



CATERING GUIDE

AVI FRESH
University of Mount Union



BREAKFAST

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

CLASSIC CONTINENTAL BREAKFAST I 8.60

Assortment of House-made Muffins and Danishes.
Add Fruit 2.00 per person

RAIDER BREAKFAST BUFFET I 14.50

French Toast or Pancakes with Syrup and Butter, Scrambled Eggs and choice of two of the following:
Sausage Patties, Sausage Links, Turkey Sausage, Turkey Bacon, Potatoes O'Brien, Au Gratin Hash Browns, Crispy Bacon, Honey Glazed Ham or Tater Tots

SOUTHERN HOSPITALITY BREAKFAST I 16.70

Scrambled Eggs, Home Fries, Bacon, House-Made Sausage Gravy and Biscuits, and Creamy Southern Grits

BREAKFAST SANDWICH BUFFET I 15.70

Egg and Cheese on an English Muffin with your choice of Bacon, Sausage Patty or Ham. Includes Home Fries

STEALTH HEALTH BREAKFAST I 13.50

Signature Stealth Health Wraps – Vanilla Yogurt, House-made Granola, House- made Peanut Butter, Honey Drizzle, and Fresh Sliced Bananas in a Whole Grain Wheat Wrap, Fruit Salad, and Assorted UMU Muffins

FRESH HAND-ROLLED BURRITOS BUFFET | 14.65

Choice of Bacon, Sausage or Ham with Salsa, Fluffy Scrambled Eggs, Crispy Potatoes, and Cheddar Cheese rolled up in a Flour Tortilla





BREAKFAST ALA CARTE

Assorted House-made Danish | 1.90

House-Made Cinnamon Roll | 2.30

Assorted House-made Scone | 2.35

Yogurt Parfaits with Granola | 2.50

Assorted House-made Doughnuts | 13.10 per dozen

Donut Holes I 4.15 per dozen

Glazed, Powdered Sugar or Cinnamon Sugar

Assorted House-made Granola Bar | 1.90

Breakfast Breads | 13.00/LOAF

Power Balls | 6.20 per dozen

Assorted Mini Quiche | 19.45 per dozen

Pancakes | 3.25

Scrambled Eggs | 3.25

Pork or Turkey Sausage | 3.25

Bacon, Sausage, or Ham | 3.45

Sausage Gravy and Biscuits I 5.10

Assorted Bottled Juice I 2.00

Coffee, Decaf and Hot Tea I 2.60

Allergen Friendly options | add 1.35

BREAKFAST
Specialty Ala Carte

DENVER EGG BAKE I 4.00
Fluffy Scrambled Eggs with Ham, Sautéed Onions, Green & Red Peppers and Blended Cheddar-Mozzarella Cheese

TEX-MEX EGG BAKE I 4.15
Fluffy Scrambled Eggs with Spicy Chorizo, Pepperjack Cheese, and Sautéed Onions. Topped with Sweet Corn-Black Bean Salsa and Sour Cream Drizzle

VEGETARIAN EGG BAKE I 3.65
Fluffy Scrambled Eggs with Chargrilled Balsamic-Marinated Veggies and Blended Cheddar-Mozzarella Cheese

OVERNIGHT OATS I 6.15
Choice of Almond Joy, Brown Sugar Cinnamon, Strawberry Cheesecake, or Shaken Espresso

AVOCADO TOAST I 4.40
Choice of Assorted Toppings and Sauces on House-made YSU Bakery Bread

PETITE FRITTATAS I 15.45 per dozen
Roasted Garden Veggie, Tomato Basil, Bacon and Caramelized Onion, Roasted Red Pepper & Savory Sausage





BOXED LUNCHES & WRAPS

Please allow a minimum of 72 hours advanced notice on any order to guarantee product availability*.
Add an additional sandwich to any boxed lunch for $2.50.

Priced Per Person.

STANDARD BOXED LUNCH I 10.25
Includes One Piece of Seasonal Whole Fruit, Potato Chips, Cookie, Condiments, Mint, Napkin and Bottled Water

SMOKED CHICKEN AND AMERICAN
Thinly Sliced In-House Smoked Chicken Breast and American Cheese on a Kaiser Roll

HONEY HAM AND SWISS
Thin-sliced Honey Ham and Great Lakes Swiss Cheese on a Kaiser Roll

PEANUT BUTTER AND JELLY
White Bread with layers of Creamy Peanut Butter and Jelly

VEGETARIAN HOUSE WRAP
UMU Hummus, Spring Mix, Quinoa, Oven Roasted Vegetables, and Balsamic Aioli in a Garlic Herb Wrap

EXECUTIVE BOXED LUNCHES

EXECUTIVE BOXED LUNCHES | 14.95 PER PERSON

Includes one piece of seasonal Whole Fruit, choice of Pasta Salad or Potato Salad, Potato Chips, Cookie, Mint, Napkin, and your choice of canned Pepsi product (ask for availability) or Bottled Water

For Parties of 15 or Less, Choose up to Two Selections. For Parties of 15 or More, Choose up to Three Selections.

CHOOSE THREE (ONLY)

DELUXE CAESAR WRAP
Chopped Romaine, Parmesan Cheese, Grilled Chicken and Caesar Dressing in a White Flour Wrap

CHAPMAN WRAP
In-House Smoked Chicken, Ham, Bacon, Avocado, Crumbled Hard Boiled Egg, Spring Greens and Lemon Herb Aioli in a Garlic Herb Wrap

ROASTED TURKEY CLUB
Bacon, Lettuce, Tomato and Mayo in a White Wrap

VEGETARIAN HOUSE WRAP
UMU Hummus, Spring Mix, Quinoa, Oven Roasted Vegetables and Balsamic Aioli in a Garlic Herb Wrap

THAI CHICKEN WRAP
Shredded Ginger Chicken, Sliced Cucumber, Shaved Carrot, Shredded Red and Green Cabbage and Spicy Thai Peanut Sauce in a White Flour Wrap

SOUTHWEST CHICKEN WRAP
Tender Grilled Chicken with Southwest Spices, Chipotle Ranch, Pepperjack Cheese, Shredded Lettuce, Sliced Avocado, and Black Bean & Corn Salsa in a White Wrap

EXECUTIVE SALAD BOXED LUNCHES | 13.75 PER PERSON

Includes seasonal Fruit Salad Cup, Potato Chips, Cookie, Mint, Napkin and Bottled Water

CHOOSE ONE ENTREE SALAD

SPRING GREEN SALAD
Mixed Greens with Balsamic Vinaigrette

DELUXE CHICKEN CAESAR SALAD
Chopped Romaine, Grilled Chicken, Great Lakes Parmesan, Croutons, Cracked Black Pepper with Caesar Dressing

CHEF'S SALAD
In-House Smoked Chicken, Honey Ham, Tomato, Hard Boiled Egg, Cheddar Cheese and Cucumbers over Spring Greens with choice of Ranch or Italian Dressing



SANDWICH BUFFETS

CLASSIC SANDWICH BUFFET | 14.95 Per Person

Served with House-made Kettle Chips, Side Salad or Pasta Salad, Assortment of fresh Assorted Cookies, or Brownies, Ice Water and Iced Tea or Lemonade. Add Soup Du Jour or Classic Chili for an additional 3.00 per person.

Choice of three of the following Sandwich selections:

SMOKED CHICKEN AND AMERICAN
Thin sliced In-House Smoked Chicken Breast, American Cheese, Mayonnaise, Lettuce and Tomato on your choice of White Bread or Wheat Bread

CAJUN TURKEY BREAST
Thin sliced Cajun Turkey Breast with Bacon, Avocado, Tomato, Pickled Red Onion, Swiss Cheese, and Cilantro Aioli on White or Wheat Bread

HONEY HAM AND SWISS
Thin sliced Honey Ham, Great Lakes Swiss Cheese, Mustard, Lettuce and Tomato on your choice of White Bread or Wheat Bread

BUFFALO CHICKEN WRAP
Spicy Buffalo Chicken Salad, Shredded Cheddar Cheese, Buttermilk Ranch Dressing, Shredded Lettuce and Tomato in a White Flour Wrap

VEGETARIAN HOUSE WRAP
Roasted Red Pepper Hummus, Quinoa, Spring Mix, Balsamic Aioli and Oven-Roasted Vegetables in a Garlic-Herb Wrap

TERIYAKI CHICKEN WRAP
Teriyaki-Glazed Popcorn Chicken with Grilled Pineapple, Shredded Cheddar Cheese, Shredded Lettuce, Shredded Red Cabbage, and Mayonnaise in a White Flour Wrap

SOUTHWEST BLACK BEAN WRAP
Black Bean Burger Crumbles with Chipotle Ranch, Sliced Avocado, Shredded Lettuce, Shredded Cheddar, and Sliced Tomato in a White Flour Wrap



SANTA FE CHICKEN
Marinated Grilled Chicken with Swiss Cheese, Southwest Spiced Bacon, House-made Guacamole, Sliced Tomato, and Thousand Island on a Ciabatta Roll

ITALIAN SANDWICH
Ham, Salami, Pepperoni, Provolone Cheese, Sliced Sweet Cherry Peppers, Sliced Tomato, Fresh Lettuce, Whole Grain Mustard, and Italian Dressing on Sub Bun

BLT
Crispy Bacon, Fresh Lettuce, and Sliced Tomatoes on Toasted White Bread or Wheat Bread



DELI CLASSICS

TUNA SALAD
Wild-caught Skipjack Tuna with finely minced Parsley, Celery and Red Onion tossed in Mayonnaise on your choice of White Bread or Wheat Bread

EGG SALAD
Fresh hand peeled Hard-Boiled Eggs with Chives, Paprika and Mustard tossed in Mayonnaise on your choice of White Bread or Wheat Bread

CHICKEN SALAD
Hand-cut chunks of juicy Chicken Breast with finely minced Parsley, Celery and Red Onion tossed in Mayonnaise on your choice of White Bread or Wheat Bread



Upgrade your event with one of our Gourmet Sandwich and Wrap Selections for an additional $3.00 per person.
Add Soup Du Jour or Classic Chili for an additional 3.00 per person.

THE HARTSHORN
Slow-Braised Pinot Noir Beef Short Rib, Tomato Bacon Jam, Shaved Muenster and Arugula on Toasty Traditional Baguette

PRETZEL COBB
In-House Smoked Chicken Breast, Brown Sugar-Black Pepper Bacon, Avocado Ranch, Spring Greens, Marinated Tomato and Pepperjack Cheese on a Pretzel Bun

PESTO CHICKEN MELT
Shaved Pesto Chicken Breast, Garlic Wilted Spinach, Youngstown Peppers & Oil, Roasted Red Peppers and Fontina melted on Italian Bread

THE LAMBORN
Shaved House-made Black Peppercorn Roast Beef, Aged Cheddar Cheese, Steakhouse Aioli, French Fried Onions and Spring Greens on Sourdough Baguette

SMOKED CHICKEN AND SWISS
In-House Smoked Chicken Breast, Roasted Garlic Aioli, Cranberry Relish, Spring Greens and Great Lakes Swiss Cheese on Ciabatta

TUSCAN PORTABELLA
Chargrilled Balsamic Portabella Mushroom with Artichoke-Roasted Red Pepper Relish, Caramelized Onions and Pesto Aioli on Garlic-Herb Focaccia

THE GODFATHER
Salami, Capicola, In-House Smoked Chicken Breast, Balsamic Aioli, Chopped Romaine Lettuce, Bruschetta Tomatoes and Shaved Great Lakes Provolone on Italian Bread

EGGPLANT MELT
Crispy Eggplant Parmesan with Roasted Red Peppers, House-made Tzatziki, Garlic Wilted Spinach and Sun-Dried Tomato Jam on Garlic-Herb Focaccia

GREEK VILLAGE CHICKEN WRAP
Lemon Grilled Chicken Breast with Feta Mousse, Spinach, Chopped Romaine, Red Onion, Olive Tapenade, Shaved Cucumbers and Marinated Tomatoes in a Tomato Wrap

CHAPMAN WRAP
In-House Smoked Chicken, Ham, Bacon, Avocado, Crumbled Hard Boiled Egg, Spring Greens and Lemon-Herb Aioli in a Garlic-Herb Wrap

DELUXE CAESAR WRAP
Chopped Romaine, Great Lakes Parmesan, Roasted Red Peppers, Cracked Black Pepper Caesar Dressing and Grilled Chicken a White Flour Wrap
(Add Steak or Salmon for just $2.00 more)

THAI CHICKEN WRAP
Shredded Ginger Chicken, Sliced Cucumber, Shaved Carrot, Shredded Red & Green Cabbage and Spicy Thai Peanut Sauce in a White Flour Wrap

JAMAICAN JERK CHICKEN WRAP
Chargrilled Spicy Jerk Chicken, Apple- Avocado Slaw, Pineapple-Mango Salsa, Chopped Romaine and Coconut-Jerk Aioli in a White Flour Wrap

NAPA WRAP
Tarragon Shrimp Salad, Chargrilled Sweet Corn, Torn Bibb Lettuce, Shaved Red Onion and Roasted Tomatoes in a Spinach Wrap

SIGNATURE BUFFETS

SOUTH OF THE BORDER

Lunch | 18.00 Dinner | 21.55

Choice of 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.

ITALIAN FEAST

Lunch | 18.20 Dinner | 21.55

Choice of Pasta: Penne, Ziti or Gemelli Choice of Sauces *(Pick Two)*: House-made Marinara, Roasted Garlic Alfredo, House Pesto or Youngstown Blush.
Choice of Toppings *(Pick Two)*: Grilled Chicken Strips, Meatballs, Portabella Mushrooms or Roasted Vegetables
All served with fresh baked Garlic Bread, Classic Tossed Caesar and House-made Assorted Cookies.
Add stuffed shells for $7.95/person

ALL-AMERICAN BACKYARD BUFFET

Lunch | 15.00 Dinner | 17.10

Hamburgers, Hot Dogs, Baked Mac and Cheese, Mustard Potato Salad, Cole Slaw, Watermelon Wedges (seasonal) and House-made Assorted Cookies

GREEK ISLAND CRUISE BUFFET

Lunch | 19.10 Dinner | 22.15

Greek Salad, Traditional Hummus and Pita Chips, Tabbouleh, Spanakopita with House-made Tzatziki Sauce, Greek Pastitsio, Chicken Souvlaki and Traditional Baklava.

RAIDER BOWL BUFFET

Lunch | 16.25 Dinner | 19.05

Crispy Popcorn Chicken, Mashed Potatoes, House-made Country Gravy, Cheddar Cheese, and Sweet Corn. Served with a Garden Salad and House-made Frosted Brownies.

SOUP 'N' SALAD

Lunch | 12.70 Dinner | 14.35

Build-Your-Own Salad Bar with Assorted Toppings such as Tomatoes, Shredded Cheese, Green Peppers, Carrots, Cucumbers, Croutons and Your Choice of Two Dressings, Fresh baked Rolls with Butter, House-made Assorted Cookies, and Soup Du Jour with Assorted Crackers.

ALL-AMERICAN BBQ

Lunch | 19.70 Dinner | 25.00

Barbecued Chicken and Barbecued Pork Ribs. Accompanied by Baked Beans, Corn on the Cob, Potato Salad, Tossed Salad and Fresh Fruit Salad. Served with Cornbread with Honey Butter and choice of House-made Pie.



CUSTOM DINNER BUFFETS

BUILD YOUR OWN DINNER BUFFET

The following buffet options are available for lunch or dinner. All buffet menus include Ice Water and Lemonade or Iced Tea.

RAIDER BUFFET

LUNCH | 19.10 DINNER | 21.45

Choice of one Signature Entree, Two Accompaniments, Garden Salad or Caesar Salad, One Traditional House-made Dessert and Fresh Baked Rolls with Butter.

HARTSHORN BUFFET

LUNCH | 20.95 DINNER | 23.40

Choice of Two Signature Entrees, Two Accompaniments, Garden Salad or Caesar Salad, One Traditional House-made Dessert and Fresh Baked Rolls with Butter.

CHAMPION BUFFET

LUNCH | 23.75 DINNER | 28.45

Choice of Three Signature Entrees, Two Accompaniments, Garden Salad or Caesar Salad, One Traditional House-made Dessert and Fresh Baked Rolls with Butter

MEAT OPTIONS

Seven Layer Beef Lasagna
Garlic and Herb Roast Beef with House-made Demi Glaze
Baked Ziti with Italian Sausage
Herb Crusted Pork Loin
Horseradish Crusted Roast Beef with House-made Demi Glaze
Braised Beef Tips over Buttered Egg Noodles

POULTRY OPTIONS

Tuscan Chicken
Chicken Marsala
Sliced Oven-Roasted Turkey Breast
Grilled Cilantro Lime Chicken Breast with Pineapple Salsa
Italian Herb Grilled Chicken with Balsamic Glaze
Blackened Chicken with Pico de Gallo with Alabama White BBQ Sauce
Grilled Chicken Bruschetta with Balsamic Glaze

VEGETARIAN AND FISH OPTIONS

Baked Rigatoni with Ricotta Cheese
Ratatouille Stuffed Portabella
Blackened Cod with Cajun Remoulade
Traditional Cheese Lasagna with House-made Marinara
Seared Atlantic Salmon with Chipotle Butter and Cilantro Pesto
Cheese-Stuffed Shells with House-made Marinara
Parmesan Crusted Cod with Roasted Garlic Cream Sauce

SIGNATURE SIDE DISHES

Au Gratin Potatoes
Buttered Corn
Seasonal Vegetable Medley
Green Bean Almandine
Honey Glazed Carrots
Classic California Blend
Baked Macaroni and Cheese
Grilled Citrus Asparagus (Seasonal)
Garlic and Rosemary Roasted Redskins
Classic Baked Potatoes with Butter and Sour Cream
Roasted Garlic Whipped Potatoes
Bacon Cheddar Whipped Potatoes
Garlic Parmesan Orzo
Hot Honey Brussels Sprouts
Balsamic Brussels
Sprouts Cider-Whipped Sweet Potatoes

TRADITIONAL HOUSE-MADE DESSERTS

Classic Layered Cakes
(Chocolate, Vanilla, Carrot or Red Velvet, Yellow Cake with Chocolate Frosting)
Traditional New York Cheesecake (Raspberry-Swirl, Salted Caramel or Chocolate Sauce)
Peanut Butter Cream Pie
Banana Cream Pie
Key Lime Pie
Chocolate Silk Pie





HOUSE-MADE HEARTH FIRED PIZZA

AVI FRESH PIZZAS

All of our pizzas are made with fresh dough made daily, upon order, with only the best ingredients. Gluten-sensitive, vegetarian, and vegan options are always available! Ask for details.

CLASSIC 16" CHEESE PIZZA | 11.50
House-made dough topped with House-made Original-recipe Pizza Sauce, Provolone-Mozzarella Cheese Blend, Parmesan Cheese and a light brush of Herb- Infused Olive Oil on the Crust.

CLASSIC 16" PEPPERONI PIZZA | 12.50
House-made dough topped with House-made Original-recipe Pizza Sauce, Provolone-Mozzarella Cheese Blend, Pepperoni, Parmesan Cheese and a light brush of Herb- Infused Olive Oil on the Crust.

VEGETABLE PIZZA 16" | 14.00
Mushrooms, Green Peppers and Onions

BUILD-YOUR-OWN PIZZA 16" | 14.65
CHOOSE UP TO THREE TOPPINGS
Pepperoni, Italian Sausage,
Green Peppers, Red Onion, Tomatoes, Roasted Red Peppers,
Sliced Mushrooms, Bacon Bits, Black Olives, Jalapenos
*Additional Toppings | 1.25





HOT APPETIZERS



PRICED PER DOZEN

BACON-WRAPPED CHICKEN SATAYS | 27.35
Tender Chicken Breast wrapped in Sugardale Bacon drizzled with House- made Pineapple-Teriyaki Glaze

MINI BEEF WELLINGTON | 22.65
Tender Beef topped with Mushroom Duxelle and baked in a Flaky Puff Pastry

MINI CRAB CAKES | 29.75
Hand-picked Mini Crab Cakes served with Cajun Remoulade

ITALIAN STUFFED MUSHROOM CAPS | 17.85
Baby Portabella Mushrooms stuffed with Spicy Italian Ground Sausage, Roasted Red Peppers, Wilted Garlic Spinach and Great Lakes Parmesan and Fresh Mozzarella Cheeses

WILD MUSHROOM CIGARS | 19.95
Wild Mushroom Duxelles wrapped in crispy fried Wonton Wrappers served with Smoked Paprika Ranch

SPANAKOPITA | 17.85
Spinach and Feta Cheese wrapped in flaky Phyllo and served with House-made Tzatziki

ADOBO CHICKEN QUESADILLA | 21.05
Slow cooked Adobo Chicken with Jack and Cheddar Cheese melted in a grilled Flour Tortilla served with Sour Cream and Salsa

ASIAN BEEF SATAY | 25.90
Tender Hand-Cut Ginger, Sriracha and Sesame Marinated Beef with your choice of Peanut-Mint Sauce, Sweet Thai Chili or Hoisin BBQ Sauce

JUMBO CHICKEN WINGS | 20.50
Choose from our House-made Sauces and Seasonings (one sauce/seasoning per dozen, please)
Sauces: Honey BBQ, Classic Buffalo, Sesame-Sriracha, Honey Mustard, Fresh Jamaican Jerk,
Served with your choice of Celery or Carrot Sticks and Bleu Cheese or Ranch Dressing

VEGETABLE EGGROLLS | 14.95
Sautéed Julienned Vegetables rolled in Crispy Golden Wonton Wraps and Served with Sweet Thai Chili Sauce

SHORT RIB AND GOUDA SLIDERS | 30.90
With Crispy Onion Straws and Horseradish Aioli

BUFFALO CAULIFLOWER WITH BLEU CHEESE DIP | 16.50
Roasted Cauliflower with Buffalo Sauce,
served with Bleu Cheese Dip

CHICKEN AND WAFFLES WITH A SPICY SYRUP 24.70
Freshly Warm Belgian Waffle topped with
a lightly Breaded Crispy Chicken Tender served with a Sweet and Spicy Maple Syrup

HOUSE-MADE PRETZEL BOARD WITH DIPPING SAUCES | 20.60
House-made Pretzels with Beer Cheese, House-made Marinara and Cream Cheese

PEPPERJACK-STUFFED ARANCINI | 15.00
Crispy Roasted Garlic Risotto Fritters stuffed with Pepperjack Cheese served with Spicy Pomodoro Sauce

SPINACH AND ARTICHOKE WONTON CUPS | 19.55
Creamy Spinach and Artichoke Dip in a crispy wonton cup

COLD APPETIZERS

SHRIMP COCKTAIL | 28.25
Served chilled with House-made Cocktail Sauce and Lemon Wedges

CLASSIC TOMATO BRUSCHETTA | 16.70
Hand-cut Balsamic-Basil marinated Tomatoes topped with Great Lakes Parmesan on House-made Crostini

ALMOND-MANGO CHICKEN SALAD PHYLLO 14.25
House-made Chicken Salad with toasted Almonds, Fresh Mango and Fresh Cilantro in a Flaky Phyllo Cup

CHEF'S HAND-ROLLED SUSHI SELECTION 24.95
Four Pieces Each of California Roll, Philadelphia Roll and Cucumber Roll served with House-made Yum Yum Sauce, Wasabi, Soy Sauce, Pickled Ginger and Chopsticks. Ask about other sushi options and upgrades!

JERK FILET CROSTINI | 29.75
Shaved Jerk Beef Tenderloin topped with Roasted Tomatoes, Goat Cheese and Balsamic Reduction

SWEET 'N' SPICY CROSTINI | 19.00
Whipped Feta on a House-made Crostini with Hot Honey Drizzle

CAPRESE SKEWERS | 18.05
Marinated Tomatoes, Mozzarella, Basil with Balsamic Drizzle

CHEF'S CHARCUTERIE BOARDS ASSORTED DOMESTIC CHEESES | 3.25 PER PERSON
Chef's choice of Select Domestic Cheeses with Crackers, House-made Crostini and Fresh Berries with Select

IMPORTED CHEESES ADD | 2.40 PER PERSON
Chef's choice of Select Imported Meats such as English Wensleydale, Gouda, Gruyere, Swiss and Havarti

SELECT DOMESTIC MEATS ADD | 3.55 PER PERSON
Chef's choice of Select Domestic Meats such as Salami, Turkey Pastrami, Pepperoni and Honey Ham

SELECT IMPORTED MEATS ADD | 5.10 PER PERSON
Chef's choice of Select Imported Meats such as Mortadella, Capicola, Genoa Salami, Prosciutto and Soppressata

GRILLED AND PICKLED VEGETABLES ADD | 2.50 PER PERSON
Chargrilled Balsamic-Marinated Zucchini, Eggplant, Yellow Squash and Red Bell Peppers with Pickled Red Onions, Carrots and Cauliflower and Premium Charcuterie Board Accoutrements such as French Cornichons, Whole Grain Mustard and Black Mission Fig Jam

BALSAMIC BLACKBERRY BRUSCHETTA | 19.00
Whipped Ricotta and Basil Balsamic- Marinated Blackberries on a House-made Crostini



MUNCHIES

QUESADILLA WEDGES
Chicken | 15.65, Cheese | 14.35 or Vegetable | 14.00 dozen

NACHO BAR | 5.20 PER PERSON
Nacho Cheese, Salsa, Sour Cream and Tortilla Chips
Add Guacamole | 2.45 Add Beef or Chicken | 2.35

HOT MINI SLIDERS | 18.85 DOZEN
Pulled Pork or Chicken, Cheeseburger, Sloppy Joe, Nashville Chicken

COLD MINI SLIDERS | 18.85 DOZEN
Turkey, Ham, Chicken, Tuna, Egg Salad, Vegetarian

HOMESTYLE CHILI BAR | 9.95 PER PERSON
Choice of Two Chilis (Vegetarian, Turkey, Beef or White Chicken Chili) With Sour Cream, Shredded Cheese, Crackers, Cornbread and Tossed Salad

CHIPS AND DIPS - PRICE PER PERSON
Choice of House-made Kettle or Tortilla Chips and One of the Following Dips:
Salsa | 2.55
Guacamole | 3.00
French Onion (served cold) | 2.55
Buffalo Chicken (served warm) | 3.50
Spinach and Artichoke (served warm) | 3.15

VEGETABLES AND DIP | 3.25 PER PERSON

CHEESE AND CRACKER TRAY | 2.75 PER PERSON

FRESH FRUIT | 3.65 PER PERSON



PIZZA PARTY | 9.40 PER PERSON
Pizza Choice of Three Toppings per Pizza, Tossed Salad with Dressing

OUR CLASSIC HOUSE-MADE HUMMUS AND PITA CHIPS
3.60 PER PERSON

SOFT PRETZELS | 18.90 PER DOZEN
Served with warm Cheese Sauce and Mustard

MINI CORN DOGS | 4.40 PER PERSON
served with your choice of dipping sauce

FRIED RAVIOLI | 5.10 PER PERSON
with House-made Marinara Dipping Sauce

STUFFED JALAPENO POPPERS | 3.35 PER PERSON
Cream Cheese stuffed, served with House-made Ranch

FRIED PICKLE SPEARS | 3.10 PER PERSON
with Ranch Dip

BONELESS CHICKEN WINGS | 3.25 PER PERSON
Crispy Wings tossed in your choice of BBQ, Classic Buffalo, Garlic Parmesan, Teriyaki, or Nashville Hot. Served with House-made Ranch Dressing.



DESSERTS



DESSERTS A LA CARTE

DESSERT BARS | 15.05 DOZEN

RICE KRISPIE TREATS | 13.15 DOZEN

MOUNT MUNCH | 3.00 PER PERSON

CUPCAKES
MINI | 9.85 DOZEN, REGULAR | 12.65 DOZEN, GOURMET SPECIALTIES | 23.45 DOZEN

BROWNIES | 11.90 DOZEN
Iced or Powdered Sugar or Fudge Topping

ASSORTED COOKIES | 9.50 DOZEN

FROSTED CUT-OUT COOKIES | 24.95 DOZEN

ICE CREAM SUNDAE BAR | 6.95 PER PERSON
Chocolate, Vanilla, 2 Syrups and 5 Toppings,
Additional Toppings | .75

TRUFFLES | 14.60 PER DOZEN

BUCKEYES | 13.50 PER DOZEN

MINI CHEESECAKES | 13.50 PER DOZEN

Gluten-Free Options Upon Request



UMU BAKERY HOUSE-MADE CAKES

Standard Decoration Included. Custom Decoration - an additional charge may apply.
SIGNATURE FLAVORS: White, Chocolate, Marble Red Velvet, or Carrot
SIGNATURE ICINGS: Buttercream, Whipped Cream, Cream Cheese

UNFILLED CAKES

8" Round Cake (Serves 8 - 10) | 20.90

Sheet Cake, Quarter (Serves 15 - 18) | 22.95

Sheet Cake, Half (Serves 25 - 30) | 40.00

Sheet Cake, Full (Serves 60 - 70) | 56.40

FILLED CAKES - CHOICE OF FILLING

8" Round Cake (Serves 8 - 10) | 22.95

Sheet Cake, Quarter (Serves 15 - 18) | 37.20

Sheet Cake, Half (Serves 25 - 30) | 51.70

Sheet Cake, Full (Serves 60 - 70) | 75.30



DESSERT RECEPTIONS

25 Guest Minimum Required
All packages come with Lemonade and Coffee
Silver Package | 12.90 Per Person
Pick Three Signature Dessert Reception Options
Gold Package | 17.25 Per Person
Pick Five Signature Dessert Reception Options
Platinum Package | 21.60 Per Person
Pick Seven Signature Dessert Reception Options

Oreo Bar
M&M Bar
Butterfinger Bar
Reese's Bar
Assorted Truffles
Lemon Bar
Snicker's Cheesecake Bar
White Chocolate Raspberry Bar
Cinnamon Roll Cheesecake Bar
Strawberry Lemonade Bar
S'mores Bar
Raspberry Cookie Tart
Strawberry Cookie Tart
Blueberry Cookie Tart

Brownie Bites
Assorted Mini Cannoli
Buckeyes
Strawberry Shortcake Bites
Whoopee Pies
Mini Cheesecakes
Chocolate, Raspberry, Blueberry, Caramel
Mini Chocolate Cream Pies
Mini Key Lime Pies
Mini Banana Cream Pies
Fresh Berry Tartlets
Classic Cupcakes
Choice of Mini, Petite or Regular

ALLERGEN SENSITIVE OPTIONS
Please add an additional 2.20 per person

Gluten Free/Dairy Free Gooey Butter Cake
Gluten Free Flourless Chocolate Cake Strawberry, Raspberry or Chocolate
Gluten Free Almond Orange Cake
Gluten Free Angel Food Cake
Gluten Free Strawberry Shortcake
Gluten Free/Dairy Free Vegan Chocolate Mousse



BEVERAGES



CANNED SODA | 1.30 PER PERSON

Assorted Pepsi Products

FULL COFFEE SERVICE | 2.60 PER PERSON

Freshly Brewed Coffee, Decaf Coffee and Hot Tea

ORANGE JUICE | 1.65 PER PERSON

HOT CHOCOLATE PACKETS | 1.25 PER PERSON

GOURMET HOT CHOCOLATE | 12.45 PER GALLON



INFUSED WATERS | 3.20 PER PERSON

AQUAFINA | 1.60 Per Bottle

16.50 per Case

FRUIT PUNCH | 1.65 PER PERSON

LEMONADE | 1.65 PER PERSON

CIDER (SEASONAL) | 2.75 PER PERSON

HOT CHOCOLATE BAR | 5.20 PER PERSON

BOTTLED JUICE | 2.00 PER PERSON

Apple, Cranberry, Ruby Red Grapefruit and Orange



ORDERING GUIDELINES

THANK YOU FOR CHOOSING AVI FRESH AT UNIVERSITY OF MOUNT UNION

ORDERING TIMELINE: All caterings should be ordered/scheduled 1 week in advance (1 week prior to your event). 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. A late booking fee of $15.00 or 15%, whichever is greater, may be added.

GUARANTEE COUNTS: A final meal count is required no later than 72 hours prior to the event and will not be decreased after this date for final billing purposes. Event billing is based on the guarantee or the number served, whichever is greater. A service charge will be added to all orders that do not meet the minimum number of guests.

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.

EVENT DELIVERIES: AVI Fresh Catering will deliver to any location on campus during the hours of 7:00AM-8:00PM Monday through Saturday. Service outside of those hours may incur a labor surcharge
For a full catering set up, there will be a $25.00 delivery charge for any event held outside of the Hoover Price Campus Center. Delivery to the Nature Center is $50.00.
For a catering that utilizes disposable small wares and does not require a catering attendant, the fee will be $15.00. China delivery charge is $50.00.

PRICING AND PAYMENT: Any meal served after 4:00 PM will be referred to as “dinner” for billing purposes. When planning an event, a UMU account number is needed for the ordering of food. When an order is to be billed without a University of Mount Union account numb er, the payment must be received before the event.

All non-campus related events will be charged a 15% Service Charge, and you are required to provide a credit card number to secure your event. For events that are not billed through a university 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.

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ARRANGING AND RESERVING A DATE: Reserve your function space. You will likely be asked to provide the following information: Name of group, date of event, time, approximate number of guests and type of event. A room must be reserved before initiating a catering request for an on-campus function.

ADDITIONAL CHARGES: All prices quoted include basic linen to cover buffet tables. Additional linens can be ordered to cover registration tables or any other tables that you may need for your event at a cost of $5.00 per table. Linen fee required anywhere on campus. Black Swirl Fee is $0.75 per person.

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.