

FingerLakes
COMMUNITY COLLEGE

Catering Guide

By AVI



Fresh
THE FAMILY DIFFERENCE IN HOSPITALITY SERVICES



Welcome to Finger Lakes 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.

ORDERING INFORMATION

Please include the following information when placing an order:

- 1. Event Name
- 2. Your name, email, and phone number
- 3. Date of Event
- 4. Location of Event
- 5. Time of Service
- 6. Menu Selections
- 7. Guess Count
- 8. Pick-up or Delivery
- 9. Less than 48 hours notice of change or cancellation may result in no refund

Please contact your local AVI Representative for more details.

Lori Scales
LScales@AVIFoodsystems.com or FLCCCaterting@AVIFoodsystems.com
585.785.1827

Thank you for the oppurtunity to serve you!

Table of Contents

Beverage Selections	3
Breakfast Buffets	5-6
Breakfast A La Carte	7
Boxed Lunch Selections	9
Signature Sandwiches	10
Lunch Buffet Selections	11
Hot Themed Buffets	14-15
Hot Hors d'Oeuvres	17
Cold Hors d'Oeuvres	18
Displays	19
Plated Dinners	21
Pizza Selections	23
House-made Desserts	25
Bar Service Selections	27



Beverages

Freshly Brewed Coffee, Decaffeinated and Hot Tea	1.75 Per Person
Small Pot	20.60
Large Pot	38.20
Hot Chocolate Bar	3.20 Per Person
Spread of Chocolate Cocoa Mix, Whipped Cream, Crushed Peppermint, Cinnamon Sticks, Chocolate Sprinkles and Mini Marshmallows	
Orange Juice, Apple Juice or Cranberry Juice	1.80 Per Person
Bottled Juice	3.40 Per Person
Bottled Water	2.60 Per Person
Infused Ice Water	12.39 Per 3 Gallons
Select from Citrus, Lemon and Mint, Berry, Melon or Lemon and Cucumber	
12 oz. Soda	1.79 Per Person
Pepsi, Diet Pepsi, Mountain Dew or Ginger Ale	
20 oz. Soda	3.29 Per Person
Pepsi, Diet Pepsi, Mountain Dew or Ginger Ale or Sierra Mist	
Ice Tea or Lemonade	17.99 Per 3 Gallons
Ice Tea	7.70 Per Gallon





Breakfast Buffet Selections

Please allow for a minimum of 15 Persons for buffet selections

Classic Continental Breakfast | 7.90 Per Person

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

Good Morning | 11.00 Per Person

- Assortment of Freshly Baked Whole Grain Muffins and Low-fat Vanilla Yogurt with Seasonal Fruit and Granola
- Freshly Brewed Coffee and Tea
- Orange Juice and Water

Sunrise Starter | 11.75 Per Person

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

All American Breakfast | 14.70 Per Person

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



Build – Your – Own Buffet | 17.50 Per Person

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 2.20 Per Person
Assorted Yogurt 2.50 Per Person
Fruit Display 3.50 Per Person

Chef Attended Omelet Station | Chef Fee 156.00

Omelets Made to Order with a selection of the
following ingredients:
Shredded Cheese
Baby Spinach
Broccoli
Green Peppers
Onions
Mushrooms
Tomatoes
Ham 10.40
Sausage 11.50
Bacon 11.50

Yogurt and More | 9.40 Per Person

Low-fat Vanilla Yogurt and Greek Yogurt
Fresh Strawberries and Blueberries
House-made Granola
Assorted Muffins

Breakfast A La Carte

Minimum order of one dozen

Muffins | 18.60 Per Dozen

Fresh Baked Assortment

Assorted Danish | 18.60 Per Dozen

Cherry

Assorted Scones | 19.10 Per Dozen

House-made Cinnamon Rolls | 24.85 Per Dozen

Seasonal Fresh Fruit Tray | 4.60 Per Person

Assorted Bagels with Butter, Cream Cheese and Jam 31.00

Individual Yogurt Parfaits | 4.80 Per Person

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

Fresh Whole Fruit | 1.60 Per Person

NY State Apples, Oranges and Bananas

Donuts | 1.55 Per Person

Per Dozen | 15.45

Donut Holes | 17.00





BOXED LUNCHES & BUFFETS

Boxed Lunch Selections

Standard Lunch Box | 14.30 Per Person

Select Three: Turkey, Ham, Chicken, Salad, Egg Salad or Grilled Vegetable and served with Whole Fruit, Potato Chips, Bottled Water and Bakery Cookies

Deluxe | 14.90 Per Person

Select Three: Turkey, Ham, Chicken, Salad, Egg Salad or Grilled Vegetable and served with Whole Fruit, Potato Chips, Bottled Water and Bakery Cookies

Executive | 14.10 Per Person

Select Three: Turkey, Ham, Chicken, Salad, Egg Salad or Grilled Vegetable and served with Whole Fruit, Potato Chips, Bottled Water and Bakery Cookies

V.I.P. | 19.85 Per Person

Includes Fresh Fruit andn Cheese Plate, Chips, or Pretzels

Select one of the following Sandwiches or Wraps

- Roasted Turkey and Herb Boursin on Fresh Ciabatta Roll
- Waldorf Chicken Salad
- Tomato and Mozzarella on Ciabatta Roll
- Grilled Chicken on Sun-dried Tomato Wrap
- Grilled Vegetable on a Spinach Wrap

Select one of the following Side Salads

- Garden Salad
- Spinach and Berry Salad
- Caesar Salad

Choose one of following Desserts

- Deluxe Bakery Cookies
- Chocolate Chip Bar

Signature Sandwiches

All selections are served with water and dill pickle spear.
A minimum of three orders per selections.

Turkey Club Ciabatta | 10.20 Per Person

Provolone Cheese, Mixed Greens and Tomato

Chicken Salad Ciabatta | 10.20 Per Person

Traditional Chicken Salad with Celery and Onions on a Petite Croissant

Grilled Chicken Ciabatta | 10.20 Per Person

Grilled Chicken Breast on Ciabatta Roll with Lettuce, Tomato and Roasted Red Pepper Mayonnaise

Grilled Vegetable Wrap | 9.90 Per Person

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

Grilled Portabella Wrap | 9.90 Per Person

Marinated Portabella Mushrooms on Italian Bread with Red Pepper, Artichoke Hearts, Provolone Cheese and Pesto

Lunch Buffet Selections

Please allow for a minimum of 15 Persons
Add a cup of house-made soup to any selection for 3.75 per person

Salad Buffets | 19.40 Per Person

All Salad Buffets are served with Fresh Baked Rolls with Butter and Assorted Bakery Cookies or Brownies, Ice Water, Ice Tea, or Lemonade

Cobb Salad

(Spring Mix or Romaine)

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 Vinaigrette or Italian Dressing

Chicken Caesar Salad

Romaine Lettuce, Grilled Chicken, Tomato Wedges, Sliced Peppers, Croutons and Caesar Dressing
(Substitute Salmon for an additional 5.10 per person or Chicken and Tofu for an additional 3.50 per person)

SANDWICHES AND WRAPS

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

Deli Wraps | 16.40 Per Person

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

Classic Deli | 16.40 Per Person

Served with a Choice of Pasta Salad, Potato Salad OR Garden Salad, Potato Chips and Bakery Cookies
Build Your Own Sandwich: Sliced Ham, Roasted Turkey, Salami, American Cheese, Assorted Breads, Lettuce, Tomato, Olives and Pickles

Executive Deli | 19.45 Per Person

Served with Bakery Cookies or Brownies

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



Side Selections

Fresh Sliced Seasonal Fruit	3.05 Per Person
House-made Potato Chip	2.50 Per Person
Individual Caesar Salad	1.30 Per Person
Italian Pasta Salad	2.80 Per Person
Macaroni Salad	2.80 Per Person
Dijon Herb Potato Salad	2.80 Per Person



Hot Themed Buffets

Please allow for a minimum of 15 Persons

Mexican Buffet | 20.70 Per Person

Choice of Seasoned Chicken, Beef or Grilled Vegetables accompanied by Spanish Rice, Refried Beans Pressed Flour Tortillas, Guacamole, Sour Cream, Shredded Lettuce, Fresh Salsa, Tri-Color Tortilla Chips and Assorted Bakery Cookies

Italian Dinner | 23.15 Per Person

Tossed Garden Salad or Caesar Salad, Meat, or Vegetarian Lasagna, Sautéed Seasonal Veggies, Garlic Breadsticks and New York Style Cheesecake

All American | 18.65 Per Person

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

Choose Two Sides

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

*Additional Fee of 35.50 per hour for on-site grilling

Backyard Barbecue | 26.15 Per Person

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

*Additional Fee of 35.50 per hour for on-site grilling

Thanksgiving Style | 24.05 Per Person

Includes Oven Baked Rolls with Butter Sliced Slow Roasted Turkey Breast, Traditional Bread Stuffing, Candied Yams, Broccoli Au Gratin, Mashed Potatoes, Gravy, Cranberry Sauce, Mixed Greens with House Vinaigrette, and Pumpkin Pie with Whipped Topping

Grand Dinner | 32.75 Per Person

Includes Oven Baked Rolls with Butter Pre-Set Mixed Green Salad with House Vinaigrette Chef Carved Top Sirloin Beef with Au Jus and Slow Roasted Turkey Breast served with Roasted Redskin

Potatoes and Seasonal Vegetables, Chef Attended Action Station with Assorted Pastas, Marinara, Alfredo, and Pesto Sauces

Hot Themed Buffets

Please allow for a minimum of 20 Persons

Create Your Own | 24.50 Per Person

Includes Oven Baked Rolls with Butter

(please choose a maximum of two entrée selections)

Select One Salad

Mixed Greens with House Vinaigrette, Classic Caesar Salad, Spinach Salad with Raspberry or Balsamic Vinaigrette, Garden Salad with Ranch and Italian Dressings

ENTRÉE SELECTIONS

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

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

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

Barbecue Beef Slow-braised, Coffee-rubbed Roast Beef Brushed with a Smoky Barbecue Sauce

VEGETARIAN ENTRÉES

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

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

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

Grilled Portobella Mushroom Stuffed with Garlic Marinated Tofu, topped with Sautéed 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 Ziti
Pasta Primavera

Select One Vegetable Option

Green Beans
Honey Glazed Carrots
Sautéed Spinach
Seasonal Vegetable Medley
Sautéed Squash and Zucchini

Select One House-made Dessert

Layer Cake
Cupcake
New York Style Cheesecake with Strawberries or Cherries
Strawberry Shortcake
Chocolate Mousse Cup
Apple Crisp





HORS D'OEUVRES

Hot Hors d'Oeuvres

All Hors d'Oeuvres are priced per piece. A minimum of 25 per Hors d'Oeuvre selection. Attendants and staffing will be charged at the current billing rate at the time of booking.

Spinach and Artichoke Dip (served with Pita Chips)	SERVES 25 PEOPLE58.70 Per Dozen
Buffalo Chicken Dip (served with Tortilla Chips)	58.70 Per Dozen
Cocktail Meatballs (Choose: Basil Marinara, Sweet Chili or Honey Garlic)	28.30 Per Dozen
Jumbo Chicken Wings (served with Celery and Bleu Cheese or Ranch)	2.00 Each
Mini Spring Rolls (served with Sweet and Sour Dipping Sauce)	37.05 Per Dozen
Grilled Chicken Skewers	37.05 Per Dozen
Spanakopita (served with Tzatziki)	37.05 Per Dozen
Mini Crab Cakes (served with Remoulade Sauce)	37.05 Per Dozen
Stuffed Mushrooms SAUSAGE OR VEGAN	29.35 Per Dozen
Mini Sliders (Choose: 2 – Barbecue Pork, Buffalo Chicken, Roasted Veggie or Philly Cheesesteak	39.00 Per Dozen



Cold Hors d'Oeuvres

All Hors d'Oeuvres are priced per piece. A minimum of 25 per Hors d'Oeuvre selection
Attendants and staffing will be charged at the current billing rate at the time of booking

Mediterranean Antipasto Skewers	39.80
Curried Chicken Phyllo Cups	37.05
Tequila Lime Shrimp Phyllo Cups	37.05
Filet Mignon Crostini	55.00
Caprese Skewer	21.60



Displays

Gourmet Cheese and Crackers | 4.70 Per Person
Hand selected array of Domestic and Imported Cheeses served with a variety of Crisp Crackers

Fresh Fruit Display | 4.60 Per Person
Fresh Seasonal Fruit

Fresh Vegetable Display | 4.20 Per Person
Served with House-made Ranch Dipping Sauce

Hummus Trio with Pita Chips | 3.90 Per Person
Traditional, Roasted Red Pepper, and Seasonal Hummus

Charcuterie Display | 8.00 Per Person
Provolone Cheese, Hard Genoa Salami, Prosciutto Wrapped Melon, Marinated Artichokes, Roasted Pepper, Assorted Olives, Tuscan Green Bean Salad, Fresh Basil and Mozzarella, Olive Oil and Crusted Breads

Tortilla Chips and Salsa | 2.90 Per Person
Tri-Color Corn Tortilla Chips served with Fresh Salsa

Nacho Grande | 6.75 Per Person
Tri-Color Corn Tortilla Chips, Tomatoes, Olives, Jalapeños, Ground Beef and Onions served with Salsa and Sour Cream





PLATED DINNERS

Plated Dinners

Served with chef's choice of sides and one selection from our house-made desserts.

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 Sautéed 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 a Roasted Garlic Chimichurri

Herb Roasted Beef

Tender inside Round of Beef Crusted with Fresh Herbs and served with Au Jus

VEGETARIAN

Toasted Vegetable Tart

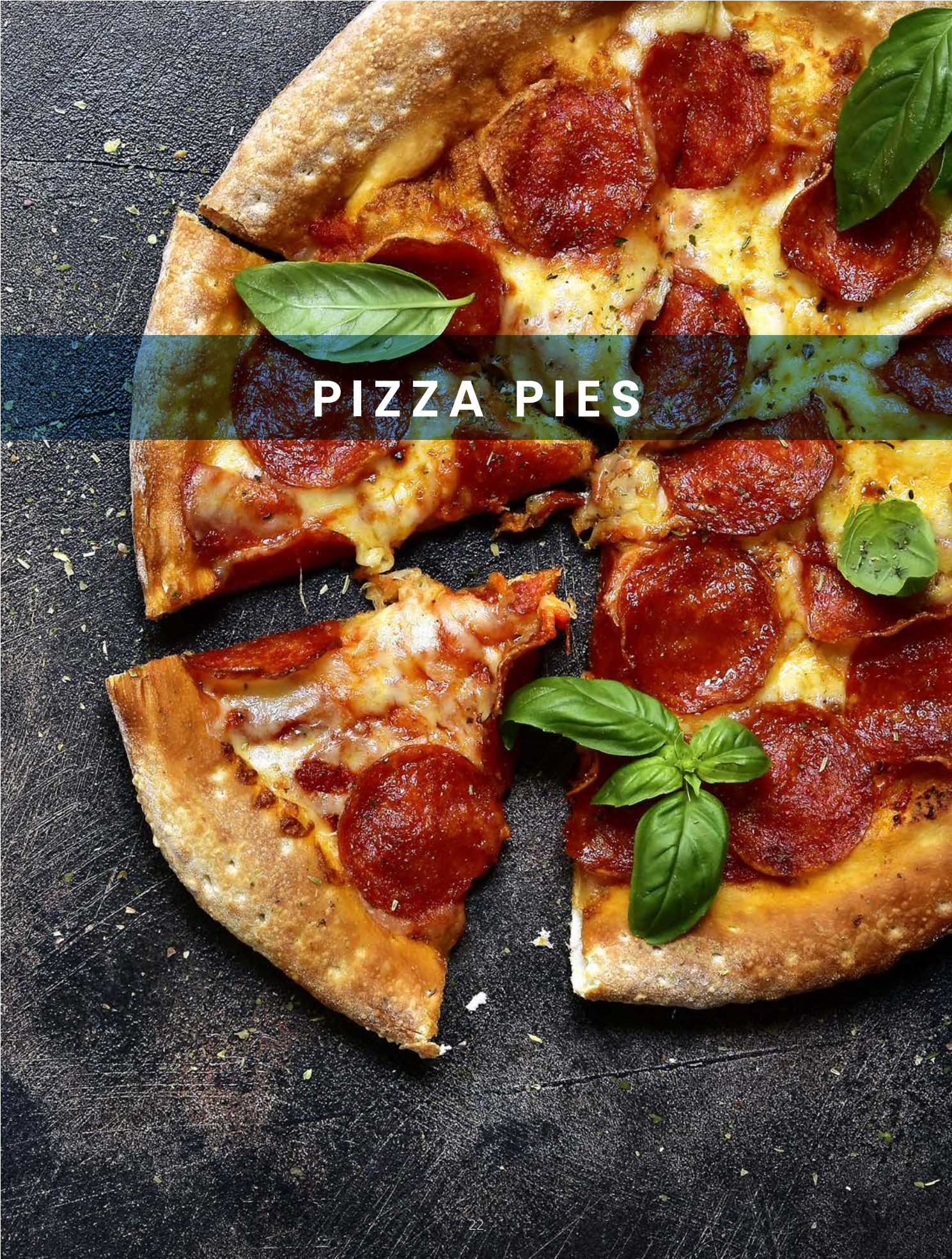
with Ricotta Spread with Shaved Parmesan and Arugula

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 and Roasted Red Pepper Coulis



Pizza Selections

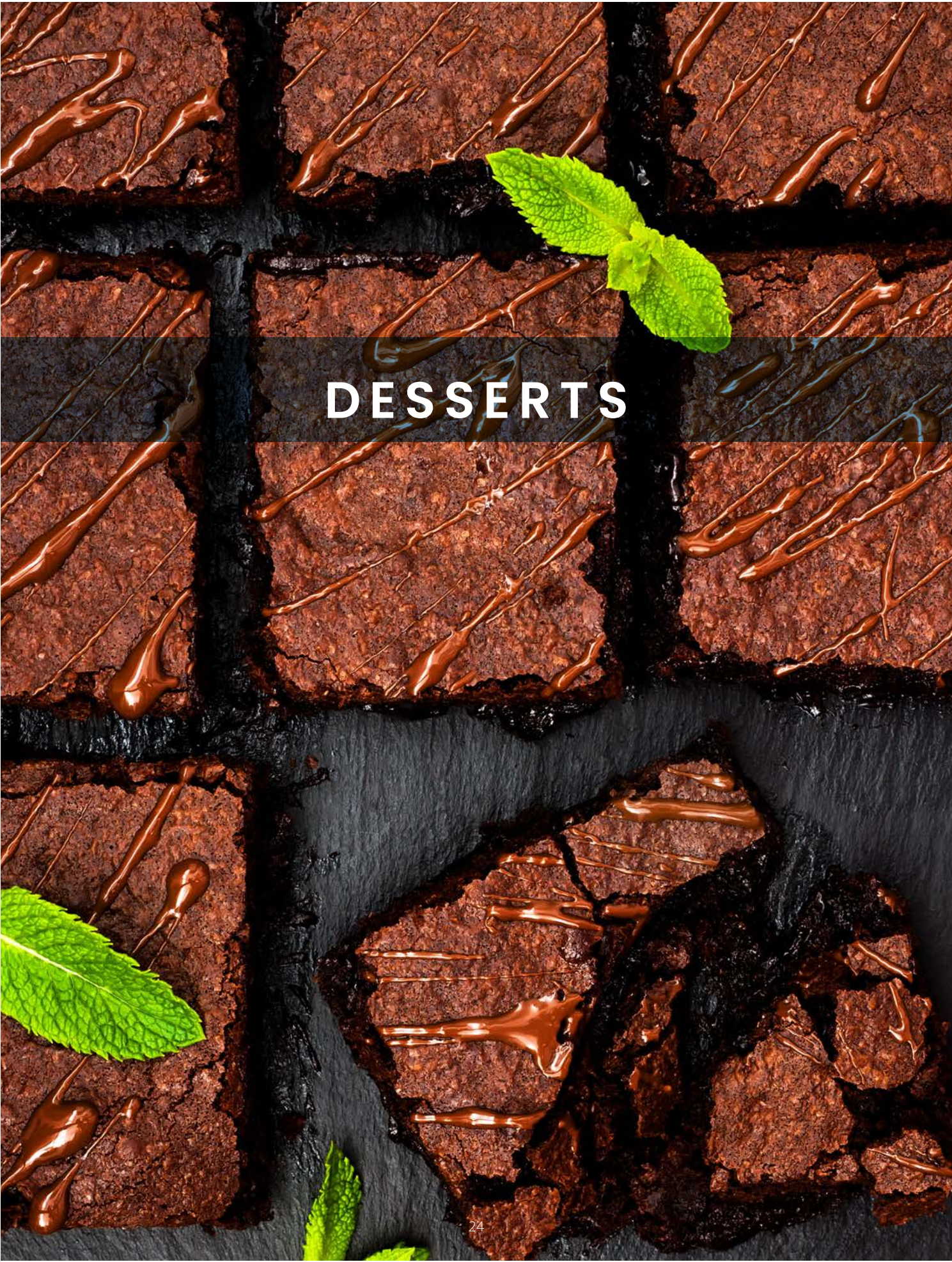
16 in. – 8 Slice Cut Rounds
24 in. – Cut Sheet Pizzas

Cheese Pizza | 15.50 Round 29.00 Sheet
Additional Toppings | 1.50 Round 4.50 Sheet
Pepperoni, Sausage, Ham, Bacon, Bell Peppers, Banana Peppers, Onions, Mushrooms, Olives, Baby Spinach and Tomatoes

Specialty Pizza | 20.50 Round 40.25 Sheet
Buffalo Chicken
Philly Steak with Peppers and Onions
Chicken Bacon Ranch
Meatlovers

Dessert Pizza | 17.50 Round 34.00 Sheet
S'mores
Blueberry Cheesecake
Cherry Jubilee
Apple Crisp





House-made Desserts

Assorted Bakery Cookies	10.20 Per Dozen	Chocolate Mousse Cup	25.55 Per Dozen
Assorted Dessert Bars Berry Crumble, Lemon and 7 Layer	19.20 Per Dozen	Chocolate Covered Strawberries	24.50 Per Dozen
Fudge Brownies	20.30 Per Dozen	New York Style Cheesecake	4.65 Per Slice
Blondies	20.30 Per Dozen	Assorted Seasonal Pies	17.00 Each
Rice Crispy Treats	15.50 Per Dozen	1/4 Sheet Cake	32.00 Each
Seasonal Fruit Crisp	20.65 Per Dozen	Half - Sheet Cake	49.00 Each
		Full - Sheet Cake	70.00 Each

Ice Cream Social | 7.70 Per Person
Includes Vanilla or Chocolate Ice Cream

Select Four Toppings

Rainbow Sprinkles	Caramel Sauce	Marshmallow Cream	Rainbow Sprin-
Chocola Sauce Cream	Chocolate Chips	Chopped Peanuts	Whipped





BAR SERVICE

Bar Service Selections

All bar set-ups will include a 40.00 per Hour Bartending and Service Fee, minimum 2-hour Bar and a 65.00 Licensing Fee. A minimum of two weeks notice is required to obtain an alcohol permit. Please note that AVI will not provide or serve alcohol without this permit.

Bottled Beer | 6.00 Each

Assorted Domestic Bottled Beers

House Wine | 7.00 Each

Cabernet Sauvignon
Chardonnay
Pinot Noir
Riesling

House Liquor | 8.00 Each

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

Gin
Whiskey
Schnapps

Rum
Vodka
Amaretto

Scotch
Bourbon
Tequila

Soda | 2.00 Each

Wine Open Bar Service | 10.67 Per Person for One Hour

An additional 6.00 will be charged for each Person every additional hour.

Wine and Beer Open Bar Service | 14.29 Per Person for One Hour

An additional 8.50 will be charged for each Person every additional hour.

Full Open Bar Service | 17.79 Per Person for One Hour

An additional 9.75 will be charged for each Person every additional hour.



2590 Elm Road N.E. ■ Warren, OH 44483 ■ P 330.372.6000 ■ AVIFoodsystems.com

Rev. 09/11/2026