AVI CATERING INSPIRATIONS

Welcome to our AVI Catering Menu and Services

Meet, Eat and Enjoy!

AVI's catering team members are ready to make your catered event a success!

ORDERING INFORMATION

A 48 hour notice is preferred. Please include the following information when placing an order:

Event name
Your name, e-mail and phone number
Date of event
Location of event
Time of service
Menu selections
Guest count
Pick-up or delivery

Please contact your local AVI representative for more details.

Renee Anthony Bishopcatering@owu.edu 740.368.3454

Thank you for the opportunity to serve you!



All prices are per person and available for 12 guests or more. All appropriate condiments included. Decaf Coffee available upon request

MINI CONTINENTAL

10.90 PER PERSON

Miniature Muffins Miniature Danish Miniature Bagels Seasonal Fresh Fruit Platter Bottled Water, Gourmet Coffee and Hot Tea

13.45 PER PERSON

QUICK START Choice of Three (3) Breakfast Pastries:

Assorted Danish Assorted Muffins Assorted Scones Assorted Bagels Buttery Croissants Seasonal Fresh Fruit Platter Orange Juice and Apple Juice, Bottled Water, Gourmet Coffee and Hot Tea

HEALTHY CHOICE BREAKFAST

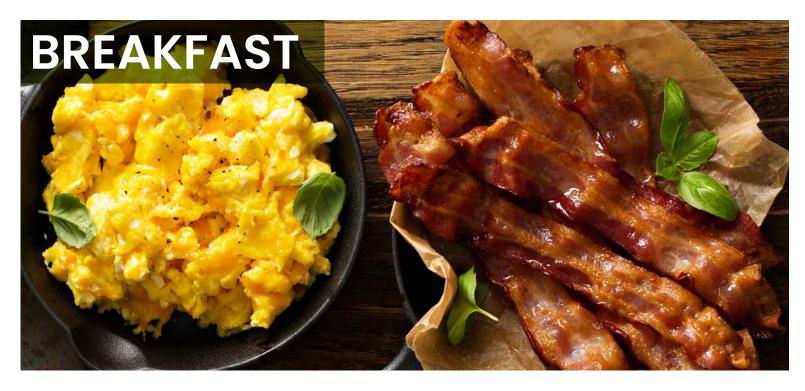
10.50 PER PERSON

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day Individual Cereal Cups Milk Bananas Assorted Yogurt Cups Bottled Water, Gourmet Coffee and Hot Tea

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam Assorted Muffins House Made Cinnamon Rolls Assorted Danish Seasonal Fresh Fruit Platter Granola Bars 23.40 per dozen 23.40 per dozen 23.40 per dozen 23.40 per dozen 3.19 per dozen 2.39 each





HOT BREAKFAST

All prices are per person and available for 12 guests or more.

ULTIMATE BREAKFAST

17.00 PER PERSON

Includes Seasonal Fresh Fruit Platter, Cage-Free Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage, Cheddar and Onion Frittata, Pancakes with Maple Syrup, Orange Juice and Apple Juice, Bottled Water, Gourmet Coffee and Hot Tea

Choice of Three (3) Breakfast Pastries:

Assorted Danish Assorted Muffins Assorted Scones Assorted Bagels Buttery Croissants

AMERICAN BREAKFAST

15.10 PER PERSON

Includes Breakfast Potatoes, Crisp Bacon, Cage-Free Scrambled Eggs Bottled Water, Gourmet Coffee and Hot Tea

Choice of One (1) Breakfast Pastry:

Assorted Danish Muffins Assorted Scones Assorted Bagels Buttery Croissants

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply



BREAKFAST



BREAKFAST ENHANCEMENTS

All prices are per person and available for 12 guests or more.

OATMEAL BAR

3.99 PER PERSON

Traditional Oatmeal served with toppings: Spiced Roasted Apple, Raisins, Sundried Cranberries, Cinnamon Sugar and Brown Sugar

TRADITIONAL SANDWICHES

7.39 PER PERSON

Choice of Two (2) Sunrise Breakfast Sandwiches: Egg and Cheese English Muffin Egg and Cheese Croissant Sausage, Egg and Cheese Biscuit Ham, Egg and Cheese Biscuit Bacon, Egg and Cheese Bagel Spicy Bacon, Egg, Potato and Cheese Spicy Veggie Sausage Biscuit with Maple Sriracha Spicy Southern Chicken Biscuit with Maple Sriracha Syrup Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard Boiled Egg on an Everything-Spiced Biscuit Bacon, Lettuce, Tomato, Avocado and Egg Bagel

BREAKFAST BURRITOS AND TACOS

7.39 PER PERSON

Choice of Two (2)

Breakfast Burritos/Tacos: Meat Lovers Burrito: Eggs, Bacon, Sausage and Ham Pico Burrito: Scrambled Egg, Cheddar, Potato and Pico de Gallo Florentine Burrito: Scrambled Eggs, Mushrooms, Roasted Peppers, Spinach and Cheddar Sweet Potato Burrito: Roasted Sweet Potatoes, Quinoa Brown Rice, Egg White, Swiss Cheese, Spinach and Pesto Egg & Hash Breakfast Tacos (2 per guest) Vegan Chorizo Breakfast Tacos (2 per guest) Egg & Chorizo Tacos (2 per guest) Sausage, Egg & Cheese Taco (2 per guest

OMELET STATION

CHEF FEE \$150 PER CHEF

Omelet Station Served with whole eggs, egg whites, mushrooms, onion, peppers, tomato, scallions, cheddar cheese, goat cheese, and your choice of protein Smoked Salmon 16.19 Diced Ham 9.69 Bacon 10.79 Sausage 10.79



SANDWICHES



CLASSIC COLLECTIONS

All prices are per person and available for 12 guests or more. Gluten Free and Dairy Free Options available for all sandwich selections upon request

DELI EXPRESS

16.50 PER PERSON

Build your own Sandwich. Includes Two (2) Side Salads, Bagged Chips, Assorted Cookies and Beverages. Includes: Assorted Baked Breads and Rolls, Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Choice of Tuna Salad, Egg Salad, Chicken Salad, or Hummus with Vegetables), Cheese Tray (Cheddar and Swiss), Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)

Choice of Two (2)

Traditional Garden Salad with a Balsamic Vinaigrette Dressing and Ranch Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette Mixed Lettuces, Chickpea, Cucumber and Tomato Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing Fresh Fruit Salad Strawberry Melon Salad Watermelon Dressed with Lemon and Olive Oil Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives

Choice of Two (2) Beverages: Lemonade, Iced Tea, Iced Water

EXECUTIVE LUNCHEON SANDWICHES

14.55 PER PERSON

Includes Choice of Bagged Chips or House Chips, Cookies and Brownies, Choose 1 Salad Quinoa Salad, Fruit Salad, Garden Salad with Ranch and Balsamic Dressing Ham and Brie with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread Tuna and Apple Salad with Fresh Tomatoes and Arugula on Ciabatta Bread

Roast Beef and Fontina

Creamy Chicken Salad Croissant with Fresh Dill

Grilled Herbed Chicken and Asiago with Garlic Mayonnaise

Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta

Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette

BOXED LUNCHES

Choice of Two Sandwiches:

Tuna Salad Ciabatta Turkey and Swiss Sandwich Roast Beef and Cheddar

11.30 PER PERSON

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Whole Fruit, Cookies and Bottled Water Deli Sliced Ham with Honey Mustard Ciabatta, Roasted Pepper and Mozzarella Ciabatta Chicken Salad Sandwich

SALADS



SALAD BUFFET **13.65 PER PERSON** Plated Salad Entrees: Add \$2.20 PER PERSON Includes Fresh Rolls, Butter, Choice of Dessert, Iced Water, Choice of Iced Tea or Lemonade

Add Tofu: \$2.20 Per Person Add Chicken: \$3.30Per Person Add Salmon: \$5.50 Per Person

Greek Salad

Local Fresh Greens, Kalamata Olives, Grape Tomatoes, Cucumbers, Red Onions and Feta Cheese with Red Wine Vinaigrette

Chef Salad

Local Fresh Greens, Grape Tomatoes, Chopped Eggs, Cucumbers, Smoked Turkey, Smoked Ham, Cheddar Cheese and Swiss Cheese with Choice of Dressing

Caesar Salad Fresh Romaine, Herb Croutons, Grape Tomatoes and Shaved Parmesan Cheese with Caesar Dressing

Cobb Salad Fresh Romaine, Avocado, Bacon, Grape Tomatoes, Hard-Boiled Eggs, Cheddar Cheese and Bleu Cheese with Ranch Dressing

Berry Salad

Local Fresh Greens, Summer Berries, Dried Cranberries, Mandarin Oranges, Pickled Red Onions, Candied Walnuts and Goat Cheese with Raspberry Vinaigrette

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CREATE YOUR OWN BUFFET

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

Choose One (1) Starter:	Caesar Salad Greek Salad with Crumbled Feta Antipasto Platter with Crostini Seasonal Fresh Fruit Salad Traditional Garden Salad with Balsamic Baby Spinach Salad with Bacon, Egg, M	Vinaigrette and Ranch Jushroom and Tomato with Balsamic Vinaigrette
Choose One (1) Entree:	Eggplant Lasagna Honey Mustard Pork Loin Brie and Mushroom Chicken Grilled Lemon Rosemary Chicken Fried Chicken with Buttermilk Hot Sauce Beef Pot Roast with Dijon Shallot Sauce Grilled Chicken Breast with Cider Marin	27.99 PER PERSON
Choose Two (2) Sides:	Fresh Herbed Vegetables Maple Glazed Carrots Roasted Red Potatoes Macaroni and Cheese	Italian Seasoned Green Beans Goat Cheese and Roasted Garlic Mashed Potatoes Cranberries and Brown Rice
Choose One (1) Dessert:	Apple Pie New York-Style Cheesecake Assorted Craveworthy [®] Cookies	Bread Pudding with Caramel Apple Sauce Chocolate Cake Bakery-Fresh Brownies
Buffet Add ons:	Preset Silverware and Drinks 1.00 per Preset Silverware, Salad and Drinks 1.5 Preset Silverware, Salad, Desserts and I	0 per person



THEMED BUFFETS All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

HEARTLAND BUFFET

20.00 PER PERSON

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato served with Balsamic Vinaigrette Eggplant Parmesan Grilled Lemon Rosemary Chicken Bakery-Fresh Rolls with Butter Roasted New Potatoes Fresh Herbed Vegetables Oreo Blondies

SOUP AND SALAD BUFFET

16.20 PER PERSON

Garden Fresh Mixed Greens, Sliced Grilled Chicken, Diced Ham, Sliced Red Onions, Tomatoes, Cucumbers, Shredded Carrots, Shredded Cheese, Roasted Chickpeas and Croutons served with Ranch and Italian Dressing Bakery-Fresh Rolls with Butter Soup Du Jour Assorted Craveworthy[®] Cookies

Picnic

16.50 PER PERSON

Served with Potato Salad, Mac and Cheese, Condiments, Fresh Baked Cookies Choice of Protein: Hamburger/Veggie Burger Beef Hot Dog BBQ Glazed Chicken +2.16 per person





THEMED BUFFETS All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

ITALIAN BUFFET

21.70 PER PERSON

Traditional Garden Salad with Fresh Seasonal Vegetables served with Balsamic Vinaigrette and Ranch Garlic Breadsticks Chicken Parmesan Chicken Marsala Choose Two (2) Entrees: Vegetable Alfredo Lasagna Home-Style Lasagna with Parmesan Cheese Choose Two (2) Sides: Pasta with Marinara Alfredo or Basil Pesto **Roasted Seasonal Vegetables**

Herb Roasted Potatoes Green Beans

Chocolate Dipped Biscotti

KOREAN TACO BAR

19.35 PER PERSON

Corn Tortillas **Bibb Lettuce Wrap** Jasmine Rice Choice of Two (2) Proteins: Choice of Two (2) Dipping Sauces: Choice of Two (2) Salsas:

Choice of Toppings:

Egg Rolls **Coconut Mango Rice Dessert**

Korean BBQ Chicken Sweet Soy Sauce Salsa Roja

Asian Slaw Pickled Carrot and Daikon **Toasted Sesame Seeds**

Korean BBQ Pork Sweet and Sour Sauce Salsa Verde

Pickled Cucumbers Shredded Green Cabbage Korean BBQ Tofu Chili Garlic Sauce Mango Salsa

Cilantro **Chopped Peanuts**





THEMED BUFFETS All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

MEXICAN BUFFET

19.35 PER PERSON

INCLUDES HOUSEMADE Tortilla Chips, Pico De Gallo, Corn and Black Bean Salsa, Tortillas, Sour Cream, Cheddar Cheese, Lettuce, Iced Water, Choice of Iced Tea or Lemonade.

Mixed Green Salad with Avocado Lime Dressing

Choose Two (2) Entrées:	Boca Veggie Crumbles	Cilantro Lime Tofu	
	Blackened Chicken	Seasoned Taco Beef	
Choose Two (2) Sides:	Spanish Rice	Cilantro Lime Rice	
	Fajita Peppers and Onions	Refried Beans	
	Chili Spiced Squash and Pepper Hash		
Choose One (1) Dessert:	Tres Leches Cake	Churro Bars	Margarita Cupcakes

BBQ NATION

24.45 PER PERSON

Includes Cornbread, Waterme	lon, Condiments, Iced Water, cho	ice of Iced Tea or Lemonade
Choose One (1) Salad:	Potato Salad	Sweet Potato Salad
	Old-Fashioned Coleslaw	Lexington Slaw
Choice of One (1) Bread:	Corn Muffin	Southern Biscuits Texas Toast
Choice of Two (2) Sides:	Macaroni and Cheese	BBQ Pinto Beans
	Black-Eyed Peas	Bacon & Onion Green Beans
Choice of Two (2) Entrees:	Smoked BBQ Pulled Pork	Smoked Beef Brisket
	BBQ Jackfruit	Nashville BBQ Pulled Pork Sandwich
	BBQ Pulled Pork Sandwich	Bakery-Fresh Dinner Roll for Sandwiches
	BBQ Spiced Shredded Chicken	
Choice of Two (2) Sauces:	Nashville BBQ Sauce	Carolina BBQ Sauce 🛛 💦 🔌
	Texas BBQ Sauce	Alabama BBQ Sauce
	Barbecue Sauce	Assorted Cookies

CHEF STATIONS



CHEF STATIONS150.00 Chef Fee Per Chef NeededServed with appropriate Sauces and Dinner Rolls with Whipped Butter

Choose Your Protein:

Roasted Round of Beef 10.79 Per Person Prime Rib of Beef 28.05 per person Smoked Beef Brisket 18.69 per person Roasted Pork Loin 9.69 per person Tenderloin of Beef 26.95 per person **Boneless Virginia Ham** 8.65 per person Herb-Roasted Breast of Turkey 10.79 per person Spiced Rubbed Smoked Breast of Turkey 10.79 per person

PASTA STATION

22.65 PER PERSON

Served with marinara, alfredo, parmesan cheese, red pepper flakes, garlic rolls

Choice of Two (2) proteins:Chicken, Italian Sausage, Tofu, Pork and MeatballChoice of Two (2) pastas:Farfalle, Whole Wheat Penne, Regular Penne, Rigatoni, Gluten Free Pasta



ALL DAY PACKAGES

ALL DAY DELICIOUS

54.09 PER PERSON

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 15 guests or more. Decaf Coffee Available Upon Request

DELICIOUS DAWN

Assorted Muffins Assorted Scones Seasonal Fresh Fruit Platter Assorted Fruit Juice Bottled Water Gourmet Coffee and Hot Tea

AM PERK UP

Granola Bars Assorted Yogurt Cups Iced Tea Bottled Water Gourmet Coffee and Hot Tea

POWER UP LUNCH

Tomato and Cucumber Couscous Salad Orange Fennel Spinach Salad Bakery-Fresh Rolls with Butter Green Beans Gremolata Three Pepper Cavatappi with Pesto Grilled Chicken and Artichokes with a Lemon Tarragon White Wine New York- Style Cheesecake Iced Tea Iced Water

PM PICK ME UP

Spinach Dip (Hot Or Chilled) with Tortilla Chips Grilled Vegetable Tray Bakery-Fresh Brownies Bottled Water Gourmet Coffee, Decaf and Hot Tea



ALL DAY PACKAGES



MEETING WRAP UP

43.99 PER PERSON

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 15 guests or more.

MORNING MINI

Miniature Muffins Miniature Danish Miniature Scones Yogurt Parfait Cups Bottled Water Gourmet Coffee and Hot Tea

THE ENERGIZER

Donut Holes Whole Fruit (Banana, Apple, Orang Pear) Pick two Iced Tea Iced Water Gourmet Coffee and Hot Tea

IT'S A WRAP

Chicken Caesar Wrap Pepper Jack Tuna Wrap Cran-Apple Turkey Wrap Grilled Vegetable Wrap Seasonal Fresh Fruit Salad **Choice of One Salad:** Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch Grilled Vegetable Pasta Salad Individual Bags of Chips Assorted Cookies and Bakery-Fresh Brownies Iced Tea and Iced Water

MID-DAY MUNCHIES

Tortilla Chips **Choice of Two (2) Salsas:** Salsa Roja, Salsa Verde, Pico De Gallo. **Choice of One (1) Fruit Accompaniment:** Seasonal Fresh Fruit Platter, Assorted Whole Fruit Assorted Cookies 14 Bottled Water, Gourmet Coffee and Hot Tea





SIMPLE PLEASURES35.29 PER PERSONEasy does it-casually tasteful fare.This All-Day Package includes three (3) of our favorites. All prices are per person and available for 15 guests or more.

SIMPLE CONTINENTAL Assorted Bagels Orange Juice Bottled Water, Gourmet Coffee and Hot Tea

BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Cookies and Bottled Water **Choice of Two (2) Sandwiches:** Tuna Salad Ciabatta, Deli Sliced Ham with Honey Mustard Ciabatta, Turkey and Swiss Sandwich, Roasted Pepper and Mozzarella Ciabatta Individual Bag of Chips Assorted Cookies Bottled Water

MID-DAY MUNCHIES

Pita Chips Choice of Two (2) Hummus: Roasted Garlic Hummus, Roasted Red Pepper Hummus, Black bean Hummus. Choice of One (1) Fruit Accompaniment: Seasonal Fresh Fruit Platter, Assorted Whole Fruit Assorted Cookies Bottled Water, Gourmet Coffee and Hot Tea



HORS D'OEUVRES



Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

RECEPTION HORS D'OEUVRES (HOT)

Beef Empanadas	32.19
Italian Meatballs	26.49
Beef Satay	32.19
Chicken Satay	30.09
Chili-Lime Chicken Kabobs	34.59
Pecan Chicken Tenders	30.09
Crab Cakes	40.29
Coconut Shrimp	56.05
Crispy Asiago Asparagus	26.40
Vegetable Spring Rolls	43.49
Warm fig, Caramelized Onion, Bleu Cheese Tartlet	32.35

RECEPTION HORS D'OEUVRES (COLD)

Mediterranean Antipasto Skewers	
Traditional Tomato Bruschetta Crostini	
Shrimp and Avocado Toast Points	
Shrimp Cocktail	
Seared Ahi Tuna on Crispy Wonton with Wasabi Cream	64.69
Shrimp Ceviche with Serrano Chili Shooter	86.25
Pimento Cheese and Bacon Toast Points	
Chicken Walnut Salad Bites	23.59
Caprese Skewer	34.49
Tomato, Mozzarella, Basil & Balsamic Glace	
Gazpacho Shooter	43.15
Candied Bacon Topped Deviled Eggs	



PLATTERS AND DIPS



RECEPTION PLATTERS AND DIPS

All prices are per person and available for 12 guests or more.

CHEESE TRAY 2.50 PER PERSON Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers, Pita Chips and Crostini

IMPORT CHEESE TRAY (CHEF SELECTION)	3.59 PER PERSON
FRESH GARDEN CRUDITÉS Fresh Garden Crudités with Ranch Dill Dip	2.80 PER PERSON
SEASONAL FRESH FRUIT PLATTER Seasonal Fresh Fruit	2.80 PER PERSON
HOUSE-MADE SPINACH DIP - Serves 25 House-Made Spinach Dip served with Fresh Pita Chips	66.50
BUFFALO CHICKEN DIP - Serves 25 Dip served with Fresh Pita Chips	68.50



HUMMUS WITH PITA CHIPS

4.50 PER PERSON

Hummus with Pita Chips or Tortilla Chips Choice of Two (2) - Cilantro Hummus, Black Bean Hummus, Roasted Red Pepper Hummus, Chipotle Hummus, and Traditional Hummus

BRUSCHETTA BAR

4.99 Choice of Three (3) - Traditional Tomato Bruschetta, Wild Mushroom, Chipotle Wild Berry, Mango Habanero, Balsamic Artichoke roasted garlic available with gluten free Crostini

CHARCUTERIE

5.00

Prosciutto, salami, fresh mozzarella, shaved Parmesan, pepperoncini, roasted red peppers, marinated artichokes, eggplant caponata, marinated olive, extra virgin olive oil and balsamic vinegar served with flatbreads & crostini

DESSERTS AND BEVERAGES



RECEPTION DESSERTS

Desserts are priced per dozen.

Crème Brulee Spoons 28.00 Per Dozen Cake Shooters Choice Of Three 26.00 Per Dozen Carrot Cake, Lemon Berry, Dark Chocolate, Red Velvet, Toasted Coconut, Strawberry Shortcake Orange Panna Cotte with Strawberry Mango Dessert Salsa Mini Key Lime Pies Assorted Mousse In Chocolate Cups Mini Cheese Cakes Mini Bourbon Pecan Pies

DESSERTS

Fudge Brownies	17.60 Per Dozen	
Bar Cookies	20.90 Per Dozen	
Berry Crumble, Lemon, 7-Layer		
Cupcakes	20.90 Per Dozen	
Chocolate or Vanilla		
Themed Cookies	25.00 Per Dozen	
Fresh Baked Assorted Cookies	14.30 Per Dozen	
Mini Assorted Desserts	24.20 Per Dozen	
Chocolate Dipped Strawberries	27.50 Per Dozen	
Sundae Bar	7.50 Per Person	
Chocolate, Strawberry and Vanilla Ic	e Cream	



Chocolate, Strawberry and Vanilla Ice Cream Toppings Include: Whipped Cream, Nuts, Cherries, Chocolate Syrup, Sprinkles, Caramel Toppings

BEVERAGES

Priced per person unless otherwise noted

2.30
2.10
1.85
1.50
2.40
2.39



BARS & LINENS



BARS On consumption

Beer Wine Liquor

Bartender Fee Bar Set Up Fee

LINENS

Round Table Cloth Black, Red or White To The Floor Round Table Cloth Black, Red or White 8ft. Table Cloth Black or White 4.99 Per Drink24.99 Per Bottled Opened6.99 Per Drink

36.60 Per Bartender, per hour 64.90

5.00 Per Tablecloth

15.99 Per Tablecloth

15.99 Per Tablecloth



