

2026-2027

Kenyon

W E D D I N G G U I D E



THANK YOU FOR CHOOSING AVI FRESH

As of 2026, AVI Fresh at Kenyon College remains the regional leader in sustainable dining. We believe that sourcing locally provides our guests with superior nutrition and flavor while directly reinvesting in our community. Every serving of beef and pork is sourced within a 30-mile radius, and our seasonal produce is harvested daily by local farmers to ensure peak freshness. Beyond meat and produce, we partner with over 60 regional vendors to supply our grains, honey, cheese, eggs and much more! To maximize the nutrients and flavors of our local harvest, our talented executive chef and on-site catering team curate seasonal menus of the highest quality. Whether you have questions regarding our local food sourcing, preparation methods, or specific allergen requirements, please reach out, we are here to serve you. We appreciate your patronage and thank you for supporting our local community. To learn more about these initiatives or view daily menus, visit the Kenyon College Dining Services page or check local sourcing updates via AVI Fresh.

CATERING INFORMATION

AVI FRESH CATERING

Thank you for considering us for your catering needs. We are excited for the opportunity to help make your upcoming event truly special. Enclosed is our curated menu, designed to serve as a versatile guide for your planning process.

While these offerings showcase a wide range of possibilities, we specialize in customization and can tailor any selection to match your specific theme or culinary vision. At AVI Fresh, we are dedicated to delivering an exceptional experience that perfectly aligns with your goals.

Prior to contacting AVI for your catering needs please contact Dann Shifflet at 740-427-5101 or via email shifflet1@kenyon.edu to discuss reservations and room fees prior to discussing catered meals with AVI Fresh. Menu tastings may be scheduled after a venue contract has been signed and deposit for venue has been made.

Please notify us of any dietary restrictions required for your event. Gluten Sensitive options are available upon request. No outside food or beverages are permitted with the exception of the Wedding Cake. AVI does not offer wedding cakes at this time.

ORDER FINALIZATION & LATE ORDERS

All orders must be finalized at least one week (7 days) prior to the event start time.

Orders placed less than five business days before the event are not guaranteed and will incur a 20% late fee.

CANCELLATION POLICY

Cancellations made less than 30 days prior to the event will be charged 50% of the entire order total. Cancellations made less than 14 days prior to the event will be charged in full (100%).

FOR ADDITIONAL QUESTIONS OR TO SCHEDULE YOUR EVENT PLEASE CONTACT:

Andrea Scoles

Director of Catering
scoles1@kenyon.edu
740.427.5220



GENERAL INFORMATION

SERVICE EXPECTATIONS

All Peirce Hall events include disposable plates and flatware. House china and silverware is available up to 150 guests for \$2.00 per person. Additional china can be rented for an additional charge. Linen will be provided for all AVI buffet tables. Additional linen can be provided for guest seating at an additional charge. All drop-off events will be placed on disposables.

Labor rates for served events begin two hours before service and end one hour after guest departure. Additional labor will be charged for events extending past event end time. Events outside of Peirce will also be subject to additional labor charges.

FOOD SAFETY

Food, beverages and serving equipment may not be taken from any event. AVI Fresh, Inc. adheres to the Ohio 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/or rental items will result in replacement value being added to the billing invoice.

ALCOHOL POLICIES

Liquor, beer and wine sales are governed by the State of Ohio and are assigned to AVI Fresh in Peirce Hall. AVI must abide by all state and university rules governing the use of alcohol. It is against the laws of the state of Ohio and policies of Kenyon College and AVI Fresh to serve alcohol to any person under the age of 21, to an intoxicated guest or to permit an intoxicated guest to remain on the premises. All service of alcohol falls under the AVI Fresh licensing in Peirce Hall. Therefore, no alcohol may be served in any form without permission of AVI Fresh.

PAYMENT POLICY

Full payment is due 2 weeks prior to the event. Payment can be made via CASH, CHECK or CREDIT CARD. Gratuities for event staff must be made via CASH. "Cash Bars" during an event will also only accept CASH. We are unable to accept any other form of payment for Cash Bars at this time.

REMOVAL OF ITEMS

Any items not immediately removed from the event site after the event will become the sole responsibility of the host/hostess. AVI Catering cannot assume responsibility for any items left after an event for pick-up the next day



WEDDING PACKAGES

**CHOOSE FROM ONE OF OUR POPULAR THEMED DINNER BUFFETS
OR
BUILD YOUR OWN BUFFET**
ALL BUFFET OPTIONS INCLUDE 3 APPETIZERS

KIDS MEALS AVAILABLE FOR \$10.00 PER CHILD

HOUSE SALAD WITH RANCH DRESSING
CHICKEN FINGERS
FRENCH FRIES
KETCHUP | RANCH | BBQ SAUCE
APPLE SAUCE OR MANDARIN ORANGES

BAR PACKAGES STARTING AT \$20.00 PER PERSON



THEMED BUFFETS

SMOKEHOUSE BUFFET

\$35.00 PER PERSON

BLT SALAD

ROMAINE | TOMATO | BACON | HOUSE MADE CROUTONS | BLUE CHEESE DRESSING

LOADED MASHED POTATOES WITH CHEESE, BACON & CHIVES

GREEN BEANS

BBQ BAKED BEANS

HOUSE SMOKED PULLED PORK

SMOKED CHICKEN LEGS & THIGHS

CORN BREAD WITH HONEY BUTTER

ICE WATER | ICED TEA | LEMONADE

3 APPETIZERS

BUFFET ENHANCEMENTS

CORN ON THE COB WITH MELTED BUTTER

(ADD \$2.00 PER PERSON)

MAC & CHEESE

(ADD \$3.00 PER PERSON)

TASTE OF ITALY BUFFET

\$35.00 PER PERSON

CAESAR SALAD

ROMAINE | PARMESAN CHEESE | HOUSE MADE CROUTONS | CAESAR DRESSING

SCALLOPED POTATOES

SAUTEED SQUASH MEDLEY

PENNE PASTA

(GLUTEN SENSITIVE UPON REQUEST)

HOUSE MADE MARINARA SAUCE

PARMESAN CHEESE

CHICKEN PARMESAN OR CHICKEN MARSALA

TUSCAN STUFFED EGGPLANT OR EGGPLANT PARMESAN

GARLIC BREADSTICKS

ICE WATER | ICED TEA | LEMONADE

3 APPETIZERS

BUFFET ENHANCEMENTS

ALFREDO SAUCE

(ADD \$1.00 PER PERSON)

CHEESE TORTELLINI

(ADD \$2.00 PER PERSON)

ITALIAN MEATBALLS

(ADD \$2.00 PER PERSON)

LOCAL ITALIAN SAUSAGE WITH PEPPERS & ONIONS

(ADD \$5.00 PER PERSON)



BUILD YOUR OWN BUFFET

BUILD YOUR OWN BUFFET

\$35.00 PER PERSON

SALAD (CHOOSE 1) | SIDES (CHOOSE 2)
ENTREES (CHOOSE 2) | APPETIZERS (CHOOSE 3)
ICE WATER | ICED TEA | LEMONADE

SALAD OPTIONS

GARDEN SALAD

MIXED GREENS | TOMATO | CUCUMBER | RED ONION | PEPPERS | BALSAMIC VINAIGRETTE

GRILLED PEACH SALAD

LOCAL GREENS | GRILLED PEACHES | FETA CHEESE | BLUEBERRIES | BLACKBERRIES | HONEY BALSAMIC

NORTHERN SALAD

LOCAL GREENS | ORANGES | DRIED CHERRIES | RED ONION | FETA | CHAMPAGNE VINAIGRETTE

AUTUMN HARVEST SALAD

ARUGULA | SLICED APPLES | FETA CHEESE | CANDIED PEPITAS | DRIED CRANBERRIES | POMEGRANATE VINAIGRETTE

SPINACH SALAD

FRESH SPINACH | FETA CHEESE | ROASTED PEPITAS | MANDARIN ORANGES | RASPBERRY VINAIGRETTE

CAESAR SALAD

ROMAINE | PARMESAN CHEESE | HOUSE MADE CROUTONS | CAESAR DRESSING

ARCADIAN SALAD

LEAFY MIX | FRESH BERRIES | ROASTED PEPITAS | GOAT CHEESE | RASPBERRY VINAIGRETTE

SIDE OPTIONS

STEAMED VEGETABLE MEDLEY

FRESH STEAMED BROCCOLI | CAULIFLOWER | CARROTS

LEMON GARLIC GREEN BEANS

ROASTED CORN

SAUTEED ZUCCHINI

ZUCCHINI SAUTEED WITH FRESH MINCED GARLIC | SEASONED WITH SALT & PEPPER

HONEY GLAZED CARROTS

FRESH STEAMED BROCCOLI FLORETS

LEMON GARLIC ASPARAGUS

SAUTEED SQUASH MEDLEY

SAUTEED ZUCCHINI & SQUASH WITH FRESH HERBS

ROASTED RED SKIN POTATOES

GARLIC WHIPPED POTATOES

SMOKED GOUDA MASHED POTATOES

BROWN RICE PILAF

BROWN RICE SEASONED WITH VEGETABLE BROTH | CARROTS | CELERY | ONIONS

STEAMED JASMINE RICE



BUILD YOUR OWN BUFFET

ENTREE OPTIONS

BASIL PESTO CHICKEN

WITH SUNDRIED TOMATO CREAM

GRILLED LEMON ROSEMARY CHICKEN

HONEY CHIPOTLE LIME CHICKEN

CHICKEN LEGS WITH CHIPOTLE PEPPER, HONEY & LIME SEASONING

CHICKEN MILANESE

PAN FRIED, BREADED, CHICKEN BREAST, BAKED & TOPPED WITH A FRESH SLICED LEMON

APPLE BRIE STUFFED CHICKEN

AIRLINE CHICKEN STUFFED WITH THINLY SLICED APPLES & BRIE CHEESE

PARMESAN CRUSTED TILAPIA

LEMON PEPPER SALMON

FILET OF SALMON BAKED WITH LEMON PEPPER SEASONING (ADD \$2.00 PER PERSON)

BLACKENED SALMON

SEARED FILET OF SALMON WITH CAJUN SEASONING (ADD \$2.00 PER PERSON)

SPINACH ALFREDO RAVIOLI

CHEESE FILLED RAVIOLI IN SPINACH ALFREDO SAUCE

BALSAMIC ROSEMARY ROAST BEEF

ROAST BEEF SEASONED WITH FRESH ROSEMARY, GARLIC & BALSAMIC

HERB CRUSTED BEEF TENDERLOIN

(ADD \$4.00 PER PERSON)

HONEY GLAZED HAM

APPLE GLAZED PORK LOIN

ROASTED PORK LOIN WITH A SWEET APPLE CIDER GLAZE

GRILLED TOFU BRUSCHETTA

GRILLED TOFU TOPPED WITH A TOMATO BASIL BRUSCHETTA TOPPING

VEGAN TUSCAN EGGPLANT

STUFFED WITH WILD RICE & LOCAL VEGETABLES

VEGAN BALSAMIC GRILLED PORTABELLA

STUFFED WITH SPINACH, VEGAN CHEESE, RISOTTO & LOCAL VEGETABLES

ADD ADDITIONAL OPTIONS TO YOUR BUFFET

ADDITIONAL SALAD – ADD \$3.00 PER PERSON

ADDITIONAL SIDE – ADD \$4.00 PER PERSON

ADDITIONAL ENTREE – ADD \$6.00 PER PERSON

ADDITIONAL DESSERT – ADD \$3.00 PER PERSON



APPETIZERS

AMBIENT CROSTINIS

ARTICHOKE & CREAM CHEESE
BALSAMIC & FRESH TOMATO BRUSCHETTA
BALSAMIC BLACKBERRY BRUSCHETTA
STRAWBERRY BALSAMIC BRUSCHETTA
ROASTED TOMATO & AVOCADO

CAPRESE

STEAK, BOURSIN CHEESE & ARUGULA

(ADD \$1.00 PER PERSON)

SMOKED SALMON

(ADD \$1.00 PER PERSON)



AMBIENT SKEWERS

ANTIPASTO

MELON PROSCIUTTO
FIRE & ICE WATERMELON



HOT BITE SIZED APPETIZERS

SPINACH & BOURSIN STUFFED MUSHROOMS
BOURBON GLAZED COCKTAIL MEATBALLS

LOADED POTATO BITES

SPINACH & FETA PHYLLO BITES

CRAB STUFFED MUSHROOMS

(ADD \$3.00 PER PERSON)

BACON WRAPPED SCALLOPS

(ADD \$3.00 PER PERSON)

OTHER AMBIENT APPETIZERS

BACON WRAPPED GOAT CHEESE STUFFED DATES

SWEET POTATO AVOCADO BITES

CRANBERRY BRIE PHYLLO CUPS

CANDIED BACON

PROSCIUTTO WRAPPED ASPARAGUS

(ADD \$1.00 PER PERSON)

SHRIMP COCKTAIL SHOOTERS

(ADD \$3.00 PER PERSON)



HOT SKEWERS

HONEY BBQ CHICKEN

BACON WRAPPED CHICKEN

WITH PINEAPPLE TERIYAKI GLAZE

(ADD \$1.00 PER PERSON)

TERIYAKI CHICKEN

CHICKEN PINEAPPLE

CHILI LIME GRILLED SHRIMP

(ADD \$3.00 PER PERSON)

OTHER HOT APPETIZERS

SPANAKOPITA

FRIED CAULIFLOWER POPPERS

WITH SMOKEY GARLIC DIP

COCONUT CRUSTED SHRIMP

WITH MANGO SAUCE

(ADD \$3.00 PER PERSON)

MINI CRAB CAKES

(ADD \$3.00 PER PERSON)

ADDITIONAL APPETIZERS - ADD \$3.00 PER PERSON

APPETIZERS

DISPLAYS



FRESH SLICED FRUIT WITH BERRIES

18" DISPLAY.....\$100.00

ADD FRUIT DIP.....\$20.00

FARMER'S MARKET CRUDITE WITH RANCH DIP

18" DISPLAY.....\$80.00

ADD HUMMUS\$20.00



GOURMET CHEESE WITH GRAPES & ASSORTED CRACKERS

18" DISPLAY.....\$110.00

DELUXE CHARCUTERIE BOARD

18" DISPLAY.....\$125.00

ASSORTED MEATS | GOURMET CHEESE
DRIED FRUIT | OLIVES
GRAPES | JAMS | CRACKERS | BREADS



BEVERAGES

BEER & WINE

**SIGNATURE BEER & WINE.....\$20.00 PER PERSON
(4 HOURS)**

House Red & White Wine | Domestic & Craft Beer | Hard Seltzers
Bottled Water | Assorted Coke Products | Sparkling Water

CHAMPAGNE TOAST.....\$3.00 PER PERSON
Signature House Champagne

FULL BAR

**SIGNATURE FULL BAR.....\$30.00 PER PERSON
(4 HOURS)**

House Liquor | House Red & White Wine | Domestic & Craft Beer | Hard Seltzers
Bottled Water | Assorted Coke Products | Sparkling Water | Club Soda
Tonic Water | Cranberry Juice | Cherries | Limes | Lemons | Olives

COCKTAILS & MOCKTAILS

SPECIALTY COCKTAILS.....\$10.00 PER PERSON
HIS & HERS COCKTAILS ADDED TO ANY BAR PACKAGE

MOCKTAILS.....\$5.00 PER PERSON
Shirley Temple | Arnold Palmer | Mojito | Strawberry Spritzer | Triple Berry Sparkler

**ALL BUFFET PACKAGES INCLUDE
ICE WATER, ICED TEA & LEMONADE**



ADDITIONAL CHARGES

LABOR

EVENT LABOR.....\$30.00 PER HOUR

1 STAFF MEMBER PER 25 GUESTS PER HOUR (2 HOURS PRIOR TO EVENT + EVENT DURATION + 1 HOUR FOLLOWING EVENT)

BARTENDER LABOR.....\$40.00 PER HOUR

1 STAFF MEMBER PER 50 GUESTS PER HOUR (2 HOURS PRIOR TO EVENT + EVENT DURATION + 1 HOUR FOLLOWING EVENT)

LINEN

FULL LENGTH LINEN - 8' TABLES (BLACK OR WHITE).....\$16.00 PER LINEN

FULL LENGTH LINEN - ROUND TABLES (BLACK OR WHITE).....\$16.00 PER LINEN

CLOTH NAPKINS (COLORS VARY).....\$0.25 PER LINEN

OVERLAYS - 8' TABLES (COLORS VARY).....\$16.00 PER LINEN

OVERLAYS - ROUND TABLES (COLORS VARY).....\$16.00 PER LINEN

***STANDARD BLACK LINEN WILL BE PROVIDED FOR BUFFETS, BAR & APPETIZER TABLES AT NO ADDITIONAL COST

SPECIALTY LINEN & RUNNERS

AVAILABLE TO ORDER FOR AN ADDITIONAL COST.....PRICES VARY

CHINA & GLASSWARE

HOUSE CHINA, SILVERWARE, GLASSWARE (UP TO 150 GUESTS).....\$2.00 PER PERSON

DISPOSABLES.....\$1.00 PER PERSON

RENTED CHINA, SILVERWARE, GLASSWARE.....PRICES VARY

OTHER CHARGES

PLATED OR SERVED MEALS.....ADD \$10.00 PER PERSON

CUPCAKES OR MINI DESSERTS.....PRICES VARY



**FOR ADDITIONAL QUESTIONS OR
TO SCHEDULE YOUR EVENT
PLEASE CONTACT:**

ANDREA SCOLES

DIRECTOR OF CATERING

SCOLESI@KENYON.EDU

740.427.5220

