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Signature Catering Menu

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**Ethical Culture
Fieldston School**

What We Offer

We invite you to sit back, relax and indulge in the culinary arts like never before

CATERING SERVICES

Trust is at the heart of every catered event we serve.

A sincere trust that every detail will be meticulously planned for and that excellence will be delivered with each event.

FLEXIBILITY

Whether a formal dinner or a casual luncheon for faculty, staff and students; or a backyard barbecue for associates; or lunches-to-go for school activities, AVI can provide any and all of your catering needs without hesitation. Our culinary teams will develop a customized menu for your event or pick from one of our specialized menus.

EXPERTISE

Confidence is central to each event we host, ensuring every aspect is carefully organized and executed with excellence.

PERFECT PRESENTATION

Culinary expertise coupled with our perfect presentation means your staff and students will remember a delightful catered event. All of the details from expansive floral arrangements, coordinating linens or specialized china, are seamlessly brought together. After all, excellence is in the details.

AVI FOODSYSTEMS CATERING POLICIES

1. A minimum of three business days' notice is required for all catering events. *Late requests may incur additional charges.
2. Events cancelled with less than 48-hour notice will be charged to the account on file.
3. All orders must be placed directly through Catertrax. Please contact the catering director or catering manager for assistance.
4. A minimum of 10 guests are required.
5. If a customer purchases food from a vendor not affiliated with AVI FoodSystems, it is the responsibility of the event organizer to ensure that food safety and temperature requirements are executed and free from nuts and tree nuts. All allergens must be posted and labeled appropriately. External vendors are responsible for their clean up and breakdown.
6. Additional garbage disposal container requests are the responsibility of the client. It is to be sent to the facilities department.
7. Internal customers are responsible for table and chair requests through the Fieldston Event Request Form.
8. External renters should fill out a Facilities Rental Form.
9. Any changes with the table and chair set up are to be sent to the facility department.
10. Personal Food cannot be brought on site or taken from Catering events.
11. Equipment lost or removed from catering events will be charged to account on file.
12. Costs include standard linen for food and beverages tables. *There is an additional charge for extra linen requests. The cost of linen is determined by the vendor.
13. Event organizers are encouraged to reduce our use of single use plastics by requesting compostable paper products or reusable dishware for their events.

ALCOHOL & BEVERAGE REGULATIONS

AVI Food Systems does not hold a liquor license and therefore cannot sell, purchase, or provide alcoholic beverages for any event. Should alcohol be served, the client is responsible for supplying all alcoholic beverages, and AVI staff may provide bartending service for client-supplied products in accordance with school guidelines.

LABOR COSTS

Labor charges start when the employee shift ends at 230pm, through the duration of the event and with appropriate time to break down/clean up.

SCHOOL-CLOSED DAY LABOR POLICY

Catering events scheduled on days when the school is closed (including weekends, holidays, and recess periods) require extended staffing, and additional setup/ breakdown time.

Therefore:

All labor categories (servers, utility, cooks, bartenders, chefs) will be billed at after- hours rates.

A minimum of 5 labor hours per staff member applies on closed-school days.

Servers	\$40.00/hour
Utility	\$40.00/hour
Food Prep.....	\$40.00/hour
Bartender.....	\$53.00/hour
Sous Chef.....	\$65.00/hour

AVI CATERING LABOR REQUIREMENTS

BUFFET SERVICE

(Staff Required: Chefs, Cooks, Servers, Utility)

Customer #	Servers	Cooks	Utility
1-25	2	1	1
25-50	3	1	1
50-100	4	2	2

SIT DOWN

Customer #	Servers	Cooks	Utility
1-25	2	1	1
25-50	3	1	2
50-100	4	2	2

DROP OFF | DROP OFF+PICKUP

Customer #	Servers	Cooks	Utility
1-25	2	1	1
25-50	3	1	2
50-100	4	2	2

BAR SERVICE

Customer #	Servers	Cooks	Utility
1-25	2	1	1
25-50	3	1	2
50-100	4	2	2

EVENTS OVER 100 GUESTS TBD

You're on your way to exceptional service! Here's how to get started in three easy steps:

STEP 1:

ACCOUNT SETUP

Log in to the Catertrax website portal using the QR code provided or visit <https://ecfscatering.catertrax.com> and fill out the account setup request form.

STEP 2:

CONFIRMATION

Our Culinary Support Center Team will review and complete the account setup process and send out a confirmation email with username and password.

STEP 3:

START USING CATERTRAX TO PLACE YOUR CATERING REQUEST ORDERS.

Events are considered "confirmed" once the quote and event details outlined in the quote are approved and signed off by the individual.

FOR MORE INFORMATION,
PLEASE CONTACT US:

Jennfer Rosario
Catering Director



718.329.7254
Jrosario@ecfs.org
Jrosario@avifoodsystems.com



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*Gluten sensitive &vegan options available

*Custom menu available

*Please note: our prices are subject to change
in order to keep up with market prices

Breakfast

Start any event off in the right direction



Breakfast Signature Sunrise

BREAKFAST INCLUDES COFFEE, DECAF COFFEE,
ASSORTED TEA OR JUICE

COFFEE SERVICE

\$1.03/ PERSON

Full coffee service with hot tea assortment and iced water

CONTINENTAL BREAKFAST

\$3.60/PERSON

Choice of three breakfast pastries: donuts, muffins, Danish pastries, mini scones, croissants, bagels served with creamy butter, cream cheese and fruit preserves

CONTINENTAL BREAKFAST **PLUS**

\$5.15/PERSON

Choice of three breakfast pastries: donuts, muffins, danish, mini scones, croissants, bagels served with fresh fruit and berry salad, creamy butter, cream cheese and fruit preserves

BAGEL BAR

\$1.03/ PERSON

Assorted bagels with choice of two spreads: plain cream cheese, vegetable cream cheese, maple bacon cream cheese, jalapeno-cilantro cream cheese or cinnamon-sugar cream cheese served with creamy butter

Hot Breakfast

THE SCRAMBLE

\$6.70/PERSON

Scrambled eggs, breakfast potatoes and buttermilk biscuits with your choice of bacon, pork sausage links or turkey sausage patty

KIDS BREAKFAST

\$4.63/STUDENT

Assortment of danishes, bagels, muffins or donuts served with butter, jams, cream cheese and an assorted fruit bowl. Includes juices, water and milk

DELUXE BREAKFAST

\$8.24/PERSON

Scrambled eggs, breakfast potatoes
French toast, fruit salad, assorted muffins. Choice of 2 breakfast meats: bacon, pork sausage links, turkey sausage patty or ham

OMELET STATIONS (Chef Required)

\$10.30/PERSON

Eggs and egg white omelets made to order. Choice of 4 toppings: peppers, onions, spinach mushrooms, tomatoes, ham, bacon or sausage
Choice of 2 Cheeses: cheddar, mozzarella, feta or american

ALA CARTE BREAKFAST

BREAKFAST SANDWICHES\$3.60/PERSON

Choose from the following:

Bacon, egg and cheese on a croissant
Egg and cheese on a mini bagel
Turkey sausage and cheese on a biscuit

OPEN FACED SANDWICHES \$2.83/PERSON

Choose from the following:

Bacon, egg & cheese on an English muffin,
Egg & cheese on whole wheat toast,
Egg & ham on A mini bagel

VEGAN BREAKFAST SANDWICHES\$4.00/PERSON

Choose from the following:

Vegan sausage patty and vegan cheese on an English muffin
Tofu and avocado on rye toast
Avocado on white toast

SMOKED SALMON PLATTER \$7.21/PERSON

Capers, chopped egg, diced tomatoes & diced red onions.
Served with whipped cream cheese and mini bagels

ASSORTED GREEK YOGURT BAR.....\$4.63/PERSON

Strawberry, blueberry Greek yogurt, berries, granola & honey

FRUIT AND YOGURT PARFAIT\$3.60/PERSON

Assorted fruit and berries topped with low-fat yogurt & granola

BACON OR SAUSAGE (PORK OR TURKEY)\$1.29/PERSON

FRESH FRUIT SALAD \$1.75/PERSON

HOME FRIES \$1.00/PERSON

FRESH FRUIT SALAD \$1.75/PERSON

ASSORTED BREAKFAST BOARD.....\$6.50/PERSON

Includes: mini waffles, fruit, turkey sausage, bacon and mini pastries

VEGAN BREAKFAST BREAD\$3.00/PERSON

Sandwiches & Wraps

Comforting classics & specialty creations offer flexibility for daytime events

Gourmet Sandwich Lunch

SERVED ON A PLATTER OR BOXED

\$9.27/PERSON

Includes choice of three sandwiches or wraps with potato chips, whole fruit, fresh-baked cookie or brownie, canned soda or bottled water and choice of 1 side salad

ROAST BEEF AND SWISS

Tomato, spinach and spicy brown mustard on a ciabatta roll

ROASTED PORK

Roasted pork, provolone cheese, roasted peppers, garlic mayonnaise and house-made giardiniera on a focaccia roll

BLT

Smoked pork bacon, roma tomatoes, leaf lettuce, rosemary aioli and roasted banana peppers on an Italian roll

HAM AND CHEDDAR CHEESE

Roasted fig jam and spinach on a baguette

SMOKED TURKEY AND SWISS

Sliced tomato, mixed greens with basil vinaigrette on a brioche bun

BUFFALO CHICKEN SANDWICH

Blue cheese spread, tomato and leaf lettuce on a brioche bun

CLASSIC CHICKEN SALAD

Spinach and sliced tomato on a croissant

TURKEY AND BACON

Swiss cheese, arugula, tomato and sage aioli on sliced bread

CHOICE OF SIDE SALAD

Seasonal garden, classic caesar or house

CHOICE OF 2 OF THE FOLLOWING PROTEINS

Chicken, sliced flank steak, tofu, tempeh or tuna



Vegetarian | Vegan

SERVED ON A PLATTER OR BOXED

\$8.50/PERSON

BALSAMIC GRILLED VEGETABLES

Spinach, tomato and charred onion jam on a focaccia roll

HUMMUS

Shredded carrots, roasted tomatoes and broccoli on a spinach wrap

FRESH MOZZARELLA & TOMATO

Sliced fresh mozzarella, roma tomatoes, fresh basil and olive oil on an Italian roll

GRILLED PORTOBELLO MUSHROOM

Braised red cabbage, roasted red peppers and goat cheese with sundried tomato and roasted garlic spread on a wrap



Fresh Salad Lunches

Half Tray

\$16.45

Serves 10 - 15 people

Served with assorted cookies and soda

Full Tray

\$32.95

Serves 15 - 20 people

GRILLED CHICKEN CAESAR

Crisp Romaine Lettuce Topped With Grilled Chicken Breast, Shaved Parmesan And House-Made Croutons With A Creamy Caesar Dressing

FLANK STEAK

With Julienne Vegetables, Cucumber, Tomato, Wonton Crisps And Balsamic Vinaigrette

ROASTED VEGETABLE

Roasted Marinated Bell Peppers, Eggplant, Zucchini, Green Onions, Roma Tomatoes And Corn. Served Over A Bed Of Green Leaf Lettuces With Balsamic Vinaigrette

GRILLED CHICKEN CAESAR

Crisp Romaine Lettuce Topped With Grilled Chicken Breast, Shaved Parmesan And House-Made Croutons With A Creamy Caesar Dressing

GREEK

Cucumbers, Vine-Ripened Tomatoes, Bell Peppers, Feta Cheese, Kalamata Olives, Red Onions With Greek Vinaigrette and Pita Triangles

Salad Buffet

\$8.75/ PERSON

(Minimum 10 People)

Includes Dinner Rolls with Butter, Cookies and choice of Soda or Bottled Waters

CHOOSE 2 OF THE FOLLOWING:

Arugula, Spring Mix, Baby Spinach, Romaine

YOUR CHOICE OF 5 TOPPINGS:

Grape Tomatoes, Shredded Carrots, Cucumbers Peppers, Red Onion, Mushrooms, Blue Cheese, Shredded Parmesan, Chickpeas, Black Beans Croutons And Olives

YOUR CHOICE OF 1 DRESSING:

Olive Oil & Vinegar, Balsamic, Caesar Ranch, Italian Or Thousand Island

YOUR CHOICE OF 2 PROTEINS:

Chicken, Sliced Flank Steak, Tofu, Tempeh, Tuna



Classic Luncheon Buffet

(REQUIRES CHEF) \$13.39 PER PERSON

1 salad and 2 accompaniments

Served with assorted dinner rolls and butter, cookies, brownies, iced tea, lemonade, coffee, decaf or tea



Includes 2 Entrees:

ROASTED CHICKEN PROVENCAL

Chicken, plum tomatoes, garlic and fresh herbs

MISO GLAZED CHICKEN

Grilled chicken breast brushed with miso glaze, then drizzled with a chili-garlic vinaigrette

MARINATED FLANK STEAK

Balsamic and rosemary marinated flank steak with red wine sauce

CIDER BRINED PORK LOIN

Pork loin soaked in an apple cider brine, roasted and topped with a charred scallion vinaigrette

EGGPLANT ROLLATINI (VEGAN)

Eggplant rollatini in roasted tomato sauce

GREEN THAI CURRY TEMPEH (VEGAN)

With charred red peppers and roasted bok choy

Accompaniments

Roasted Broccoli and Cauliflower

Smashed Yukon Gold Potatoes

Herb Roasted Potatoes Roasted

Root Vegetables

Roasted Green Beans

Salads

Seasonal Garden

Classic Caesar

Quinoa and Spinach

Watercress

Hors D'oeuvres

CHOICE OF THREE

Cold Selections

\$3.09 /PERSON

Shrimp Avocado Toast

Smoked Salmon Tea Sandwich

Hummus and Veggie Mini Roll Ups

Antipasto Skewers with Mozzarella,
Tomato, Basil, Cured Meat and Lemon
Mosto Oil Drizzle

Curried Chicken with Sun-dried
Cherries on Parmesan Crisp

Eggplant Caponata Crostini

Portobello Pinwheels with Arugula and
Boursin Cheese

Shrimp Shooters with Horseradish
Cocktail Sauce

Smoked Turkey, Arugula and Dried
Cranberry Pinwheels

Veggie Crudité Shooters with Flavored
Hummus

Parmesan Bruschetta on a Crostini with
Micro Arugula

Hot Selections

\$3.35/PERSON

Spanakopita

Pigs In The Blanket

Beef Tenderloin Crostini

Mini Assorted Quiche

Jalapeño Poppers

Chicken Skewers

Vegetable Samosa

Macaroni and Cheese Bites

Vegetable Spring Rolls

Mini Chicken Quesadillas

Mini Cheese Quesadillas

Arancini with
Roasted Tomato Sauce

Chicken Pot Stickers with
Sweet Soy Sauce



Dinner

Premium Dinner Buffet

(REQUIRES CHEF) \$15.96/PERSON

1 salad and 2 accompaniments. Served with assorted dinner rolls and butter, cookies, brownies, iced tea, lemonade, coffee, decaf or tea

INCLUDES 2 ENTRÉES LISTED BELOW:

HERB GRILLED CHICKEN
Citrus and tomato relish

ROASTED CHICKEN BREAST
Caramelized red onions and fig jus

ROASTED TRI-TIP BEEF
Roasted shallots and marsala mushroom ragout

SLOW ROASTED BEEF BRISKET
Honey-chipotle glaze

GRILLED EGGPLANT MEDALLIONS (VEGAN)
Roasted red peppers, wilted spinach, and Moroccan chermoula sauce

LEMONGRASS BRAISED TOFU (VEGAN)
Rice wine-pickled cucumber and green Thai curry sauce

Served Dinner

(REQUIRES CHEF) \$20.60/PERSON

Chef's choice of 2 sides and 1 side salad

Served with lemon bars, assorted rolls, butter,
fruit infused water, iced tea, lemonade, coffee, decaf or tea

INCLUDES 1 ENTRÉE LISTED BELOW:

ROASTED CHICKEN BREAST
Wild mushroom risotto, braised greens and
charred onion thyme juice

BALSAMIC & ORANGE MARINATED CHICKEN
Confit potato mash, green beans and garlic
and herb butter

RED WINE BRAISED BONELESS SHORT RIB
Smoked cheddar potato terrine, roasted
vegetables and short ribbed reduction

BLUE COD
With pickled vegetable salad

SEARED SALMON
Horseradish potato puree,
roasted asparagus and charred
tomato sauce

HERB GRILLED PORTOBELLO STEAK
Kale pesto, warmed tricolor
fingerling potato, caramelized
cauliflower, roasted tomatoes
and green beans

Salads

Iceberg wedge Garden
Kale Brussels sprouts
Caesar

Accompaniments

Herb roasted sweet Butter garlic asparagus
potato
Grilled root vegetable
Roasted fingerling
potato Rice pilaf



Around The World Flavors

(REQUIRES CHEF)

All served as a buffet or action station iced tea, lemonade, cookies or brownies

Option #1

\$8.76/PERSON

Includes:

Seasonal Beef
Seasoned Chicken
Black Beans
Shredded Lettuce
Fresh Tomatoes
Cheddar Cheese
Salsa
Sour Cream
Guacamole

Option #2

\$9.27/PERSON

Includes:

Fresh rolls
Seasonal Salad
All Beef Burgers
All Beef Hot dogs
Veggie Burgers
Baked Beans
Grilled Corn
Condiments
Watermelon Wedges
(or Seasonal Fruit)
Potato Salad, Macaroni Salad
or Coleslaw

Option #3

\$6.18/ PERSON

Includes:

Braised Tofu
Marinated Chicken
Steamed Rice
Lo Mein Noodles
Napa Cabbage Slaw
Tempura Fried Green Beans
Thai Curry Sauce
Sweet Chili Sauce

Option #4

\$6.00/PERSON

Includes:

Chana Masala
Basmati Rice
Naan Bread
Vegetable Curry



Beverages

A la Carte Beverages

Carafe (C)

Serves 8 -10

Beehive (B)

Serves 30 - 40

*(3 Gallons)



Orange Juice (C).....	\$6.18
Apple Juice (C)	\$6.18
Cranberry Juice (C)	\$6.18
Iced Tea (B)	\$4.12
Lemonade (B)	\$4.12
Berry Sparkling Water (B)	\$6.00
Lemon Infused Water (B)	\$4.12
Fruit Infused Water (B)	\$5.15
Strawberry Lemonade (B)	\$5.15

Hot Beverages

\$1.54/PERSON

Includes:

Hot Chocolate
Apple Cider



Desserts

Chocolate Chip Cookies.....	\$1.00/PERSON
Oreo Cheesecake Shooters.....	\$2.83/PERSON
Strawberry Cheesecake Shooters.....	\$2.83/PERSON
Brownie Cheesecake Shooters.....	\$2.83/PERSON
Rice Krispies Treats.....	\$1.03/PERSON
Brownies	\$1.54/PERSON
S'mores.....	\$1.03/PERSON
Lemon Bars	\$1.03/PERSON
Italian Pastries.....	\$2.06/PERSON
Cupcakes	\$1.80/PERSON

Sundae Bar

\$5.15/PERSON

Includes:

Choice of Vanilla or Chocolate Ice Cream
Chocolate or Caramel Sauce
Chocolate Chips or Rainbow Sprinkles
Whipped Cream

Dessert Board

\$5.15/PERSON

Includes:

Black and White Cookies and Italian Pastries



Student Options

After School Snacks

Cheese Sticks, Crackers and Fruit.....	\$2.58/PERSON
Pretzels.....	\$0.40/PERSON
Goldfish	\$0.50/PERSON
Pop Chips	\$1.00/PERSON
Sun Chips	\$0.40/PERSON
Whole Fruit.....	\$0.75/PERSON



Pizza Menu

Cheese Pizza.....	\$11.09/Each
Vegetable Pizza	\$14.09/Each
Pepperoni Pizza	\$14.09/Each
Sausage Pizza	\$14.09/Each

Student Parties

FRIO FRIO PARTY \$4.38/ PERSON
Includes shaved ice and fruit flavored syrups

SPANISH CLASS FIESTA \$12.36/ PERSON
Custom menu discussed with Chef to provide students with a varied
spread of Spanish Cuisine

QUESADILLA MAKING PARTY..... \$TBD
Includes ingredients to make cheese quesadillas

CHURROS AND HOT CHOCOLATE \$4.12/ PERSON

HASK SANDWICH MAKING PARTY\$360.50
Per order we provide turkey, cheese, whole fruit, water bottles and brown bags
for 100 sandwiches

CELEBRATION PACKAGE \$Market Value
Includes a sheet cake of occasion, served with coffee, decaffeinated coffee,
tea and iced water

Additional Offerings

Bagged Lunches

(Part of Board Program as lunch substitute for class trips)

Includes one sandwich listed below, whole fruit,
chips and water

- Ham or Turkey Sandwich
- Cheese Sandwich
- Turkey and Cheese Sandwich
- Ham and Cheese Sandwich
- Bagel with Cream cheese
- Bagel with Sun Butter and Jelly

Services

Bar Set Up.....	TBD
Paper Goods	TBD
Rental Services	TBD
Linens	At Market Value

Health Office

Case of Soda.....	\$12.36
Case of Water (8oz)	\$15.45
Box of Lipton Tea	\$3.39
Bottle of Honey	TBD
Case of Crackers	TBD
Case of Cups (10oz)	TBD
Case of Cheese Sticks.....	TBD



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