raspberry Vinaigrette Salad.

Soup

Choice of house soup selections served with oyster crackers

Boxed Lunches

Gourmet Salad Boxed Lunch

Your choice of chicken Caesar salad, Greek salad, classic cobb salad, or a spinach salad. Accompanied whole fruit two cookies and a canned soda or bottled water.

Deli Boxed Lunch

Your choice of roast beef, turkey, ham, tuna salad, chicken salad or vegetarian. Includes whole fruit, potato chips, two cookies and a canned soda or bottled water.

Executive Boxed Lunch

Includes your choice of our fresh wraps (*from our selection below*), fresh cut fruit, side salad, two cookies, canned soda or bottled water.

Chicken Caesar Wrap

Char-grilled chicken, parmesan cheese, romaine lettuce, diced tomatoes and creamy Caesar dressing.

Italian Roasted Vegetable Wrap

Grilled eggplant, onions, sweet peppers and zucchini in a tortilla wrap with provolone cheese.

Santé Fe Chicken Wrap

Char-grilled chicken, cheddar cheese, lettuce, green onion, black olive, chipotle mayo and guacamole.

Create Your Own Buffets

Trio Buffet

*Includes choice of salad, entrée and one side item or an entrée and two side items.
Served with assorted cookies or brownies and your choice of lemonade or iced tea.*

Salad: Tossed Salad, Caesar Salad, Italian Pasta Salad, Garden Salad,
Creamy Coleslaw, Broccoli Salad or Black Bean Salad

Entrée: Sesame Chicken, Baked Mac & Cheese, Balsamic Porkloin, Tandoori BBQ Chicken,
Chicken Fajitas, Assorted Wraps, Pulled Pork Sandwiches or Hawaiian Chicken

Side Item: Grilled Vegetable Medley, Mashed Potatoes Steamed Jasmine Rice, Roasted Broccoli,
Citrus Baby Carrots, Au Gratin Potatoes, Green Bean Bretone or Creamy Orzo

Baked All in One Buffet

*Includes a tossed salad, choice of an entrée, freshly baked house bread with whipped butter and a dessert.
Served with iced water and your choice of lemonade or iced tea.*

Entree: Meaty Lasagna, Sheppard's Pie, Scalloped Potatoes and Ham, Zucchini Pizza Bake,
Chicken Florentine or Spinach Alfredo Pasta

Dessert: Gourmet Cookies, Apple Pie, Carrot Cake, Raspberry Brownies or Dessert Bars

Traditional Buffet

*Includes choice of a salad, entrée and two side items, freshly baked house bread with whipped butter and
dessert.*

Served with iced water and your choice of hot coffee service or iced tea.

Salad: Tossed Salad, Caesar Salad, Apple Salad, Greek Salad,
Mixed Greens Salad, Cranberry Spinach Salad, Garden Salad or Raspberry Vinaigrette Salad

Entrée: Crusted Parmesan and Garlic Chicken, Teriyaki Porkloin, Mushroom Beef Tips, Romano Chicken,
Meaty Lasagna, Baked Orange Glazed Chicken, Eggplant Parmesan, Roast Beef Bordelaise, Salsa Chicken,
Spinach Lasagna, Baked Citrus Tilapia, Creamy Sausage Bowtie, Swiss Steak or Sliced Turkey and Gravy,

Side Item: Grilled Vegetable Medley, Mashed Potatoes, Steamed Jasmine Rice, Herbed Roasted Red Skin
Potatoes, Roasted Broccoli, Rice Pilaf, Honey Glazed Carrots, Sautéed Spinach, Red Pepper Quinoa, Green
Bean Bretone,
Buttered Noodles or Parmesan and Basil Orzo

Dessert: Gourmet Cookies. Raspberry Brownies, Apple Pie, Carrot Cake, or Dessert Bars

Additional options are available upon request

Premium Dinner

All entrée selections are served with our mixed greens with house vinaigrette, fresh baked house bread and whipped butter, and two sides items, beverage selection, iced water and homemade dessert.

Stuffed Pork Tenderloin

Pork tenderloin stuffed with polenta, corn and dried cherries. Served with a light supreme sauce, roasted baby vegetables and redskin potatoes.

Maple Mustard Glazed Salmon

Seared fillet of salmon baked with maple and Dijon mustard glaze. Garnished with crispy leeks, rice pilaf and grilled asparagus.

Pollo Olivetti

Marinated boneless breast of Chicken, seared and served in a lemon – basil Buerre-blanc, with a tapenade of quartered artichoke heart, mixed greek olives, fresh Tuscan oregano, roasted rosemary and garlic redskin potatoes, roasted soy and garlic long green beans.

Spinach & Bleu Cheese Stuffed Beef Tenderloin

Fresh sautéed garlic, spinach and bleu cheese stuffed in beef tenderloin. Served sliced with a red wine demi glaze. Served with garlic mashed potatoes and roasted baby vegetables.

Filet Mignon with Gorgonzola Butter

Seared filet mignon of beef served with California cabernet sauce, topped with gorgonzola butter, roasted asparagus and redskin cheddar mashed potatoes.

Additional options available upon request



Appetizer Trays

All appetizer trays serve 25-30 guests.

Gourmet Sandwich Tray

Artisan bread topped with choice of turkey, ham or roast beef with premium cheese, lettuce, tomato and a house spread.

Fresh Vegetable Tray

Assortment of sliced vegetables including, zucchini, squash, celery, carrots, broccoli, bell peppers, cucumbers and more. Served with ranch dip.

Gourmet Cheese Tray

Domestic and imported cheeses including, Swiss, Cheddar, Dill Havarti, Brie and Gouda Cheeses.
Served with an assortment of crackers

Mediterranean Platter

Roasted red peppers, Kalamata olives, baby mozzarella, oregano marinated baby carrots, balsamic glazed grape tomatoes

Hummus and Pita Platter

Roasted pita chips with spinach hummus or red pepper hummus

Fresh Fruit Tray

Fresh sliced seasonal fruits.

Roasted Marinated Vegetable Tray

Fresh sliced seasonal vegetables roasted and served drizzled with balsamic vinaigrette.

Tortilla Chips with Salsa

Crisp flour tortilla chips served fresh garden salsa.

Tortilla Chips with Guacamole and Salsa

Crisp flour tortilla chips served with guacamole and fresh garden salsa.

Artichoke & Spinach Dip

Assorted cheeses, artichokes, spinach and green chiles blended with a tabasco sauce.
Served warm and accompanied by crackers and toasted pita chips.

Baked Dessert Brie

Warm ripe Brie cheese, topped with brown sugar, raspberries and toasted almonds.
Accompanied with crackers and sliced baguettes.

Brie en Croute

Ripe Brie cheese wrapped in a puff pastry and served warm with crackers and sliced baguettes.

Yogurt Dip

Vanilla Yogurt dip to accompany fruit or vegetable tray

Additional options are available upon request





Appetizers

Delicious bite-sized morsels, perfect for any event. Served buffet style or as passed hors d'oeuvres.

Hot Appetizers

All items are priced per piece or per dozen

Bacon Wrapped Dates

Sweet and salty warm bacon delight served with an apricot sauce.

Spinach & Feta Flat Breads

Individual bite sized gourmet flatbreads with a balsamic glaze

Polenta Mushroom Triangles

Gourmet wild mushroom and silver thyme laced corn meal triangles served with a garlic aoli.

Italian Sausage & Shrimp Bites

Italian Sausage topped with a mini battered shrimp and a lemon garlic aioli & parsley

Tandoori Flatbread

Artichoke and tomato garlic tapenades with basil and mozzarella - parmesan cheese blend toasted brown and served warm.

Skewered Chicken Yakitori

Chicken and Teriyaki Glaze on a crispy bed of Wonton

Baked Beef & Cheese Roulades

Philly style meat sautéed with onions rolled into a delicate pastry with garlic cream cheese, then baked golden brown.

Meatballs

Slow cooked and seasoned your favorite sauce.

Raspberry Boneless Chicken Wings

Balsamic and Raspberry Glazed Herb Baked Chicken

Seared Cheese Floutas

Rolled tortilla filled with shredded cheese blend

Chicken Wings

Choose from mild, barbeque, honey mustard or spicy hot.

Served with ranch and celery sticks.

Mini Spring rolls

Wonton wrapper rolled with sautéed julienned vegetables, fresh ginger and spices with your choice of chicken, seafood or pork.

Spanikopita

Spinach and feta cheese wrapped in puff pastry and served warm.

Petite Quiches

Chef's assortment of mini quiches, including favorites such as, quiche Lorraine and spinach quiche.

Asparagus Crisp

Warm Asparagus twisted with puff pastry and served drizzled with balsamic reduction.





Curried Chicken in Phyllo Cups

Mild curry-flavored poached chicken garnished with sweet chutney.

Stuffed Mushroom Cap

Mushrooms stuffed with sausage, spinach and feta cheese.

Potstickers

A tender wrapper filled with chicken or pork and fresh vegetables. Served with a house dipping sauce.

Chicken Yakitori Skewer

Chicken sautéed in a teriyaki glaze and served on a crispy bed of wonton

Jalapeno Poppers

Jalapenos stuffed with a chili cream cheese rolled in seasoned bread crumbs and deep fried. And served with a dipping sauce.

Mini Puff Franks

All beef frank surrounded by puff pastry and served with a mustard dipping sauce.

Cold Appetizers

All items are priced per piece or per dozen

Fruit Kabobs

Fresh seasonal fruit served on a skewer and garnished with fresh mint.

Feta Mint Skewers

Cubed feta topped with fresh strawberry and mint leaf drizzled with a balsamic reduction.

Artichoke Skewers

Fresh mozzarella, Kalamata olives, fire roasted grape tomatoes and artichoke hearts drizzled with a balsamic reduction.

Mediterranean Caprese Kabobs

Fresh mozzarella cubes, grape tomato and fresh basil leaves drizzled with a balsamic reduction.

Belgium Endive Boats

Belgium endive leaves filled with a cilantro-cranberry vegetable slaw salad consisting of fresh chopped herbs, cauliflower, carrots, cabbages and honey vinaigrette

Creamy Guacamole Tart

Homemade guacamole served in a Phyllo cup

Bruschetta Canapés

Diced tomatoes, onions and basil and garlic served in a Phyllo cup

Beef Tenderloin Canapés

Tender shredded beef topped with a cream sauce and served in a Phyllo cup

Pinwheels

Roll-ups stuffed with choice of ham, turkey, buffalo or veggie.

Tomato Pomodoro Crustini

Fresh marinated Julienne of roma tomatoes, parmesan cheese and chiffonier of basil.
Served on a toasted French banquette.





Finger Sandwiches

Chef's assortment.

Shrimp Canapé

Poached shrimp on top of roasted red pepper cream cheese in a phyllo cup.

Sweet Appetizers

All items are priced per piece or per dozen

Brigadeiro

Brazilian bonbon made with cocoa butter and condensed milk then rolled in cocoa powder, sprinkles, coconut, and powdered sugar.

Chocolate Dipped Fortune Cookies

Crispy cookie, dipped in chocolate with a fortune inside.

Chocolate Dipped Strawberries

Washed and dried California strawberries dipped in dark chocolate then drizzled with white chocolate

Baklava with Honey Caramel Drizzle

Homemade Phyllo nut pastry with pecans, almonds and crushed peanuts topped with a buttery caramel honey drizzle

Bavarian Fruit Tarts

Fresh baked flaky pastry cups toasted and filled with a Bavarian cream, strawberries, raspberries and blackberries topped with chocolate sauces and fruit purees

Miniature Chocolate Mousse

Individual pie crusts filled with a creamy whipped chocolate mousse finished with whipped cream and chocolate shavings

Raspberry Macaroons

Macaroon filled with a rich and flavorful raspberry filling.

Mini Brownie Bites

Your choice of fudge, raspberry swirl, turtle, cream cheese or frosted.

Mini Cheesecake Bites

An assortment of chocolate cappuccino, lemon, silk tuxedo, plain, chocolate chip, raspberry and amaretto almond.

Mini Cookies

An assortment of three varieties.

Additional options are available upon request





A La Carte Menu Items

Assorted Snacks

Homemade Potato Chip Bar
Homemade Granola Bars
Homemade Trail Mix
Popcorn Bar
Whole Fruit
Party Mix
Pretzel

Beverages

Coffee
Iced Tea
Lemonade
Hibiscus Tea
Sparkling Punch
Citrus Mint Iced Tea
Flavored Iced Tea
Iced Chai Tea
Hot Chocolate
Assorted Juice
Apple Cider
Hot Tea
Mocha
Flavored Hot Tea
Milk

Individual Beverages

Canned Soda
Bottled Juices
Bottled Water

Desserts

Dessert Bars
Fudge Brownies
Cheesecake
Gourmet Cookies
Assorted Trifles
Assorted Cakes
Assorted Pies
Caramel Apples
Cupcakes
Ice Cream Bars
Root Beer Floats
Full Sheet Cake
S'mores Bar
Sundae Bar

Additional options are available upon request

