

SIGNATURE

CATERING MENU



HIRAM
COLLEGE

Breakfast

Breakfast Menu Selections Include Fresh Brewed Coffee, Decaf, Hot Tea, and Orange Juice. Priced Per Person.

CLASSIC CONTINENTAL BREAKFAST | 4.89

Assortment of House-made Muffins and Danishes.

HEALTHY START | 8.89

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

ALL-AMERICAN BREAKFAST BUFFET | 14.99

French Toast or Pancakes with Syrup and Butter, Scrambled Eggs, Assorted House-made Breakfast Pastries, and Fresh Fruit Salad with the Choice of Two of the Following: Sausage Patties, Sausage Links, Turkey Sausage, Turkey Bacon, Potatoes O'Brien, Hashbrowns, Crispy Bacon, Honey Glazed Ham or Corned Beef Hash

DELUXE CONTINENTAL | 6.89

Assortment of House-made Muffins and Danishes, Fresh Sliced Fruit

HOT OATMEAL BAR | 5.29

Hot Oatmeal Served with Dried Cranberries, Sliced Almonds, Brown Sugar and Maple Syrup

YOGURT PARFAIT BAR | 6.29

A Selection of Two Yogurts with Granola, Fresh Fruit Salad, Berries, and Chocolate Chips

BREAKFAST A LA CARTE

Assorted House-Made Danish | 12.09/Dozen

Assorted House-Made Muffins | 12.09/Dozen

Assorted Bagels with Cream Cheese, Butter, and Jam | 22.09/Dozen

Assorted House-Made Scone | 12.09/Dozen

Individual Yogurt | 1.89/Each

Whole Seasonal Fruit | .79/Each

Hiram Breakfast Burritos | 4.29/Person

Crumbled Spicy Pork Chorizo with Fluffy Scrambled Egg, Pepper Jack Cheese, Crispy Breakfast Potatoes and Sautéed Peppers and Onions in a Flour Tortilla
Served with Salsa and Sour Cream

Gluten Sensitive/Dairy Free options available



Boxed Lunches

Please allow a minimum of 72 hours advanced notice on any order to guarantee product availability*.
Priced Per Person.

DELUXE BOXED LUNCH | 10.99

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

CHOICE OF ONE SANDWICH:

HONEY HAM AND SWISS

Thin-sliced Honey Ham and Swiss Cheese on Pretzel Roll

ROASTED TURKEY

Roasted Turkey and Cheddar Cheese on a Kaiser Roll

CHICKEN CAESAR WRAP

Grilled Chicken tossed in Creamy Caesar Dressing, Romaine, and Asiago Cheese

VEGETARIAN HOUSE WRAP

Hummus, Spring Mix, and Oven-Roasted Vegetables in a Flour Tortilla

SALAD BOXED LUNCH | 9.99

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

CHOICE OF ONE ENTRÉE SALAD:

HOUSE

Romaine, Cherry Tomatoes, Cucumbers, Red Onion, and Carrot with Choice of Ranch or Italian Dressing

CLASSIC CHICKEN CAESAR

Romaine, Asiago Cheese and Grilled Chicken with Creamy Ceasar Dressing

CAPRESE

Spring Mix, Cherry Tomatoes, Mozzarella Cheese and Red Onion with Balsamic Vinaigrette



Sandwich Buffets

Lunch Buffet Selections include Iced Water and Your Choice of Specialty Beverage

SOUP AND SALAD BUFFET | 10.99 Per Person

Build your own Salad with Tomatoes, Shredded Cheese, Bell Peppers, Carrots, Cucumbers, Artichoke Hearts, Hard Boiled Eggs, and Croutons with Your Choice of Two Dressings
Soup of the Day with Fresh Baked Rolls and Crackers

Additional Salad Toppings | 1.99 Per Person

Add Grilled Chicken or Tofu | 2.59 Per Person

CLASSIC SANDWICH BUFFET | 12.09 Per Person

Served with House-made Kettle Chips, Assortment of Fresh Baked Cookies, Two Salads, Two Sandwiches

Add Soup Du Jour or House-made Classic Chili for an additional 2.59 per person

Choose Two of the following Sandwich Selections:

ROAST BEEF AND CHEDDAR
ROASTED TURKEY AND PROVOLONE
TUNA SALAD
HIRAM CHICKEN SALAD
HAM AND SWISS
CHICKEN CAESAR WRAP
ROASTED VEGETABLE AND HUMMUS WRAP

Choose Two of the following Salad Selections:

TRADITIONAL HOUSE SALAD
HIRAM PASTA SALAD
FRESH FRUIT SALAD
MACARONI SALAD
POTATO SALAD
BROCCOLI SALAD
CLASSIC CAESAR SALAD

GOURMET SANDWICH BUFFET | 15.09 Per Person

Served with House-made Kettle Chips, Assortment of Fresh Baked Cookies, Two Salads, and Two Hand Crafted Sandwiches or Wraps from the Next Page



Hand Crafted Sandwiches and Wraps

THE GARFIELD

Slow Braised Beef Short Rib, Tomato Bacon Jam, Gruyere Cheese Spread and Arugula on a Toasty Baguette

HIRAM COBB

Smoked Chicken Breast, Black Pepper Bacon, Avocado Ranch, Spring Greens, Marinated Tomato, and Pepper Jack Cheese in a Flour Tortilla

PESTO CHICKEN MELT

Pesto Chicken, Youngstown Greens, Classic Peppers and Oil, and Fontina Cheese on Ciabatta Bread

THE STEAKHOUSE

Black Peppercorn Roast Beef, Aged Cheddar Cheese, Steakhouse Aioli, French Fried Onions, and Spring Greens on a Toasty Baguette

TURKEY AND SWISS

Oven Roasted Turkey, Light Mayonnaise, Cranberry Relish, and Baby Swiss on a Toasty Baguette

THE GODFATHER

Salami, Capicola, Oven Roasted Turkey, Hiram House Dressing, Lettuce, Seasoned Tomatoes, and Provolone Cheese

TUSCAN PORTOBELLO

Char-Grilled Balsamic Portobello with Roasted Red Peppers, Pesto Onions, and Brie Cheese Spread

VEGETARIAN HOUSE WRAP

House-Made Hiram Hummus, Oven-Roasted Vegetables, and Spring Greens on a Garlic Herb Wrap

CAPRESE WRAP

Marinated Tomatoes, Mozzarella Cheese, Spring Greens, and Pesto Mayo served in a Spinach Wrap

SOUTHWEST VEGETABLE WRAP

Seasoned Corn, Black Beans, Fresh Tomato, Fajita Vegetables, Avocado, and Chopped Romaine in a Spinach Wrap

CHICKEN CAESAR WRAP

Chopped Romaine, Asiago Cheese, Caesar Dressing and Grilled Chicken a White Flour Wrap

CHOP HOUSE WRAP

Oven-Roasted Turkey, Ham, Bacon, Avocado, Crumbled Hard Boiled Egg, and Herbed Mayo in a Garlic Herb Wrap



Signature Buffets

All Signature Buffets come with Ice Water and Lemonade or Iced Tea.

Priced per Person

SOUTHERN STYLE BBQ

Lunch | 17.99 Dinner | 19.99
BBQ Chicken and Ribs, Stewed Collard Greens, Baked Macaroni and Cheese, Sweet Corn Bread Muffins, and House-made Peach Cobbler Cupcakes. Garden Burgers available upon request.

CARIBBEAN GETAWAY

Lunch | 16.99 Dinner | 18.99
Choice of Carved Mojo Pork Loin or Chicken with Fresh Jerk Sauce and Caramelized Pineapple, Red Beans and Rice, Garlicky Green Beans, and Coconut-Key Lime Cupcakes

SOUTH OF THE BORDER

Lunch | 15.99 Dinner | 17.99
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

ALL-AMERICAN BACKYARD BARBECUE

Lunch | 14.99 Dinner | 16.99
Hamburgers, Hot Dogs, Baked Beans, Mustard Potato Salad, Cole Slaw, Cheese and Condiment Tray, Watermelon Wedges (seasonal) and fresh baked Cookies. Garden Burgers available upon Request

GREEK ISLAND CRUISE BUFFET

Lunch | 16.99 Dinner | 18.99
House-made Hummus and Pita Chips, Tabbouleh, House-made Tzatziki Sauce, Greek Pastitsio, Chicken Souvlaki and Traditional Baklava

ITALIAN FEAST

Lunch | 13.99 Dinner | 15.99
Choice of Pasta: Penne, Ziti or Gemelli.
Choice of Sauces (Pick Two): House-made Marinara, Roasted Garlic Alfredo, or House Pesto
Choice of Toppings (Pick Two): Grilled Chicken Strips, Meatballs, or Roasted Vegetables.
All served with fresh baked Garlic Bread, Classic Tossed Caesar and fresh baked Cookies.



Custom Dinner Buffets

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.

TERRIER BUFFET

LUNCH | 17.99 DINNER | 19.99
Choice of one Signature Entree, Two Accompaniments, One Signature Salad, Fresh Baked Rolls with Butter.

BUCKINGHAM BUFFET

LUNCH | 20.99 DINNER | 22.99
Choice of Two Signature Entrees, Two Accompaniments, One Signature Salad, and Fresh Baked Rolls with Butter.

GARFIELD BUFFET

LUNCH | 24.99 DINNER | 26.99
Choice of Two Signature Entrees, Two Accompaniments, One Signature Salad, and Fresh Baked Rolls with Butter.

MEAT OPTIONS

Sliced Roast Beef with Au Jus
Baked Ziti with Italian Sausage
Beef Tips and Noodles
Herb Crusted Pork Loin

POULTRY OPTIONS

Grilled Cilantro Lime Chicken Breast with Mango Salsa
Chicken Picatta
Chicken Marsala
Chicken with Sherry Cream 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 & Red or White Sauce
Parmesan Crusted Cod with Asiago Cream Sauce
Ratatouille Stuffed Portabella
Blackened Cod with Cajun Remoulade
Grilled Shrimp Penne Alfredo

SIGNATURE ACCOMPANIMENT SIDE DISHES

Garlic and Rosemary Roasted Redskins
Roasted Garlic Whipped Potatoes
Roasted Brussel Sprouts
Traditional Rice Pilaf
Wild Rice Pilaf
Penne Alfredo
Baked Penne with Ricotta Cheese
Seasonal Vegetable Medley
Green Bean Almondine
Honey Glazed Carrots
Buttered Corn
Sugar Snap Peas
Classic California Blend
Creamy Parmesan Risotto
Grilled Citrus Asparagus
Roasted Broccolini
Char-Grilled Vegetables

SIGNATURE SALAD OPTIONS

Hiram House Salad
Terrier Spinach Salad
Classic Caesar Salad
Pesto Pasta Salad
Steakhouse Potato Salad
Hiram Broccoli Salad
Grilled Vegetable Salad with Balsamic Glaze and Goat Cheese

Signature Served Entrees

Signature Served Signature Entrees are available for both lunch and dinner. All meal options include Hiram House Salad with House Vinaigrette, One Choice of Vegetable, One Choice of Starch, Fresh Rolls with Butter, Ice Water and Lemonade or Iced Tea.

BEEF

SOUTHWEST MARINATED FLANK STEAK
LUNCH | 22.99 DINNER | 25.99

**SEARED FILET MIGNON WITH CHIANTI
DEMI-GLACE**
LUNCH | 22.99 DINNER | 25.99

**CHAR-BROILED NY STRIP WITH
BEARNAISE**
LUNCH | 21.99 DINNER | 24.99

**PEPPERCORN CRUSTED ROAST BEEF
WITH AU JUS**
LUNCH | 19.99 DINNER | 22.99

PORK

**CHILI LIME RUBBED PORK CHOP WITH
CHIMICHURRI SAUCE**
LUNCH | 19.99 DINNER | 22.99

**SOUTHERN FRIED PORK CHOP WITH
APPLE CHUTNEY**
LUNCH | 19.99 DINNER | 22.99

HONEY MUSTARD GLAZED PORK LOIN
LUNCH | 18.99 DINNER | 21.99

BOURBON GLAZED PORK CHOP
LUNCH | 18.69 DINNER | 21.69

VEGETARIAN

RATATOUILLE STUFFED PORTOBELLO
LUNCH | 14.69 DINNER | 17.69

BAKED EGGPLANT INVOLTINI
LUNCH | 15.99 DINNER | 18.99

**BROWN BUTTER GNOCCHI WITH
ROASTED TOMATOES, WILTED SPINACH
& MUSHROOMS**
LUNCH | 18.69 DINNER | 21.69

**BAKED STUFFED MANICOTTI WITH
RICOTTA CHEESE**
LUNCH | 14.99 DINNER | 17.99

SEAFOOD

GRILLED SHRIMP KABAB
LUNCH | 19.69 DINNER | 22.69

**PARMESAN CRUSTED COD WITH ASIAGO
CREAM SAUCE**
LUNCH | 19.69 DINNER | 22.69

**SEARED SALMON WITH CILANTRO PESTO
AND CHIPOTLE BUTTER**
LUNCH | 19.69 DINNER | 22.69

**BAKED POLLUCK WITH LEMON GARLIC
BUTTER SAUCE**
LUNCH | 18.99 DINNER | 21.99

POULTRY

**BACON, CHEDDAR CHEESE AND APPLE
STUFFED CHICKEN WITH LOCAL APPLE
CIDER GLAZE**
LUNCH | 20.99 DINNER | 23.99

CHICKEN SCALOPPINI
LUNCH | 20.99 DINNER | 23.99

CLASSIC CHICKEN CORDON BLEU
LUNCH | 19.69 DINNER | 22.69

CHICKEN PARMESAN
LUNCH | 19.69 DINNER | 22.69

**HERB GRILLED CHICKEN BREAST WITH
HERB AU JUS**
LUNCH | 17.19 DINNER | 20.19

CHICKEN FRANCESE
LUNCH | 20.99 DINNER | 23.99

VEGETABLE AND STARCH OPTIONS ON PAGE 9

Signature Served Sides

VEGETABLES

Roasted Brussel Sprouts
Seasonal Vegetable
Medley Roasted Broccolini
Green bean Almondine
Honey Glazed
Carrots
Sugar Snap Peas
Classic California
Blend
Char-Grilled
Vegetables
Grilled Asparagus
Buttered Corn

STARCHES

Wild Rice Pilaf
Traditional Rice Pilaf
Baked Penne with Ricotta
Garlic and Rosemary Roasted
Redskins
Penne Alfredo
Bacon Cheddar Whipped Potatoes
Roasted Garlic Whipped Potatoes
Au Gratin Potatoes
Classic Baked Potatoes with Butter
and Sour Cream
Creamy Parmesan Risotto



Hot Appetizers

Our Mouthwatering Appetizers are Served Buffet Style. Ask for Details on Passed hors d'oeuvres

MINI BEEF WELLINGTON | 19.99/DOZEN

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

MINI CRAB CAKES | 21.99/DOZEN

Hand-picked Mini Crab Cakes served with Cajun Remoulade

SPINACH STUFFED MUSHROOM CAPS | 12.99/DOZEN

Mushrooms stuffed with Wilted Garlic Spinach and Feta Cheese

SOUTHWEST STUFFED MUSHROOM CAPS 13.99/DOZEN

Mushrooms stuffed with authentic Chorizo Sausage, sautéed Peppers and Onion and Queso Fresco

SPANAKOPITA | 12.99/DOZEN

Spinach and Feta Cheese wrapped in flaky Phyllo

ADOBO CHICKEN QUESADILLA | 16.99/DOZEN

Slow cooked Adobo Chicken with Jack and Cheddar Cheese melted in a grilled Flour Tortilla served with Sour Cream and Salsa

SPINACH AND ARTICHOKE DIP | 2.99 PERSON

Assorted Cheeses, Quartered Artichokes, Spinach, and Green Chiles Blended with Tabasco Sauce and Served with Corn Tortilla Chips

BUFFALO CHICKEN DIP | 3.29 PERSON

Shredded Chicken in a Spicy Buffalo Cream Cheese Dip Served with Corn Tortilla Chips

MINI VEGETABLE EGGROLLS | 14.99/DOZEN

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

PETITE QUICHES | 12.99/DOZEN

Chef's assortment of Mini Quiches with favorites such as Garden Vegetable, Bacon and Swiss, and Three Cheese



Cold Appetizers

SHRIMP COCKTAIL | 20.99/DOZEN

Served chilled with House-made Cocktail Sauce and Lemon Wedges

ITALIAN CHEVRE CROSTINI | 13.99/DOZEN

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

CLASSIC TOMATO BRUSCHETTA

15.45/DOZEN

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

CITRUS SHRIMP SALAD CUPS |

18.99/DOZEN

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

CHEF'S HAND-ROLLED SUSHI | 20.09/DOZEN

California or Veggie Rolls served with House-made Yum Yum Sauce, Wasabi, Soy Sauce, Pickled Ginger and Chopsticks

SMOKED SALMON CANAPÉ |

19.99/DOZEN

Whipped Cream Cheese with Smoked Salmon, Capers and Fresh Dill

THREE CHEESE CHIVE BEIGNETS | 18.99/DOZEN

Fluffy and Golden Fried Beignets made with Fresh Chives, Cheddar, Gruyere and Parmesan Cheese and topped of with Whipped Herb Butter

HOUSE-MADE HUMMUS AND PITA CHIPS

2.69 PERSON

Our Classic House-made Hummus served with Pita Chips

FILET MIGNON CROSTINI | 19.99/DOZEN

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

COLD SELECTION TRAYS

Our Cold Selection Trays come in Three Sizes

Small (Up to 20 Guests), Medium (Up to 35 Guests), and Large (Up to 50 Guests)

GOURMET CHEESE TRAY

Domestic and Imported Cheeses Served with an Assortment of Grapes and Crackers

Small | 48.59 Medium | 85.09 Large | 121.49

FRESH FRUIT TRAY

An Assortment of Fresh Seasonal Fruit

Small | 40.99 Medium | 71.79 Large | 102.49

FRESH VEGETABLE TRAY

An Assortment of Fresh Vegetables served with Buttermilk Ranch Dip

Small | 36.59 Medium | 64.09 Large | 91.49



Snacks n' Such

CHICKEN WINGS | 11.89 DOZEN

Choose Three of our House-Made Sauces: Honey BBQ, Classic Buffalo, Sriracha, Honey Mustard, Jerk or Zesty Ranch (Dry Seasoning). Served with Celery and your choice of Bleu Cheese or Ranch Dressing.

DELUXE NACHO BAR | 8.79 PERSON

Build Your Own Nachos with Seasoned Ground Beef, Zesty Cheese Sauce, Guacamole, Salsa, and Sour Cream

HOMESTYLE CHILI BAR | 8.29 PERSON

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

PIZZA PARTY | 7.79 PERSON

Pizza Choice of Three Toppings per Pizza, Tossed Salad with Dressing

GRANOLA BARS | 0.89 EACH

Assorted Variety

BAGGED CHIPS OR PRETZELS | 1.09 EACH

Assorted Variety

KETTLE CHIPS AND DIP | 2.69 PERSON

Seasoned Kettle Chips with House-made French Onion Dip

SOFT PRETZELS | 16.09 DOZEN

Served with warm Cheese Sauce and Mustard

TORTILLA CHIPS AND DIPS | 2.79 PERSON

Tortilla Chips with your Choice of Two: Salsa, Bean Dip, or Nacho Cheese
Add our House-made Guacamole for 1.99 PERSON

TERRIER MUNCH | 2.09 PERSON

A Mix of Chocolate Pieces, Nuts, Pretzels, and Chex Cereal, Coated in White Chocolate

"TREK" MIX | 2.79 PERSON

A Mix of Assorted Dried Fruits, Nuts, Seeds, and Chocolate

POWER BALLS | 12.09 DOZEN

Choice of Peanut Butter or Peanut Butter Double Chocolate

POPCORN | 2.09 PERSON

Choice of Two Flavors: Butter, Caramel, White Chocolate, White Cheddar, or Ranch



Desserts

DESSERTS A LA CARTE

RICE KRISPIE TREATS | 12.29 DOZEN

COOKIE ASSORTMENT | 12.09 DOZEN

BAKERY CUPCAKES

MINI 10.99 DOZEN | REGULAR 24.09 DOZEN

HIRAM BROWNIES | 12.09 DOZEN

Iced or Powdered Sugar or Fudge Topping

PUMPKIN BARS | 12.09 DOZEN

FAMOUS CUT-OUT COOKIES | 23.99 DOZEN

Frosted and Decorated

ICE CREAM SUNDAE BAR | 7.99 PERSON

Chocolate and Vanilla Ice Cream
Choice of Five Toppings: Chocolate
Sauce, Mallow Topping, Strawberry
Topping, Caramel Sauce, Oreo Pieces,
Chocolate Chips, Chopped Nuts, Mini
M&MS, Peanut Butter Chips, Whipped
Cream, Marashino Cherries, and Sprinkles

HOUSE-MADE CAKES

Standard Decoration Included

SIGNATURE FLAVORS:

White, Chocolate, Marble, or Red
Velvet

SIGNATURE ICINGS:

Buttercream, Whipped Cream,
Cream Cheese

UNFILLED CAKES

8" Round Cake (Serves 8-10) | 19.99
Sheet Cake, Quarter (Serves 15-18) |
21.99

Sheet Cake, Half (Serves 25-30) | 32.99
Sheet Cake, Full (Serves 60-70) | 54.99

FILLED CAKES - CHOICE OF FILLING

8" Round Cake (Serves 8-10) | 21.99
Sheet Cake, Quarter (Serves 15-18) |
35.99

Sheet Cake, Half (Serves 25-30) | 49.99
Sheet Cake, Full (Serves 60-70) | 72.99

BAKERY CUPCAKES

MINI 10.99 DOZEN | REGULAR 24.09 DOZEN

Buckeye

Raspberry White Chocolate

Confetti

S'mores

Chocolate Chip with Cookie Dough Frosting

Peanut Butter

Salted Caramel Pretzel

The Terrier

Mocha Cupcake with White Chocolate Chips, Buttercream
Frosting, and Drizzled in Caramel

Special Request Flavors are Welcome!





Beverages

CANNED SODA | 1.29 EACH
Coke, Diet Coke, Sprite, and Ginger ale

BOTTLED WATER | 1.59 EACH

BOTTLED JUICE | 1.59 EACH
Apple, Cranberry, and Orange

INFUSED WATER | 1.99 PERSON
Triple Berry, Cucumber Mint, Lemon Strawberry, or Orange Blueberry

TRADITIONAL FULL COFFEE SERVICE | 1.99 PERSON
Freshly Brewed Coffee, Decaf Coffee, Hot Tea

BAR WASH | 3.09 PERSON
Bar Fruit and Assorted Sodas and Mixers

BEVERAGE OPTIONS | 1.79 PERSON
Fruit Punch, Lemonade, Sweet Tea, Iced Tea
Iced Water Included

SEASONAL BEVERAGES

LOCAL APPLE CIDER | 2.59 PERSON
MULLED APPLE CIDER | 2.99 PERSON
HOT CHOCOLATE | 2.59 PERSON
Upgrade to a Hot Chocolate Bar | Add 1.69 Person
Mini Marshmallows, Peppermint Pieces, Whipped Cream, and Two Flavored Syrups

AVI FRESH at Hiram College proudly serves Coca Cola products.
Ask about other available specialty beverages!

ORDERING GUIDELINES

THANK YOU FOR CHOOSING AVI FRESH CATERING!

ORDERING TIMELINE: All caterings should be ordered/scheduled 10 days in advance. In the case your event is made on short notice, we will be more than happy to assist you; however, menu selections may be limited.

GUARANTEE COUNTS: A final meal count is required no later than 7 days prior to the event and will not be decreased after this date for final billing purposes.

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. Food, beverages and serving equipment may not be removed from any event. We regret that any unconsumed food during the event may not be removed from the serving location, due to our internal company safety regulations. Removal of serving equipment will result in replacement value being added to the billing invoice

PRICING AND PAYMENT: Any meal served after 4:00 PM will be referred to as "dinner" for billing purposes. When planning an event, a Hiram College account number is needed for the ordering of food or linen. When an order is to be billed without a Hiram College account number, the payment must be received before the event.

All non-campus related events will be charged a 22% Service fee and you are required to provide a credit card number to secure your event. For events that are not billed through a college 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: Scan the QR Code or Visit <https://www.aviserves.com/Hiram/catering.html>
To discuss your next event with our Director of Catering, email gotoole@avifoodsystems.com or call 330.569.5192



ALLERGIES AND DIETARY NEEDS: Our dedicated team is happy to accommodate any allergies or dietary restrictions. We are happy to discuss any needs to the best of our abilities.

FINAL WALKTHROUGH: A member from our catering team will perform a final walkthrough before the event to ensure every detail is just right. From setup to presentation, we ensure everything is ready to impress and meets our standards of excellence.

ARRANGING AND RESERVING A DATE: All room reservations for college events must be coordinated through Hiram by contacting the Director of Events and Conferencing at events@hiram.edu 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.

LINEN CHARGES: All prices quoted include basic linen to cover buffet tables. Additional linens can be ordered to cover registration tables, seating tables, napkins or any additional linen needs. Linen fee required anywhere on campus.

Square Size 85 by 85: \$5.00

Rectangle Size 52 by 114: \$5.00

Round Size 120: \$16.00

Napkins: \$0.75

CANCELLATION: Please notify the 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.

MEET, EAT AND ENJOY!

Our catering team members are ready to make your catered event a success. From the first time you call until your pick-up or delivery time, our catering team will make sure your order is right and ready when you need it.



Brought to you by  *Fresh*

