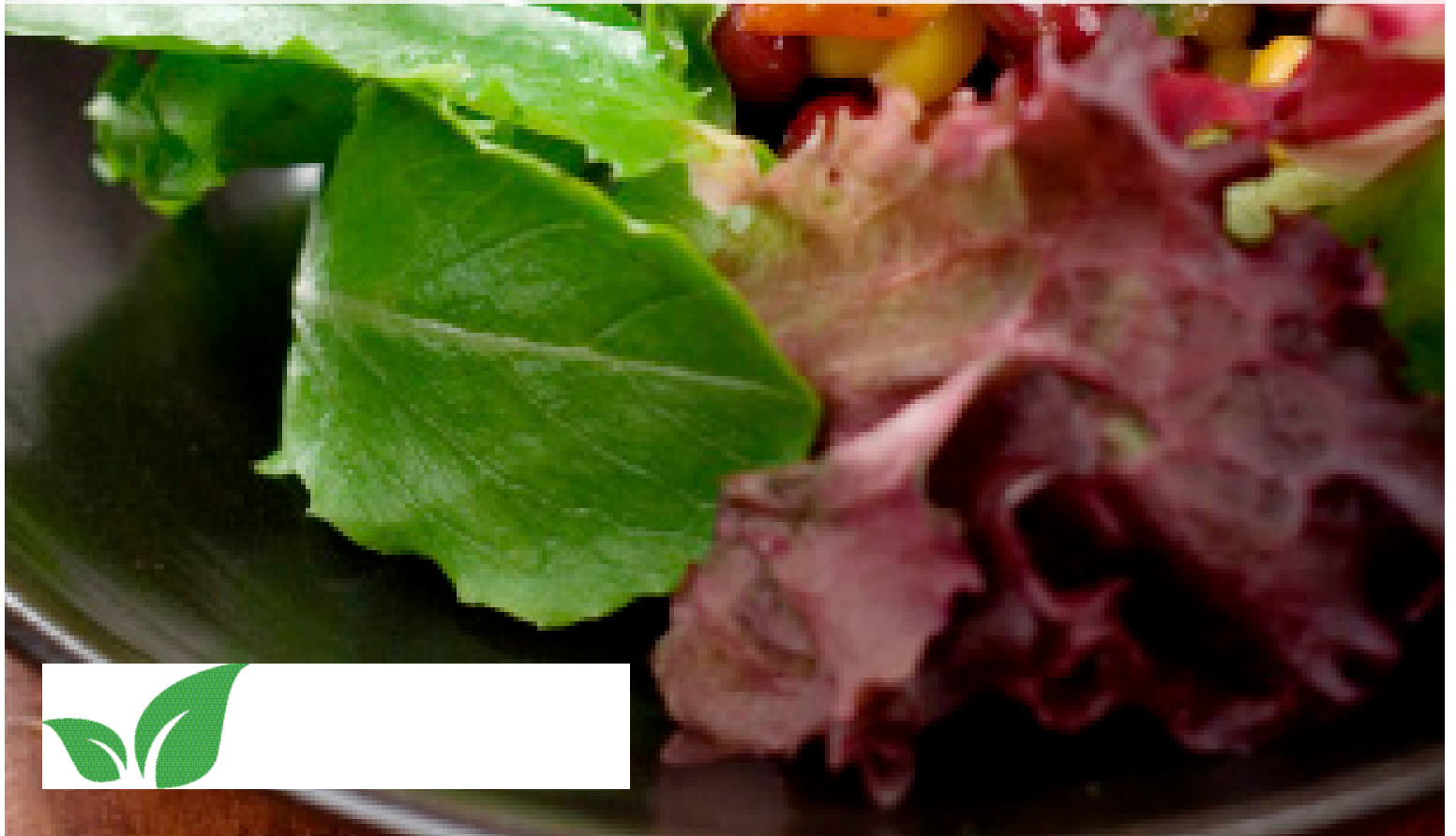




# SIGNATURE CATERING

By AVI



## FRESH START BEVERAGES

FULL COFFEE SERVICE | 3.15 per person

Regular and decaffeinated coffee, hot tea assortment with milks, cream and sugar

INFUSED WATER | 6.15 per gallon

Choice of Citrus, Cucumber Mint, Lemon Raspberry, Melon or Berry

JUICE | 12.00 per gallon

Choice of Cranberry, Orange or Apple Juice

## FRESH START BREAKFAST

CONTINENTAL | 7.25 per person

Assortment of breakfast pastries served with full coffee service and orange juice.

A CLASSIC START | 9.75 per person

Assortment of fresh sliced fruit, muffins, danishes and bagels served with cream cheese, butter and jams. Full coffee service and orange juice.

A HEALTHY MORNING | 9.75 per person

Assortment of low fat muffins and blueberry scones, low fat vanilla yogurt with fresh berries and granola. Full coffee service and orange juice.

MORNING AGENDA | 17.05 per person

French Toast or pancakes served with warm maple syrup and butter, scrambled eggs and choice of two - Bacon, Sausage or Potatoes O'Brien. Full coffee service and orange juice.

FRENCH BISTRO | 12.50 per person

Quiche, assorted breakfast pastries and muffins, fresh sliced fruit, full coffee service and orange juice.

PRESIDENTIAL BREAKFAST | 15.00 per person

Scrambled eggs, choice of bacon, sausage or ham, assorted breakfast pastries and muffins, fresh sliced fruit, full coffee service and orange juice.

## ADDITIONAL BREAKFAST MENU ITEMS

Danishes | 8.50 per dozen

Assorted mini muffins | 7.20 per dozen

Breakfast bread | 7.20 per loaf

Cinnamon Rolls | 11.65 per dozen

Assorted mini bagels served with cream cheese, butter and jams | 5.50 per dozen

# BREAKFAST



## CREATE YOUR OWN SALAD | 13.80 per person

*Includes whole grain roll, lemonade and iced tea and house-baked cookies for dessert*

### GREENS SELECT TWO

*Spring Mix, romaine, iceberg mix or spinach*

### VEGETABLE TOPPINGS SELECT UP TO FIVE

*Shredded Carrot, Red Onion, Tomato Wedges, Avocado, Cucumber, Red Bell Pepper, Green Bell Pepper, Celery, Corn, Snow Peas, Black Olives, Sliced Mushrooms, Roasted Yellow Squash, Roasted Butternut Squash, Roasted Zucchini, Roasted Eggplant, Roasted Button Mushrooms, Lentils, Bulgur Wheat, Almonds, Sunflower Seeds, Dried Cranberries, Quinoa, Black Beans or Garbanzo Beans*

### CHEESE SELECT ONE

*Mozzarella, Cheddar, Feta, Asiago or Blue Cheese Crumbles*

### PROTEIN SELECT ONE

*Grilled Chicken, Crispy Chicken, Crispy Tofu, House-roasted Turkey*

*Add Cup of Soup for an additional 1.20 per person*



# SIGNATURE SALADS



## DELUXE SALAD BUFFET | 18.30 per person

Mixed or mesclun greens with strips of beef and chicken, hard-boiled eggs, cucumbers, tomato wedges, red onion, peppers, and house-made croutons. Includes choice of two salad dressings - ranch, Italian, french, caesar, bleu cheese, balsamic vinaigrette, oil and vinegar or red wine vinaigrette. Served with lemonade and iced tea.

## COBB SALAD BUFFET | 18.30 per person

Mixed greens or chopped iceberg lettuce with sliced turkey breast, bacon, tomato wedges, cucumbers, red onion, hard boiled eggs, avocado and crumbled bleu cheese. Includes choice of two salad dressings - ranch, Italian, french, caesar, bleu cheese, balsamic vinaigrette, oil and vinegar or red wine vinaigrette. Served with lemonade and iced tea.

## CAESAR SALAD BUFFET | 18.19 per person

Romaine lettuce, tomato wedges, peppers, house-made croutons and caesar dressing with choice of beef strips, sliced chicken breast or shrimp. Served with lemonade and iced tea.

*All Salad Buffets include Fresh Baked Rolls with butter and assorted cookies and brownies.*

*Substitute protein with salmon for an additional 3.25 per person.*

*Add a cup of soup for an additional 1.20 per person.*



## CLASSIC SANDWICH BUFFET | 17.10 per person

*Sandwiches are served on fresh baked artisan bread and lemonade and iced tea.*

### CHOICE OF TWO SANDWICHES:

Thinly sliced roast beef and cheddar  
Black forest ham and swiss cheese  
Roasted Turkey and provolone cheese  
Chicken caesar  
Tuna salad  
Roasted vegetable with hummus

### CHOOSE ONE SIDE SALAD:

Traditional Garden Salad  
Red Bliss Potato Salad  
Whole Seasonal Fruit

### SERVED WITH:

Potato chips  
Pickle spears  
House-baked cookies

THE DELI



# SANDWICHES & WRAPS



## WRAPPED | 15.95 per person

Choice of three wraps - turkey, ham, roast beef, chicken caesar or roasted garden vegetable. Served with choice of pasta salad, potato salad or garden salad. Served with potato chips, cookies, lemonade and iced tea.

## DELI BOXED LUNCH | 10.90 per person

Choice of roast beef, turkey, ham, chicken salad or a roasted garden vegetable. Sandwiches come with or without cheese and include whole fruit. Served with potato chips, cookie, lemonade and iced tea.

## DELUXE BOXED LUNCH | 13.40 per person

Choice of roast beef, turkey, ham, chicken salad or a roasted garden vegetable. Sandwiches come with or without cheese and include whole fruit and a chef side salad. Served with potato chips, cookies, lemonade and iced tea.

## EXECUTIVE BOXED LUNCH | 17.15 per person

Includes choice of wrap or sandwich (from selection below), fresh fruit cup and garden salad. Served with lemon bars, brownies or cookies, lemonade and iced tea.

### Chicken Caesar

Grilled chicken breast, Parmesan cheese, romaine lettuce and house-made caesar dressing

### Italian Grilled Vegetable

Cucumbers, red onions, sweet peppers, spinach and house-made hummus

### Santa Fe Chicken

Grilled Chicken breast, cheddar cheese, lettuce, green onions, black olives, chipotle mayonnaise and house-made guacamole

### Sweet Beef

Roast beef with caramelized onions, cheddar cheese, lettuce, tomato, diced celery, shredded carrots and Dijon mustard



# HOT BUFFETS or PLATED DINNERS



## HOT BUFFETS OR PLATED DINNERS | 32.10 per person

*Includes choice of salad, entrée, two side dishes, dinner rolls, dessert, full coffee service, ice water and iced tea. Add an additional entrée for 5.35 per person. Includes deluxe disposable dinnerware, table linens and one wait person per 25 guests. China service is available for an additional charge.*

### CHICKEN PARMESAN (Includes one additional side)

Breaded chicken breast served over a bed of linguine and topped with marinara sauce and provolone cheese.

### CHICKEN LEMON

Seared chicken breast baked in lemon butter sauce and garnished with capers

### ASIAGO CRUSTED CHICKEN

Pan seared breaded chicken breast with asiago cheese and fresh basil

### CHICKEN BREAST BRUSCHETTA

Balsamic marinated grilled chicken breast topped with roasted tomatoes, fresh mozzarella and basil

### ROAST TOP SIRLOIN OF BEEF

Top sirloin seasoned with herbs and spices, roasted until tender, and served with a port wine sauce

### GRILLED FLANK STEAK WITH SICILIAN HERB SAUCE

Flank steak seasoned with herbs and spices, grilled with mushrooms and served with a flavored butter sauce

### SMOKEY BEEF BRISKET

Oven roasted beef brisket served with Texas style Barbecue sauce

### STUFFED ROASTED PORK CHOP

Pork loin chop stuffed with corn bread and cranberry stuffing baked in apple cider gravy

### ROASTED PORK LOIN

Pork loin roasted with a fresh herb crust made of rosemary, thyme, garlic and cracked pepper

### PARMESAN CRUSTED COD

Parmesan crusted cod baked and served with cream sauce and lemon wedges

### BAKED PASTA PRIMAVERA (Includes one additional side)

Pasta mélange with garden vegetables, herbs, spices, marinara sauce and topped with mozzarella cheese

### SPINACH LASAGNA (Includes one additional side)

Layered lasagna with spinach, ricotta, mozzarella and marinara sauce

## SIDE DISHES

Garlic Whipped Potatoes  
Rosemary Roasted Red Potatoes  
Oven Roasted Sweet Potatoes  
Penne with Roasted Red Pepper Sauce  
Classic Rice Pilaf  
Wild Rice  
Broccoli, Cauliflower and Carrot Blend  
Green Bean Almondine  
Grilled Vegetable Medley  
Carrot Vichy  
Roasted Corn  
Balsamic Roasted Vegetables

## SALADS

House Salad  
Spinach  
Caesar Salad

## DESSERTS

Brownies or Lemon Bars  
Assorted Cookies  
Choice of Carrot, White or Chocolate Cake  
Assorted Fruit or Cream Pie  
Fresh Seasonal Fruit  
Chef's Choice

# HOT BUFFETS or PLATED DINNERS



## HOT BUFFETS OR PLATED DINNERS | 42.80 per person

Includes choice of salad, entrée, two side dishes, dinner rolls, dessert, full coffee service, ice water and iced tea. Add an additional entrée for 6.95 per person. Includes deluxe disposable dinnerware, table linens and one wait person per 25 guests. China service is available for an additional charge.

### CHICKEN BREAST WITH SPINACH, ARTICHOKE, ROASTED TOMATOES AND FONTINA CHEESE

Fontina crusted chicken breast served atop sautéed spinach and artichokes with a roasted tomato sauce

### CHICKEN SCALLOPINI WITH LEMON BUTTER CAPER SAUCE

Pan seared chicken baked in a hazelnut cream sauce

### ROASTED BEEF TENDERLOIN

Herb crusted tenderloin served with green peppercorn demi-glace

### ANDOUILLE AND GRILLED SHRIMP KEBAB

Grilled shrimp and andouille sausage with smokey honey lime barbecue sauce

### HORSERADISH CRUSTED BEEF TENDERLOIN

Tenderloin filet crusted with horseradish and Romano cheese served with demi-glace

### GORGONZOLA BUTTER FILET

Seared filet mignon served with a cabernet sauce and topped with a gorgonzola butter

### PRIME RIB OF BEEF

Succulent beef rib roasted served with au jus and horseradish sauce

### CARIBBEAN PORK TENDERLOIN

Pork tenderloin topped with Caribbean barbecue sauce served with a mango, pineapple and black bean salsa

### CRAB CAKES

Traditional crab cakes with a Cajun remoulade

### GRILLED SALMON

Herb grilled salmon with a smoky cherry sauce

### SHRIMP PISCA

Jumbo shrimp sautéed with fresh herbs and white wine sauce served on fettuccine or white rice

### PORTOBELLO NAPOLEON

Layered Portobello, eggplant, squash, zucchini, tomatoes and fresh mozzarella served with a red pepper coulis

### PARMESAN HERBED SPINACH PORTOBELLO

Portobello mushroom stuffed with creamed spinach and orzo topped with a Parmesan herb crust

## SIDE DISHES

Twice Baked Sweet Potatoes  
Roasted Garlic Whipped Potatoes  
Glazed Sweet Potatoes  
Wild Rice Pilaf  
Wild Mushroom Risotto  
Penne Marinara  
Asparagus Spears (seasonal)  
Whole Green Beans with Baby Carrots  
Sautéed Green Beans with Garlic  
Roasted Baby Vegetables  
Honey Glazed Baby Carrots  
Sautéed Fresh Vegetables

## SALADS

Apple, walnut and bleu cheese salad  
Roasted pear, pecan and goat cheese salad  
Deluxe spinach salad  
Caesar salad

## DESSERTS

Brownies or Lemon Bars  
Assorted Cookies  
Choice of Carrot, White or Chocolate Cake  
Assorted Fruit or Cream Pie  
Fresh Seasonal Fruit  
Chef's Choice



# THEMED MEALS



*Themed meals are packaged for pick up and prepared with disposable paper goods. If requested, an additional cost of 5.35 per person for china service and 25.00 for delivery service will be applied. If service personnel are requested, a 15% service charge will be applied to the above price. There is a minimum of 15 guests for all themed buffets.*

*All themed buffets are served with iced tea, ice water, coffee, decaffeinated coffee and hot tea.*

## VEGETARIAN PASTA BUFFET | 12.84

Penne pasta sautéed with sun-dried tomatoes, artichokes, fresh basil, roasted garlic and olive oil  
Cheese tortellini with marinara sauce  
Served with roasted vegetables, garlic bread, caesar salad and choice of chocolate layer cake, carrot cake or assorted dessert bar

## ITALIANO DINNER | 22.60 per person

Meat or vegetarian lasagna and chicken caprese  
Served with sautéed green beans, roasted red skin potatoes, garlic bread, tossed or caesar salad and New York style cheesecake

## CARIBBEAN | 20.35 per person

Jerk Chicken and vegan stew  
Served with mixed green salad and mango vinaigrette, sweet plantains, rice and red beans and cookies

## MEXICAN FIESTA | 18.20 per person

Chicken tacos and Portobello mushroom tacos  
Hard and soft tortilla shells, house-made salsa, sour cream, guacamole, lettuce and cheddar cheese  
Served with refried beans, Spanish yellow rice, corn salad and tres leche bars

## FAJITA BAR | 22.50 per person

Seasoned sautéed vegetables with choice of chicken, beef or shrimp  
Served with salsa, cheese, guacamole, sour cream, diced tomato and flour tortillas  
Accompanied with Spanish rice, refried or black beans, roasted corn and cookies or brownies

**HOLIDAY DINNER | 24.60 per person**

Oven roasted turkey breast

Served with garlic whipped potatoes, sage dressing, gravy, roasted corn, cranberry sauce, rolls with butter and assorted pies

**BASIC BARBECUE | 17.50 per person**

Hamburgers, hot dogs and veggie burgers

Served with lettuce, tomatoes, cheese, onions, pickles mayonnaise, mustard, ketchup and relish. Accompanied by baked beans, pasta or macaroni salad, potato chips, watermelon and cookies.

(An additional charge for on site grilling)

**BACKYARD BARBECUE | 19.50 per person**

(20 person minimum.)

Hamburgers, veggie burgers and Italian sausage

Served with lettuce, tomatoes, cheese, onions, pickles mayonnaise, mustard, ketchup and relish.

Accompanied with garden salad, corn on the cob, baked beans and watermelon wedges.

*Add grilled marinated chicken breasts for an additional 6.50 per person*

**SOUTHERN BARBECUE | 22.50 per person**

(20 person minimum)

Pork ribs with sweet bourbon barbecue sauce and Grilled marinated chicken with golden mustard barbecue Sauce

Served with corn on the cob, roasted potato salad, cucumber and red onion salad, corn bread with honey butter and assorted pies

*Add grilled andouille or Italian sausage for an additional 4.30 per person*

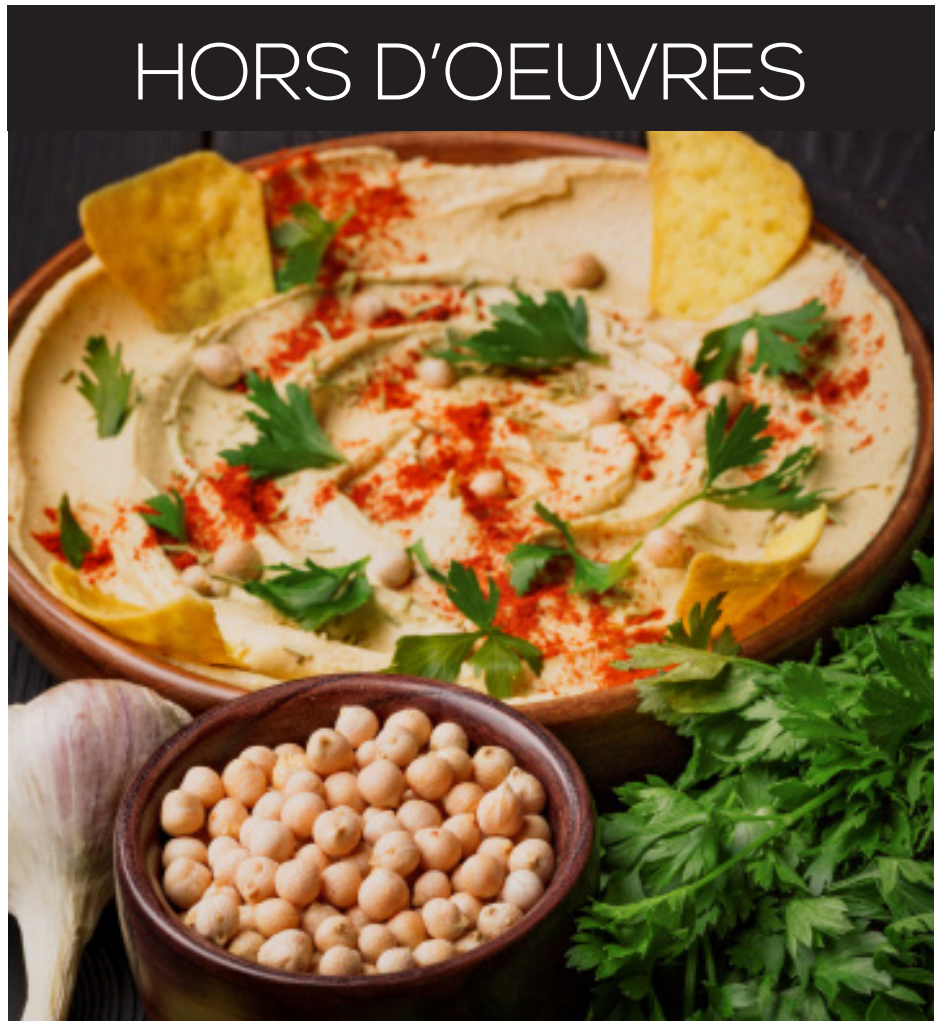
**SOUTHERN COMFORT | 24.60 per person**

Fried chicken and fried catfish

Served with garden salad, collard greens, candied sweet potatoes or cheddar mashed potato casserole, corn bread and apple cobbler

## THEMED MEALS





# HORS D'OEUVRES

## HORS D'OEUVRE DISPLAYS

*There is a 15 person minimum on all Hors D'oeuvre Displays*

ELIA MEDITERRANEAN DISPLAY | 7.50 per person

Hummus, baba ghanoush, greek olives, feta cheese and served with toasted pita

ASSORTED MINIATURE SANDWICHES | 9.65 per person

*Includes two sandwiches per person*

Roast beef with herb cheese and caramelized onion jam

Tarragon Chicken Salad

Lemon and herb hummus with cucumber

Ham and Brie with spicy honey mustard

FRENCH CHEESE DISPLAY | 7.50 per person

Warm Brie, sharp cheddar, smoked Gouda, boursin and bleu cheese served with grapes, baguettes and crackers

SEASONAL GRILLED VEGETABLE PLATTER | 5.40 per person

With chiptotle Aioli

SEASONAL CRUDITÉS | 5.40 per person

Accompanied by roasted red pepper hummus or tangy house ranch



## COLD APPETIZERS

Accommodates 25 people

- DOMESTIC CHEESE WITH CRACKERS | 66.00
- INTERNATIONAL CHEESE WITH CRACKERS | 80.00
- FRESH VEGETABLE TRAY WITH DIP | 61.00
- SLICED SEASONAL FRUIT | 85.60
- ROASTED MARINATED VEGETABLES | 62.30  
Seasonal vegetables roasted and drizzled with a balsamic vinaigrette
- ROASTED GARLIC HUMMUS WITH PITA | 22.60
- ASSORTED FINGER SANDWICHES | 28.10  
Egg salad, tuna salad, chicken salad, ham salad, hummus or herb cream cheese
- TORTILLA PINWHEELS | 22.00  
Flour, spinach or tomato tortillas, filled with herb cream cheese and red peppers rolled and sliced
- MARINATED JUMBO SHRIMP COCKTAIL | 145.00
- GOAT CHEESE CROSTINI | 27.75  
Crostini topped with goat cheese, pesto and sun-dried tomatoes
- TOMATO POMODORO CROSTINI | 25.60  
Fresh marinated Roma tomatoes, Parmesan cheese and basil chiffonade served on french baguettes

## HOT APPETIZERS

Accommodates 25 people

- MEATBALLS | 34.25  
Choice of barbecue, sweet and sour or Swedish
- MINI BEEF WELLINGTON | 83.05
- CHICKEN WINGS | 69.55  
Choice of buffalo, barbecue, herb or teriyaki
- CHICKEN SATE WITH PEANUT SAUCE | 47.60
- CHICKEN HIBACHI | 48.85
- VEGETABLE EGG ROLLS | 35.40
- CHESAPEAKE BLUE CRAB CAKES | 160.50
- SPANAKOPITA | 48.80
- MOZZARELLA CHEESE STICKS | 36.60  
Served with marinara sauce
- STUFFED MUSHROOMS | 59.25  
Choice of sausage or spinach and cheese
- SPINACH ARTICHOKE | 84.20  
Served with tortilla chips
- BUFFALO CHICKEN DIP | 84.20  
Served with tortilla chips
- FLATBREAD MINI WHITE PIZZAS | 36.60
- ASSORTED MINIATURE QUICHE | 39.10
- GRILLED CHICKEN QUESADILLAS | 36.60

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## PLATTERS AND SNACKS

- SLICED SEASONAL FRUIT | 3.75 per person
- VEGETABLE PLATTER WITH ROASTED RED PEPPER HUMMUS OR HERB DIP | 2.90 per person
- POTATO CHIPS | 10.70 per pound
- TORTILLA CHIPS | 17.55 per pound
- PRETZELS | 12.20 per pound
- GOLD FISH CRACKERS | 12.20 per pound
- MIXED NUTS | 19.50 per pounds
  
- ASSORTED COOKIES | 11.00 per dozen
- GOURMET COOKIES | 15.00 per dozen
- FUDGE BROWNIES | 13.40 per dozen
- ASSORTED COOKIES AND BROWNIES | 1.35 per person



APPETIZER'S AND PLATTERS



# DESSERTS & BEVERAGES



## PREMIUM DESSERTS

Available for an additional 5.50 per person to any buffet

### ICE CREAM SOCIAL

Vanilla and chocolate ice cream served with chocolate sauce, caramel sauce, strawberry topping, sprinkles, chopped nuts, cherries and whipped cream

### CHOCOHOLIC

Chocolate dip served with seasonal fruit, Marshmallows, pretzel rods, pound cake

### TAKE A BREAK

Biscotti, chocolate truffles and tiramisu mini cupcakes

### A TEASER

Mini cheesecakes, mini cookies and mini crème puffs

## FINISHING TOUCHES

Includes disposable dinnerware. China service is available for an additional charge of 1.50 per person

Blondie with walnuts | 13.90 per dozen

Fudge Brownies | 13.40 per dozen

Assorted dessert bars | 15.00 per dozen

Marshmallows treats | 14.75 per dozen

Assorted cookies | 10.90 per dozen

Assorted biscotti | 12.15 per dozen

Mini Cannoli | 15.00 per dozen

Chocolate covered strawberries | 21.40 per dozen

Mini fruit tarts | 17.70 per dozen

## ASSORTED DESSERTS

New York Cheesecake | 38.50  
serves 10-12 guests

Specialty Cheesecake | 50.30  
serves 10-12 guests

Round Double Layer Cake | 36.10  
serves 15-20 guests

¼ Sheet Cake | 38.52  
serves 20-25 guests

Half-Sheet Cake | 64.20  
serves 25-40 guests

Sheet Cake | 137.00  
serves 40-70 guests

Cupcakes | 19.25 per dozen

Mini Cupcakes | 7.50 per dozen

## BEVERAGES

Coffee | 10.15 per gallon

Infused Water | 6.15 per gallon

Iced Tea | 10.15 per gallon

Lemonade | 10.40 per gallon

Strawberry Lemonade | 11.00 per gallon

Hot Chocolate or Hot Apple Cider | 11.00 per gallon

Juice | 8.55 per carafe

Choice of orange, apple and cranberry  
serves 6-10 guests

Bottled Water | 1.80 each

Assorted Canned Soda | 1.52 each

# ORDERING GUIDELINES

## OFFICE HOURS

Monday through Friday 8:00 AM - 4:30 PM

## CATERING TEAM

Barbry Williams | Director of Catering | 410.857.2731 | Barbry.Williams@AVIFoodsystems.com

## ORDERING GUIDELINES

All menus should be finalized two weeks prior to your event. In the case your event is made on short notice (within 3 business days), your menu selections may be limited and a late booking fee of 25% will be charged.

## GUARANTEE HEADCOUNTS

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. Please notify the Catering Office of cancellations as soon as possible. 15% upcharge will be added to all orders that do not meet the minimum number of guests.

## CANCELLATIONS

Orders and items cancelled less than 72 hours prior to the event may be billed 100% of the total invoice. Pricing is subject to change according to market price fluctuations and product availability.

## WAIT STAFF

All pricing is shown for unmanned setups. Catering Services is willing to provide additional wait staff upon request at a cost of \$25 per hour, per wait staff member. After hours and weekend catering events may be subject to additional delivery or staffing charges.

## DELIVERY CHARGE

There will be a \$50 delivery fee applied to all orders more than 5 miles outside of the campus radius.

## EQUIPMENT

Food, beverages and serving equipment may not be removed from any event. Due to food safety regulations, food that is not consumed during the event may not be removed from the serving location (no take out containers, etc.). Removal or damage of serving equipment will result in the replacement value being added to the billing invoice.

## LINENS

We will provide standard linen for all food and beverage tables. Dining tables will be an additional charge. In the event you request specialty linen, an upcharge will be assessed.

## GLUTEN-SENSITIVE AND ALLERGENS DISCLAIMER

We prepare Gluten-Sensitive (GS) and allergen sensitive items in the same kitchen as other items. Although we take careful measures to avoid cross-contamination, we do not have a certified Gluten-Sensitive kitchen and AVI is not liable for any illness associated with our Gluten-Sensitive offerings. Please inquire about making selections with any allergy requirements before placing your order.

