



AVI CATERING INSPIRATIONS



Fresh

THE FAMILY DIFFERENCE IN HOSPITALITY SERVICES

Welcome to our AVI Catering Menu and Services

Meet, Eat and Enjoy!

AVI's catering team members are ready to make your catered event a success!

ORDERING INFORMATION

Two (2) week notice is preferred.

Please include the following information when placing an order:

1. Event name
2. Your name, e-mail and phone number
3. Date of event
4. Location of event
5. Time of service
6. Menu selections
7. Guest count
8. Pick-up or delivery

Please contact your local AVI representative for more details.

Kelly Ferris
304.357.4807
uccatering@ucwv.edu

Thank you for the opportunity to serve you!

BREAKFAST



All prices are per person and available for 12 guests or more.
All appropriate condiments included. Decaf Coffee available upon request

MINI CONTINENTAL 7.90

Miniature Muffins
Miniature Danish
Miniature Bagels
Seasonal Fresh Fruit Platter
Bottled Water, Gourmet Coffee and Hot Tea

QUICK START 10.45

Choice of Three (3) Breakfast Pastries:

Assorted Danish
Assorted Muffins
Assorted Scones
Assorted Bagels
Buttery Croissants
Seasonal Fresh Fruit Platter
Orange Juice and Apple Juice, Bottled Water, Gourmet Coffee and Hot Tea

HEALTHY CHOICE BREAKFAST 7.50

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day

Individual Cereal Cups
Milk
Bananas
Assorted Yogurt Cups
Bottled Water, Gourmet Coffee and Hot Tea

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam	18.00 per dozen
Assorted Muffins	18.00 per dozen
House Made Cinnamon Rolls	18.00 per dozen
Assorted Danish	18.00 per dozen
Seasonal Fresh Fruit Platter	2.75 per dozen
Granola Bars	1.75 each





HOT BREAKFAST

All prices are per person and available for 12 guests or more.

ULTIMATE BREAKFAST 15.00

Includes Seasonal Fresh Fruit Platter, Cage-Free Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage, Pancakes with Maple Syrup, Orange Juice and Apple Juice, Bottled Water, Gourmet Coffee and Hot Tea

Choice of Three (3) Breakfast Pastries:

- Assorted Danish
- Assorted Muffins
- Assorted Scones
- Assorted Bagels
- Buttery Croissants

AMERICAN BREAKFAST 12.10

Includes Breakfast Potatoes, Crisp Bacon, Cage-Free Scrambled Eggs, Bottled Water, Gourmet Coffee and Hot Tea

Choice of One (1) Breakfast Pastry:

- Assorted Danish
- Muffins
- Assorted Scones
- Assorted Bagels
- Buttery Croissants

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply



BREAKFAST



BREAKFAST ENHANCEMENTS

All prices are per person and available for 12 guests or more.

OATMEAL BAR

2.99 PER PERSON

Traditional Oatmeal served with toppings:

Spiced Roasted Apple, Raisins, Sundried Cranberries, Cinnamon Sugar and Brown Sugar

TRADITIONAL SANDWICHES

5.39 PER PERSON

Choice of Two (2) Sunrise Breakfast Sandwiches:

Egg and Cheese English Muffin

Egg and Cheese Croissant

Sausage, Egg and Cheese Biscuit

Ham, Egg and Cheese Biscuit

Bacon, Egg and Cheese Bagel

Veggie Sausage Biscuit

Spicy Southern Chicken Biscuit with Maple Sriracha Syrup

Biscuit Bacon, Lettuce, Tomato, and Egg Bagel



BREAKFAST BURRITOS AND TACOS

7.39 PER PERSON

Choice of Two (2)

Breakfast Burritos/Tacos: Meat Lovers Burrito: Eggs, Bacon, Sausage and Ham

Pico Burrito: Scrambled Egg, Cheddar, Potato and Pico de Gallo

Florentine Burrito: Scrambled Eggs, Mushrooms, Roasted Peppers, Spinach and Cheddar

Sweet Potato Burrito: Roasted Sweet Potatoes, Quinoa Brown Rice, Egg White, Swiss Cheese, Spinach and Pesto

Egg & Hash Breakfast Tacos (2 per guest)

Vegan Chorizo Breakfast Tacos (2 per guest)

Egg & Chorizo Tacos (2 per guest)

Sausage, Egg & Cheese Taco (2 per guest)

OMELET STATION

CHEF FEE \$75 PER CHEF PLUS PRICE PER PERSON

Omelet Station Served with whole eggs, egg whites, mushrooms, onion, peppers, tomato, scallions, cheddar cheese, goat cheese, and your choice of protein

Smoked Salmon 16.19 | Diced Ham 9.69 | Bacon 10.79 | Sausage 10.79



CLASSIC COLLECTIONS

All prices are per person and available for 12 guests or more.
 Gluten Free and Dairy Free Options available for all sandwich selections upon request

DELI EXPRESS **13.50**
 Build your own Sandwich accompanied with 2 Side Salads, Bagged Chips, Assorted Cookies and Beverages.

Includes:

Assorted Baked Breads and Rolls
 Deli Platter

Choice of three (3):	Roast Beef	Deli Ham	Tuna Salad	Egg Salad
	Chicken Salad	Sliced Oven Roasted Turkey		Hummus with Vegetables
Cheese Tray	Cheddar	Swiss		
Relish Tray	Lettuce	Tomato	Onion	Pickles
				Pepperoncini

Choice of Two (2) Sides:

Fresh Fruit Salad
 Traditional Garden Salad with a Balsamic Vinaigrette Dressing and Ranch
 Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing
 Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives

Choice of Two (2) Beverages: Lemonade Iced Tea Iced Water





EXECUTIVE LUNCHEON SANDWICHES **15.30**
 (Available Sandwich choices for The Executive Luncheon Buffet)
 Signature Italian on Hoagie Roll
 Cranberry Chicken Salad Croissant
 Roasted Turkey with Apple Wood Bacon on Ciabatta
 Caprese with Aged Provolone, Tomato and Pesto on Ciabatta

BOXED LUNCHESES **10.30**
 Choice of Sandwich accompanied with Chips, Mustard, Mayo, Whole Fruit, Cookies and Bottled Water

Choice of Three (3) Sandwiches:	Tuna Salad Ciabatta	Deli Sliced Ham with Honey Mustard Ciabatta
	Turkey and Swiss Sandwich	Roasted Pepper and Mozzarella Ciabatta



SALADS



SALAD BUFFET

12.65

Plated Salad Entrees: Add \$5.00
Includes Fresh Rolls, Butter, Choice of Dessert, Iced Water, Choice of Iced Tea or Lemonade

Add Tofu: \$2.00 Per Person
Add Chicken: \$3.30 Per Person
Add Salmon: \$5.50 Per Person

Greek Salad
Local Fresh Greens, Kalamata Olives, Grape Tomatoes, Cucumbers, Red Onions and Feta Cheese with Red Wine Vinaigrette

Chef Salad
Local Fresh Greens, Grape Tomatoes, Chopped Eggs, Cucumbers, Smoked Turkey, Smoked Ham, Cheddar Cheese and Swiss Cheese with Choice of Dressing

Caesar Salad
Fresh Romaine, Herb Croutons, Grape Tomatoes and Shaved Parmesan Cheese with Caesar Dressing

Cobb Salad
Fresh Romaine, Avocado, Bacon, Grape Tomatoes, Hard-Boiled Eggs, Cheddar Cheese and Bleu Cheese with Ranch Dressing

Berry Salad
Local Fresh Greens, Summer Berries, Dried Cranberries, Mandarin Oranges, Pickled Red Onions, Candied Walnuts and Goat Cheese with Raspberry Vinaigrette

SALAD DRESSINGS

Ranch	French
Honey Mustard	Italian
Catalina	Raspberry Vinaigrette





BUFFETS

CREATE YOUR OWN BUFFET

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert.
Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

- Choose One (1) Starter:

 - Caesar Salad
 - Greek Salad with Crumbled Feta
 - Seasonal Fresh Fruit Salad
 - Traditional Garden Salad with Balsamic Vinaigrette and Ranch

- Choose One (1) Entree:

Eggplant Lasagna	20.89
Honey Mustard Pork Loin	24.39
Grilled Lemon Rosemary Chicken	24.39
Fried Chicken with Buttermilk Hot Sauce	24.39
Beef Pot Roast with Dijon Shallot Sauce	27.99

- Choose Two (2) Sides:

Fresh Herbed Vegetables	Italian Seasoned Green Beans
Maple Glazed Carrots	Goat Cheese and Roasted Garlic Mashed Potatoes
Roasted Red Potatoes	Cranberries and Brown Rice
Macaroni and Cheese	

- Choose One (1) Dessert:

Apple Pie	Lemon Berry Marscapone Cake
New York-Style Cheesecake	Chocolate Cake
Assorted Craveworthy® Cookies	Bakery-Fresh Brownies
Banana Pudding	

- Buffet Add ons:

 - Preset on Table - Silverware and Drinks 1.00 per person
 - Preset on Table - Silverware, Salad and Drinks 1.50 per person
 - Preset on Table - Silverware, Salad, Desserts and Drinks 2.00 per person
 - Buffet can become plated meals for an additional \$5.00 per person



BUFFETS



THEMED BUFFETS All prices are per person and available for 12 guests or more.
Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

HEARTLAND BUFFET

20.00

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato served with Balsamic Vinaigrette
Eggplant Parmesan
Grilled Lemon Rosemary Chicken
Bakery-Fresh Rolls with Butter
Roasted New Potatoes
Fresh Herbed Vegetables
Oreo Blondies

SOUP AND SALAD BUFFET

16.20

Garden Fresh Mixed Greens, Sliced Grilled Chicken, Diced Ham, Sliced Red Onions, Tomatoes, Cucumbers, Shredded Carrots, Shredded Cheese, Roasted Chickpeas and Croutons served with Ranch and Italian Dressing
Bakery-Fresh Rolls with Butter
Soup Du Jour
Assorted Craveworthy® Cookies

Picnic Buffet

16.50

Served with Potato Salad, Mac and Cheese, Condiments, Fresh Baked Cookies

Choice of Protein: Hamburger/Veggie Burger
Beef Hot Dog
BBQ Glazed Chicken an additional 2.16 per person





BUFFETS

THEMED BUFFETS All prices are per person and available for 12 guests or more.
Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

ITALIAN BUFFET

21.70 PER PERSON

Traditional Garden Salad with Fresh Seasonal Vegetables served with Balsamic Vinaigrette and Ranch
Garlic Breadsticks

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|-------------------------|---|------------------------|-----------------------------|
| Choose Two (2) Entrees: | Chicken Parmesan | Chicken Marsala | Vegetable Alfredo Lasagna |
| | Home-Style Lasagna with Parmesan Cheese | | |
| Choose Two (2) Sides: | Pasta with Marinara | Alfredo or Basil Pesto | Roasted Seasonal Vegetables |
| | Herb Roasted Potatoes | Green Beans | |
| Choice of Dessert: | Tiramisu | NY Style Cheesecake | |

KOREAN TACO BAR

19.35 PER PERSON

Corn Tortillas , Bibb Lettuce Wrap,
Jasmine Rice

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|-----------------------------------|----------------------------|------------------------|--------------------|
| Choice of Two (2) Proteins: | Korean BBQ Chicken | Korean BBQ Pork | Korean BBQ Tofu |
| | | Sweet and Sour Sauce | Chili Garlic Sauce |
| Choice of Two (2) Dipping Sauces: | Sweet Soy Sauce | Salsa Verde | Mango Salsa |
| Choice of Two (2) Salsas: | Salsa Roja | | |
| | | Pickled Cucumbers | Cilantro |
| Choice of Three (3) Toppings: | Asian Slaw | Shredded Green Cabbage | |
| | Toasted Sesame Seeds | | |
| Dessert: | Coconut Mango Rice Pudding | Korean Donuts | |





ADDITIONAL TO THE BUFFETS

CHEF STATIONS

75.00 Chef Fee Per Chef Needed

Served with appropriate Sauces and Dinner Rolls with Whipped Butter

Choose Your Protein:

Boneless Virginia Ham	8.65 per person
Roasted Pork Loin	9.69 per person
Roasted Round of Beef	10.79 Per Person
Herb-Roasted Breast of Turkey	10.79 per person
Spiced Rubbed Smoked Breast of Turkey	10.79 per person
Smoked Beef Brisket	18.69 per person
Tenderloin of Beef	26.95 per person
Prime Rib of Beef	28.05 per person

PASTA STATION

22.65 PER PERSON

Served with marinara, alfredo, parmesan cheese, red pepper flakes, garlic rolls

Choice of Two (2) proteins:

Chicken, Italian Sausage, Tofu, Pork and Meatball

Choice of Two (2) pastas:

Farfalle, Whole Wheat Penne, Regular Penne, Rigatoni, Gluten Free Pasta



HORS D'OEUVRES



Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

RECEPTION HORS D'OEUVRES (HOT)

Italian Meatballs	24.49
Pecan Chicken Tenders	28.09
Coconut Shrimp	42.05
Vegetable Spring Rolls	32.59
Warm fig, Caramelized Onion, Bleu Cheese Tartlet	29.35

RECEPTION HORS D'OEUVRES (COLD)

Traditional Tomato Bruschetta Crostini	17.69
Shrimp Cocktail	45.89
Pimento Cheese and Bacon Toast Points Chicken	18.69
Walnut Salad Bites	21.59
Caprese Skewer	24.49
Gazpacho Shooter	19.15
Candied Bacon Topped Deviled Eggs	19.29



PLATTERS AND DIPS



RECEPTION PLATTERS AND DIPS

All prices are per person and available for 12 guests or more.

CHEESE TRAY

2.50 PER PERSON

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers, Pita Chips and Crostini

IMPORT CHEESE TRAY (CHEF SELECTION)

3.59 PER PERSON

FRESH GARDEN CRUDITÉS

2.80 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip

SEASONAL FRESH FRUIT PLATTER

2.80 PER PERSON

Seasonal Fresh Fruit

HOUSE-MADE SPINACH DIP - Serves 25 people

51.50

House-Made Spinach Dip served with Fresh Pita Chips

BUFFALO CHICKEN DIP - Serves 25

58.50

Dip served with Fresh Pita Chips

UC CHIPS AND DIP

3.50 PER PERSON

HUMMUS WITH PITA CHIPS

3.59 PER PERSON

Hummus with Pita Chips or Tortilla Chips

Choice of Two (2) - Cilantro Hummus, Black Bean Hummus, Roasted Red Pepper Hummus, Chipotle Hummus, and Traditional Hummus

BRUSCHETTA BAR

4.10 PER PERSON

Choice of Three (3) - Traditional Tomato Bruschetta, Wild Mushroom, Chipotle Wild Berry, Mango Habanero, Balsamic Artichoke roasted garlic available with gluten free Crostini

CHARCUTERIE - Serves 25, 50, 100 people

Prosciutto, salami, fresh mozzarella, shaved Parmesan, pepperoncini, roasted red peppers, marinated artichokes, eggplant caponata, marinated olive, extra virgin olive oil and balsamic vinegar served with flatbreads & crostini



DESSERTS AND BEVERAGES



RECEPTION DESSERTS

Desserts are priced per dozen.

Cake Shooters Choice Of Three 22.00 Per Dozen

Carrot Cake, Lemon Berry, Dark Chocolate, Red Velvet, Toasted Coconut, Strawberry Shortcake

Assorted Mousse In Chocolate Cups

Mini Cheese Cakes

DESSERTS

Fudge Brownies 14.60 Per Dozen

Cupcakes 16.90 Per Dozen

Chocolate or Vanilla

Fresh Baked Assorted Cookies 12.30 Per Dozen

Mini Assorted Desserts 18.20 Per Dozen

Sundae Bar 7.50 Per Person

Chocolate, Strawberry and Vanilla Ice Cream

Toppings Include: Whipped Cream, Nuts, Cherries, Chocolate Syrup, Sprinkles, Caramel Toppings



BEVERAGES

Priced per person unless otherwise noted

Coffee Break 10.00 Per Gallon

Hot Chocolate 10.00 Per Gallon

Bottled Water 1.85

Canned Soda 1.50

Bottled Juice 2.40

Iced Tea, Fruit Punch or Lemonade 10.00 Per Gallon

Citrus Infused Water 15.00 Per Gallon



BARS AND LINENS



BARS

On consumption

Beer	4.99 Per Drink
Wine	
Entry Level	25.00 Per Bottle
Mid-Level	35.00 Per Bottle
Premium Level	70.00 Per Bottle
Ultra-Premium	100.00 Per Bottle
Bartender Fee	20.00
Bar Set Up Fee	50.00

LINENS

Other colors available upon request for an additional charge

Round Table Cloth	15.00 Per Table
Black, Ivory or White	
To The Floor Round Table Cloth	15.00 Per Table
Black, Ivory or White	

