



KEUKA
COLLEGE

Believe in What We Can Do Together

Catering Guide



Fresh

THE FAMILY DIFFERENCE IN HOSPITALITY SERVICES

Welcome to Keuka College Catering

Whether planning a simple breakfast or an upscale executive luncheon, you will find all of our most popular menu selections in this guide.

Custom menus can be created for any occasion.

*We pride ourselves on our ability to meet your need with style and creativity,
assuring the success of your event.*

Every event is a special event!

The AVI Fresh Team

For Employees of Keuka College please contact our team to book an event:

Christina Miller cmiller@avifoodsystems.com

For Outside Clients please contact Keuka College Hospitality Services:

conferences@keuka.edu

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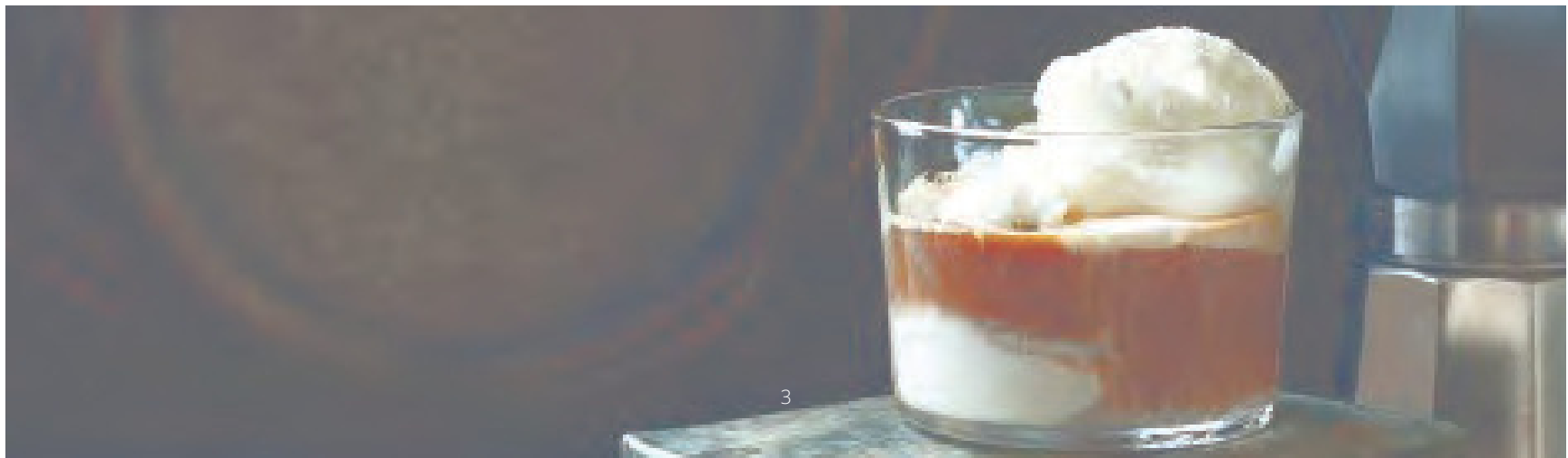
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BEVERAGES

Beverages

Freshly Brewed Coffee, Decaf Coffee and Hot Tea	3.00 Per Person
Hot Chocolate Bar <i>Spread of Chocolate Cocoa Mix, Whipped Cream, Crushed Peppermint, Cinnamon Sticks, Chocolate Sprinkles and Mini Marshmallows</i>	3.50 Per Person
Orange Juice, Apple Juice or Cranberry Juice	2.00 Per Person
Bottled Juice	2.50 Each
Bottled Water	2.50 Each
Infused Ice Water <i>Select from Citrus, Lemon and Mint, Berry, Melon or Lemon and Cucumber</i>	1.75 Per Person
12 oz. Canned Pepsi products	1.60 Per Person
20 oz. Soda <i>Lemonade, Fruit Punch or Iced Tea</i>	2.50 Per Person 1.50 Per Person
Full Beverage Line <i>Only available for events in Geiser Dining Commons</i>	3.50 Per Person





AVI FRESH BREAKFAST



Breakfast Buffet Selections

Please allow for a minimum of 15 guests for buffet selections

Classic Continental Breakfast | 8.00 Per Guest

*Assortment of Freshly Baked Breakfast Pastries
Freshly Brewed Coffee and Tea
Orange Juice and Water*

Good Morning | 11.00 Per Guest

*Assortment of Freshly Baked Breakfast Pastries,
Vanilla Yogurt with Mixed Berries and Granola
Freshly Brewed Coffee and Tea Orange Juice
and Water*

Sunrise Starter | 11.75 Per Guest

*Bagels with Cream Cheese
Freshly Baked Danish and Fresh Fruit
Freshly Brewed Coffee and Tea
Orange Juice and Water*

All American Breakfast | 15.00 Per Guest

*Cheesy Scrambled Eggs, Bacon, Pork
Sausage and Home Fries
Assortment of Freshly Baked Muffins and Fresh Fruit
Freshly Brewed Coffee and Tea
Orange Juice and Water*



Build - Your - Own Buffet | 17.50 Per Guest

*Choose Scrambled Eggs or Quiche
Choice of Bacon, Sausage Links or Ham
Select: Pancakes, French Toast or Fruit Crepes
Choose side: Home fries, O'Brien Potatoes or*

*Cheese Grits
Fresh Brewed Coffee and Tea
Orange Juice and Water*

Enhancements

*Pastry Display 2.50 Per Guest
Assorted Yogurt 2.50 Per Guest
Fresh Fruit Display 3.75 Per Guest*

Chef Attended Omelet Station | 8.00 Per Guest

Omelets Made to Order with a selection of the following Ingredients:

*Shredded Cheese
Baby Spinach
Broccoli
Green Peppers
Onions
Mushrooms
Tomatoes
Ham
Sausage
Bacon*

Yogurt Bar | 6.00 Per Guest

*Low-fat Vanilla Yogurt and Greek Yogurt
with Fresh Strawberries, Blueberries and
House-made Granola*



Breakfast A la Carte

Minimum order of one dozen

Muffins | 18.00 Per Dozen

Fresh Baked Assortment

Whole Grain Muffins | 18.50 Per Dozen

Fresh Baked Assortment

Assorted Danish | 18.55 Per Dozen

Cherry, Cheese, Apricot and Apple

Assorted Scones | 19.25 Per Dozen

Iced Cinnamon Rolls | 14.50 Per Dozen

Seasonal Fresh Fruit Tray | 4.75 Per Guest

Oatmeal | 4.95 Per Guest

Served with Fresh Seasonal Berries or Brown Sugar and Syrup

Individual Yogurt Parfaits | 4.75 Each

*Low-Fat Vanilla or Greek Yogurt, Granola and
Fresh Seasonal Berries*

Fresh Whole Fruit | 1.55 Each

Overnight Oats | 4.75 Each

*Choice of Mixed Berry and Almond, Peanut Butter Banana, or
Cinnamon Roll*

Freshly Prepared Breakfast Sandwiches | 6.00

*Select: American, Provolone, Swiss or Pepper Jack Cheese
Choose: Sausage, Bacon, Ham or Tomato and Baby Spinach
Sandwiches served on a choice of Bagel, English Muffin or Kaiser Roll*

The image is a collage of food items. At the top left is a glass jar filled with a green, textured sauce. To its right is a piece of yellow cheese topped with a slice of salmon and a small green herb. Below the jar is a sandwich in a brown paper bag, filled with lettuce, tomato, and cucumber. To the right of the sandwich is another piece of salmon on cheese. At the bottom right are several cherry tomatoes on a vine. The background is a dark blue surface with a piece of burlap fabric.

Signature Sandwiches and Salads

Signature Sandwiches

A minimum of three orders per selections.

Classic Turkey Sandwich | 10.25 Per Guest

Roasted Turkey with Sliced Tomato, Mixed Greens and Provolone Cheese

Loaded Avocado BLT | 10.25 Per Guest

Crisp Bacon, Baby Spinach, Sliced Tomato and Avocado Spread

Chicken Caesar Wrap | 9.90 Per Guest

Grilled Chicken tossed with Caesar Dressing Shredded Asiago Cheese and Romaine Lettuce

Zesty Roast Beef | 11.50 Per Guest

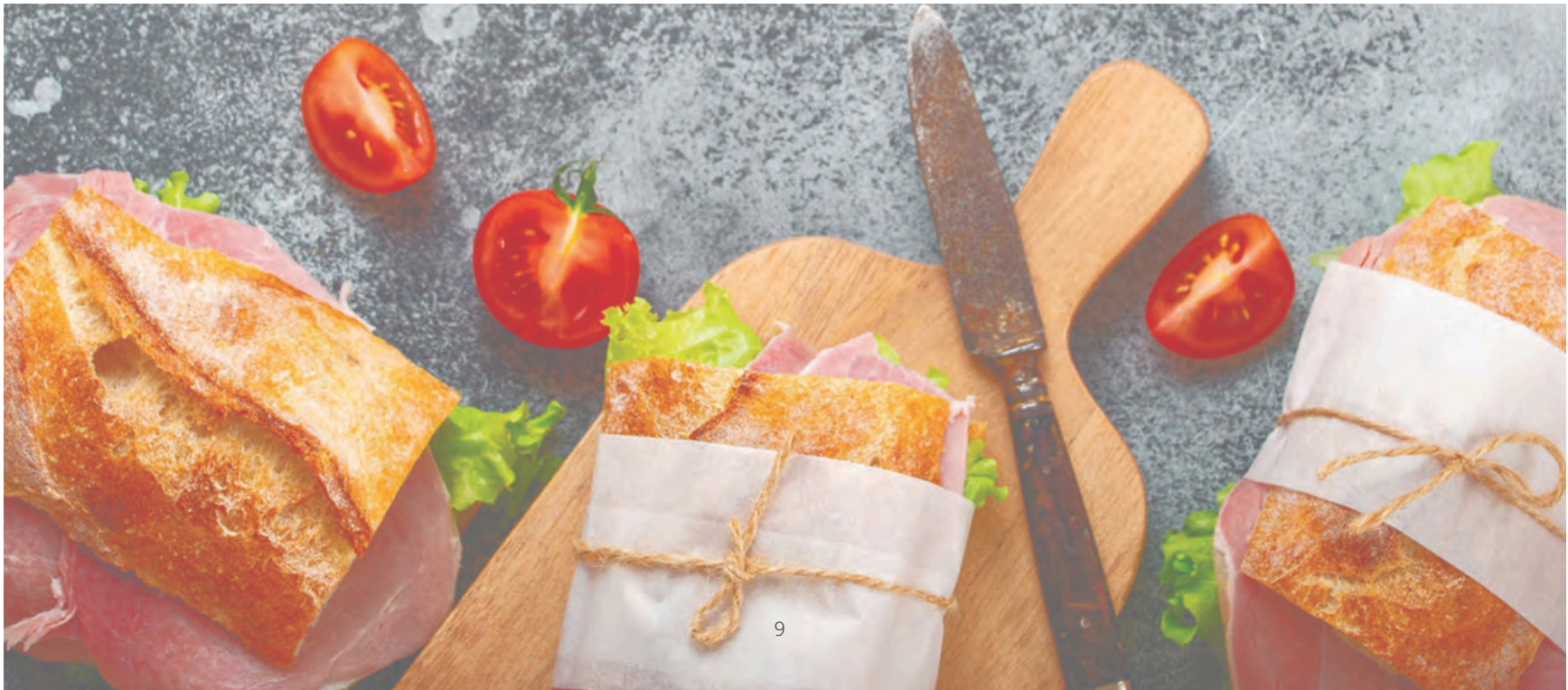
House Roasted Beef sliced thin served with Cheddar Cheese, Mixed Greens, Tomato and Horseradish Aioli

Grilled Vegetable Wrap | 10.25 Per Guest

Marinated Grilled Vegetables and Romaine Lettuce on a Spinach Wrap with Chipotle and Black Bean Hummus

Chickpea Salad Sandwich | 10.25 Per Guest

Blended Chickpeas with Vegan Mayonnaise, Cucumber, Spinach, and Red Onions



Signature Salads

A minimum of three orders per selection.

Chicken	4.25	Per	Person
Shrimp	5.50	Per	Person
Salmon	5.50	Per	Person

(selected items above can be added to any of our signature salads)

Caesar Salad | 8.75 Per Guest

Romaine Lettuce, House-made Croutons, Asiago Cheese and Caesar Dressing

Spinach and Berry Salad | 8.95 Per Guest

Baby Spinach, Sliced Fresh Strawberries, Mandarin Oranges, Grapes, Dried Cranberries, Candied Pecans and Crumbled

Italian Salad | 9.25 Per Guest

Romaine Lettuce, Red Onion, Tomatoes, Sun-dried Tomatoes, Chickpeas, celery, Banana Peppers, Italian Vinaigrette

Deluxe Garden Salad | 8.25 Per Guest

Mixed Greens, Cucumbers, Grape Tomatoes, Shredded Carrots, and Shredded Cheese topped Pickled Red Onions

Tex-Mex Salad | 8.75 Per Guest

Romaine Lettuce, Roasted Corn, Black Beans, Sliced Olives, Grape Tomatoes and Chipotle Quinoa



Lunch Buffet Selections

Please allow for a minimum of 15 guests

Add a cup of House-made soup to any selection for 3.75 per person

Salad Buffets | 19.25 Per Person

Cobb Salad

Mixed Baby Greens, Julienne House-roasted Turkey Breast, Crisp Bacon, Tomato Wedges, Sliced Cucumbers, Sliced Red Onions, Sliced Boiled Eggs, Avocados, Crumbled Bleu Cheese and a choice of Buttermilk Ranch, Caesar, Balsamic or Italian Dressing

Chicken Caesar Salad

Romaine Lettuce, Grilled Chicken, Tomato Wedges, Sliced Peppers, Croutons and Caesar Dressing

(Substitute Salmon, Shrimp or Steak for an additional 3.00 per person)

Sandwiches and Wraps

Please allow for a minimum of 15 guests for deli buffet selections

Deli Wraps | 17.00 Per Person

Choose Three: Turkey, Ham, Roast Beef, Chicken Caesar or Roasted Vegetable Wraps. Served with a Choice of Pasta, Potato, or Garden Salad, and Potato Chips and Bakery Cookies

Classic Deli | 17.00

Served with a Choice of Pasta, Potato or Garden salad and Potato Chips and Bakery Cookies. Build Your Own Sandwich: Sliced Ham, Roasted Turkey, Salami, Cheddar, Provolone and Swiss Cheeses, Assorted Breads, Lettuce, Tomato, Olives and Pickles

Executive Deli | 17.75 Per Guest

Build Your Own Sandwich: Sliced Ham, Smoked Turkey, Salami, Grilled Vegetables and a choice of Chicken, Egg or Tuna Salad, Assorted Deli Cheeses, Gourmet Breads and Lettuce, Tomato, Olives and Pickles

Served with Brownies or Bakery Cookies

California Style | 20.00 Per Guest

Include and Assortment of Deli Wraps or Grilled Sandwiches and a Build Your Own Salad with choice of Spring Mix or Romaine with Chicken or Steak, Cherry Tomatoes, Cucumbers, Shredded Carrots, Shredded Cheese, Croutons and Choice of Dressing

(Substitute Salmon or Shrimp for an additional 3.00per person)

Side Selections

Fresh Sliced Seasonal Fruit	3.25 Per Guest
Carrot and Celery Sticks with Roasted Garlic Hummus	3.00 Per Guest
Avocado and Roasted Tomato Quinoa	3.25 Per Guest
House-made Potato Chips	2.75 Per Guest
Petite Garden Salad	2.75 Per Guest
Italian Pasta Salad	3.25 Per Guest
Macaroni Salad	3.25 Per Guest
Dijon Herb Potato Salad	3.25 Per Guest



Boxed Lunch Selections

Standard Boxed Lunch | 13.00 Per Guest

Select Three: Roast Beef, Turkey, Ham, Chicken Salad, Egg Salad or Grilled Vegetable

Served with Whole Fruit, Potato Chips, Bottled Water and Bakery Cookies

Deluxe | 15.50 Per Guest

Select Three: Roast Beef, Turkey, Ham, Chicken Salad, Egg Salad or Grilled Vegetable

Served with a side Garden Salad, Fresh Fruit Cup, Potato Chips, Bottled Water and Bakery Cookies

Executive | 16.00 Per Guest

Chicken Caesar Wrap, Italian Grilled Vegetable Wrap or Santa Fe Chicken Wrap

Served with a side Garden Salad, Fresh Fruit Cup, Bottled Water, Lemon Bars, Brownies or Bakery Cookies

V.I.P. | 20.50 Per Guest

Includes Fresh Fruit & Cheese Plate, Chips, or Pretzels

Select one of the following Sandwiches or Wraps

Roast Beef on French Baguette

Roasted Turkey & Herb Boursin on Kaiser Roll

Waldorf Chicken Salad Pita

Tomato and Mozzarella on Ciabatta Roll

Grilled Chicken on Sun-dried Tomato Wrap

Grilled Vegetables on a Spinach Wrap

Select one of the following side salads

Garden Salad

Spinach and Berry Salad

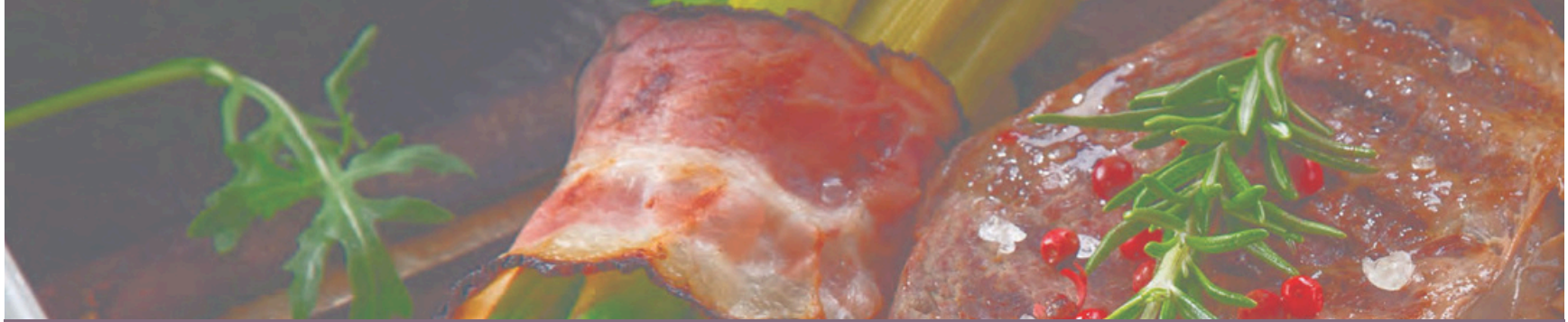
Caesar Salad

Choose one of the following desserts

Deluxe Bakery Cookies

Butterscotch Chip Blondie Bar

Smore's Dessert Bar



HOT THEMED BUFFETS



Hot Themed Buffets

Please allow for a minimum of 15 guests

Fiesta Fajita | 19.25 Per Guest

Choice of Seasoned Chicken or Beef served with Grilled Vegetables, Spanish Rice, Refried Beans, Flour Tortillas, Guacamole, Sour Cream, Shredded Lettuce, Fresh Salsa, Tortilla Chips and Assorted Bakery Cookies

Backyard BBQ | 26.00 Per Guest

BBQ Chicken, BBQ Pork Ribs, Baked Beans, Corn on the Cob, Potato Salad, Garden Salad, Fresh Fruit, Cornbread with Honey Butter and House-made Apple Pie

Italian Dinner | 21.00 Per Guest

Tossed Garden Salad or Caesar Salad, Meat or Vegetarian Lasagna, Sauteed Green Beans, Garlic Knots and Cannolis

Homestyle Buffet Deluxe | 25.00 Per Guest

Rotisserie Chicken, Cheesy Broccoli and Rice Casserole, California Blend Vegetables, Vegan Stuffed Pepper and Cupcakes

All American | 19.50 Per Guest

Includes Hamburgers, Black Bean Burgers and Hot Dogs with Potato Chips, Watermelon Wedges and Assortment of Bakery Cookies or Brownies

Choose Two Sides

Potato Salad, Calico Bean Salad, Coleslaw, Pasta Salad, Corn on the Cobb or Baked Beans

**Additional Fee of 45.00 per hour for on-site Grilling*



Hot Themed Buffets

Please allow for a minimum of 20 guests

Create Your Own | 23.75

Includes Oven Baked Rolls with Butter

Select One Salad

Mixed Green Salad with House Vinaigrette

Classic Caesar Salad

Spinach Salad with Raspberry and Balsamic Vinaigrette

Entrée Selections

Please Choose 2 Entrees

Char-Grilled Chicken *Marinated with Basil, Oregano and Cracked Black Pepper, topped with Red Pepper, Artichoke Hearts and Olive Tapenade*

Roasted Pork Loin *Center Cut Pork Loin Roasted, Sliced and served with Hearty Hunter Sauce*

Broiled Cod *Atlantic Cod Fillets Broiled with Fresh Ground Pepper and a squeeze of lemon*

Lasagna Bolognese *Layers of Lasagna Noodles, Zesty House-made Marinara Sauce, Italian Sausage and Beef with a blend of Ricotta, Mozzarella, Provolone and Parmesan Cheeses*

Chicken Cordon Bleu *Chicken Breast rolled in Coarse Breadcrumbs, topped with Ham and Swiss Cheese, served with Mornay Sauce*

Chicken Parmesan *Chicken Breast dredged in Coarse Breadcrumbs, Fried Golden Brown and topped with Sweet Basil Marinara Sauce and a blend of Parmesan, Provolone and Mozzarella Cheeses*

Tropical Tilapia *Oven Broiled Tilapia topped with Fresh Mango and Green Chile Pico de Gallo*

Italian Meatballs al Forno *Large Meatballs simmered in House-made Sweet Basil Marinara Sauce and topped with Asiago Cheese*

Barbecue Beef *Slow Smoked, Coffee-rubbed Roast Beef brushed with Kansas city style BBQ Sauce*

Vegetarian Entrées

Eggplant *Thinly sliced Grilled Eggplant topped with Zesty House-made Marinara finished with blended Mozzarella and Provolone Cheeses*

Spinach Lasagna *Layers of Lasagna Noodles, Creamy Alfredo Sauce, Sauteed Spinach and a blend of Ricotta, Mozzarella, Provolone and Parmesan Cheeses*

Cajun Stuffed Pepper *Bell Peppers Stuffed with Cajun Rice and Beans topped with Chile Verde Sauce*

Grilled Portabella Mushroom *Stuffed with Garlic Marinated Tofu, topped with Sauteed Spinach and Roasted Red Peppers*

Select One Side

Potatoes Au Gratin

Garlic Mashed Potatoes

Roasted Redskin Potatoes

House-made Macaroni and Cheese

Rice Pilaf

Roasted Sweet Potatoes

Penne Marinara

Pasta Primavera

Select One Vegetable Option

Green Beans

Honey Glazed Carrots

Sauteed Spinach

Seasonal Vegetable Medley

Sauteed Squash and Zucchini

Select One House-made Dessert

Layered Cake

Cupcake

Strawberry Shortcake

Chocolate Mousse Cup

Apple Crisp



DESSERTS

Assorted Bakery Cookies
Assorted Dessert Bars Fudge
Brownies
Blondies
Rice Crispy Treats Seasonal
Fruit Crisp
Buttercream Frosted Cupcakes
Cannoli

8.75 Per Dozen
 20.00 Per Dozen
 20.00 Per Dozen
 20.00 Per Dozen
 16.00 Per Dozen
 22.00 Per Dozen
 24.50 Per Dozen
 29.00 Per Dozen

Chocolate Mousse Cup
Chocolate Covered Strawberries
10 in. New York Style Cheesecake
9 in. Fruit Tart
Assorted Seasonal Pies
10 in. Layer Cake
Half – Sheet Cake
Full – Sheet Cake

26.50 Per Dozen
 25.50 Per Dozen
 36.00 Each
 25.50 Each
 17.50 Each
 22.75 Each
 48.00 Each
 87.00 Each

Ice Cream Social | 7.00 Per Guest

Select Four Toppings

Chocolate Sprinkles
Chocolate Sauce

Chocolate Chips
Oreo Cookie Crumbs

Chopped Peanuts
Maraschino Cherries

Whipped Cream
M&M's





HORS D'OEUVRES



Hot Hors d'Oeuvres

All Hors d'Oeuvres are priced per piece with a minimum of 25 pieces per selection.

Please ask about Passed Hors d'Oeuvres

Spinach and Artichoke Dip with Pita Chips	4.00 Each
Buffalo Chicken Dip with Tortilla Chips	4.00 Each
Teriyaki Turkey Meatballs	1.75 Each
Cocktail Meatballs (Basil Marinara, Sweet Chili, or Honey Garlic)	2.00 Each
Jumbo Chicken Wings (served with Bleu Cheese and Celery)	2.00 Each
Mini Spring Rolls (served with Sweet and Sour dipping sauce)	2.50 Each
Grilled Cheese Quesadilla (served with Salsa and Sour Cream)	1.50 Each
Grilled Chicken Quesadilla (served with Salsa and Sour Cream)	1.75 Each
BBQ Beef Empanada (served with Cilantro Lime Crema)	2.50 Each
Grilled Chicken Skewers (served with Soy dipping sauce)	2.25 Each
Spanakopita (served with Tzatziki)	2.50 Each
Mini Crab Cakes (served with Remoulade Sauce)	4.50 Each
Italian Sausage Stuffed Mushrooms	2.75 Each
Sliders: Beef Burger, Black Bean Burger, Barbecue Pork, Buffalo Chicken, BLT, Roasted Vegetable, or Philly Cheesesteak	3.50 Each



Cold Hors d'Oeuvres

*All Hors d'Oeuvres are priced per piece with a minimum of 25 pieces per selection.
Please ask about Passed Hors d'Oeuvres*

Buffalo Chicken Pinwheels	1.50 Each
Tomato Pomodoro Crostini	1.50 Each
Vegetable Nori Roll (served with Wasabi and Soy Sauce)	1.75 Each
California Roll (served with Wasabi and Soy Sauce)	2.25 Each
Endive Spear with Chicken Salad	2.50 Each
Southwest Vegan Pinwheels	1.60 Each
Jumbo Shrimp Cocktail (served with Bloody Mary Cocktail Sauce)	Market Price



Displays

Gourmet Cheese and Crackers | 4.75 Per Guest

Hand selected array of Domestic and Imported Cheeses served with a variety of Crisp Crackers

Fresh Fruit Display | 4.75 Per Guest

Fresh Seasonal Fruit

Fresh Vegetable Display | 4.25 Per Guest

Served with Ranch Dipping Sauce

Hummus Trio with Pita Chips | 3.50 Per Guest

Traditional, Roasted Red Pepper, and Seasonal Hummus

Antipasto Display | 6.75 Per Guest

Provolone Cheese, Genoa Salami, Prosciutto wrapped Melon, Marinated Artichoke Hearts, Roasted Peppers, Assorted Olives, Tuscan Roasted Green Beans, Fresh Basil and Mozzarella, Olive Oil and Crostini

Tortilla Chips and Salsa | 2.75 Per Guest

Corn Chips served with Fresh Salsa





PLATED DINNERS

Plated Dinners

Served with Chef's choice of sides

Plated and Served Menu | 30.00 Per Guest

Includes Oven Baked Rolls with Butter

Served with a choice of Garden Salad with Balsamic Vinaigrette or Caesar Salad

Please select one menu item per category

Poultry

Champagne Chicken

Breaded and topped with Champagne Cream Sauce and Sauteed Mushrooms

Stuffed Chicken

Roasted with Tomatoes, Spinach, and Mozzarella Cheese

Chicken Bruschetta

Hand-made blend of Roasted Grape Tomatoes, Basil and Garlic

Southwestern Chicken

Seared Boneless Chicken Breast topped with Pico de Gallo

Beef

London Broil

Flank Steak with Roasted Garlic Chimichurri

Herb Roasted Beef

Fresh Herb blend Marinated Beef served with Au Jus

Vegetarian

Toasted Vegetable Tart

with Ricotta Spread with Shaved Parmesan and baby Greens

Pomodoro Crème Pasta

Penne Pasta in Zesty Tomato Cream Sauce with Crispy Fried Tofu drizzled with House-made Basil Pesto

Stuffed Peppers

Roasted Bell Peppers stuffed with assorted Vegetables, Quinoa topped with Roasted Red Pepper Coulis



PIZZA PIES



Pizza Selections

16 in. Cheese Pizza | 15.50

Sheet Cheese Pizza | 29.00

Additional Toppings

Pepperoni, Sausage, Ham, Bacon, Bell Peppers, Banana Peppers, Onions, Mushrooms, Olives, Baby Spinach, and Tomatoes

1.50 Round 4.50 Sheet

Specialty Pizza | 20.50 Round 40.25 Sheet

Buffalo Chicken

Philly Steak with Peppers and Onions

Meatlovers

Chicken Bacon Ranch

Dessert Pizza | 17.50 Round 34.00 Sheet

S'mores

Blueberry Cheesecake

Cherry Jubilee

Apple Crisp



A close-up photograph of a hand pouring a clear liquid from a bottle into a martini glass. The glass already contains a green olive. The background is blurred, showing a checkered pattern.

BAR SERVICE

Bar Service Selections

All bars will be charged a setup fee of 90.00 and Licensing Fee of 65.00

We need a minimum of two week notice

Cash Bar Pricing

with minimum sales of 300.00 per hour

Canned Pepsi Products | 2.00

Bottled Beer | 5.00

Assorted Domestic and Imported selections

House Wine | 8.00

Chardonnay, Riesling, Cabernet Sauvignon

House Liquor | 7.00

Gin, Whiskey, Schnapps, Rum, Vodka, Scotch, Bourbon, Tequila

Mixers include Club Soda, Tonic Water, Orange Juice, Cranberry Juice, Pepsi Products and Garnishes

Wine Open Bar Service | 11.00 per guest for the first hour

An additional 6.00 will be charged for each additional hour

Wine and Beer Open Bar Service | 15.25 per guest for the first hour

An additional 8.50 will be charged for each additional hour

Full Open Bar Service | 18.50 per guest for the first hour

Minimum of 2 hours

An additional 9.75 will be charged for each additional hour

Linen

*If you would like to enhance your event with special ordered linens,
the AVI Fresh Catering Team can assist you with your seating,
registration or display table linens.*

52" x 52"	3.75 each
85" x 85"	6.50 each
114" x 52"	6.50 each
Napkin	1.25 each

Napkin Colors

Champagne	Gold	Purple
Seafoam Green	Walnut	Peach
Light Blue	Forest Green	Pink
Gray	Cadet Blue	Dusty Rose
Lavender	Navy	Red

Linen Tablecloths

Black	Champagne	White
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*Additional colors are available on limited basis please contact our team if
looking for something else*



Food is our common ground,
a universal experience.

– James Beard



Fresh

THE FAMILY DIFFERENCE IN HOSPITALITY SERVICES

2590 Elm Road N.E.

■ Warren, OH 44483

■ P 330.372.6000

■ AVIFoodsystems.com

