



SIGNATURE CATERING





MEET, EAT AND ENJOY!

WELCOME TO AU FRESH CUSTOM CATERING

AU Fresh is your on-site meeting and event planning resource at Alfred University. We go the extra mile to customize any event to fit your budget and culinary preferences. From intimate meetings to department-wide celebrations, rest assured that

AU Fresh Catering is the perfect solution for you. Our published menu represents our standard offerings available. If you are looking for something different, we welcome our guests to connect with our catering team to have a menu customized to your needs.

ORDERING PROCEDURES

Please contact our catering department a minimum of 10 business days prior to your event to ensure availability. Last minute event requests may not be able to be accommodated. We will do all that we can to accommodate your event subject to event needs and product availability. Final menu, head count and timing are due 7 business days prior to your event. Any requested menu alterations and changes to final head count that can be accommodated within less than 5 business days are subject to charges.

MINIMUMS

There is no minimum order required for a dessert and/or coffee delivery. There is a \$500 minimum order for all breakfast, lunch or dinner events that require an AVI staff member on site.

CARVING AND ACTION STATIONS

Carving and action stations are subject to a \$60 per hour/per attendant/Chef fee.

CANCELLATION POLICY

We require 5 business day notice to cancel an event. Events canceled less than 5 business days are subject to a minimum of 50% of the event total. Events cancelled within 24 hours are subject to 100% of the event total.

PAYMENT OPTIONS

Payment is due in full 30 days post event for AU faculty and staff. For non-faculty and staff, payment is due upon completion of the event. AU Fresh accepts all major credit cards and company checks. Approved clients may bill their cost centers or charge accounts.

AU FRESH CATERING CONTACT AND OFFICE HOURS

Contact the AU Fresh Catering Team by calling 607.871.2285 or email alfredcatering@avifoodsystems.com
Monday - Friday 8:00 am - 4:00 PM. Please allow 48 hours for response to call or email.

OFF-SITE CATERING AND DELIVERY

AU Fresh can help plan and execute off site events. Standard On-Campus events delivered outside of Powell Campus Center or Ade Hall are subject to a \$15 Delivery Fee, on campus. Off-Campus events are subject to a \$25 Delivery Fee.

LINENS

Linen for food and beverage tables are included for all events. Dining table linen and napkins are available in a variety of colors and start at \$3 for table linen, \$.75 for napkins.

*Non catering linen orders are available for pick up, contact our Catering Team if you just need linens for an event.

CHINA

China will be included at no additional charge for all events in Powell Campus Center or Ade Dining Hall. Events at all other locations will include environmentally friendly compostable plates with cutlery packs at no additional charge. If you would like to have china and silverware at your event outside of Powell or Ade, a \$1 per person fee will be added to the event.

BEVERAGES

FULL COFFEE SERVICE | 2.50 PER PERSON

Regular and Decaffeinated Coffee with Creamers,
Sugar, Cups Beverage Napkins and Stir Sticks.

Add Tea Service | 1.00

Add Hot Cocoa | 1.50

ASSORTED BOTTLED JUICES | 2.00

Orange, Apple, Grapefruit and Cranberry

BOTTLED WATER | 2.00 16 OZ

ASSORTED CANNED SODAS | 2.00

Assorted Pepsi Products

DISPENSER BEVERAGES | SERVES 25

Lemonade | 30.00

Fruit Punch | 30.00

Iced Tea | 30.00

Regular Iced Water | 8.00

Cucumber Mint Water | 18.00

Rosemary Citrus Water | 18.00

Strawberry Basil Water | 18.00

Seasonal Sparkling Mocktail | 40.00

BREAKFAST BUFFETS

12 PERSON MINIMUM

CLASSIC CONTINENTAL | 8.99 PER PERSON

Assorted Danishes, Individual Yogurt, and Seasonal
Fruit Platter

EXECUTIVE BREAKFAST | 11.00 PER PERSON

Scrambled Eggs, Home Fries, Turkey Sausage, Pork
Bacon and Coffee Service

BAKERY AND MORE

MUFFINS | 15.00 PER DOZEN

BAGELS | 28.00 PER DOZEN

CROISSANTS | 15.00 PER DOZEN

BREAKFAST BREADS | 15.00 PER DOZEN

FRUIT DANISH | 9.00 PER DOZEN

CINNAMON ROLLS | 16.00 PER DOZEN

YOGURT PARFAITS | 3.00 PER PERSON

HAND FRUIT | 1.00 PER PERSON

FRUIT PLATTER

Assorted Fresh Fruit Slices

Small | 45.00

Large | 125.00

BREAKFAST



HOT SANDWICHES | 16.00

SOURDOUGH UNLESS SPECIFIED

YOUR CHOICE OF THE FOLLOWING SANDWICHES SERVED WITH HOUSE MADE CHIPS AND SEASONAL HOUSE SALAD

CHOOSE UP TO 2 OF THE FOLLOWING:

ROAST BEEF

Tender Roast Beef served open faced
dressed in Beef Gravy

BEEF ON WECK

Sliced Beef with Au Jus

ROASTED TURKEY

Tender Turkey Breast served open faced
dressed in Turkey Gravy

GRILLED TOFU

Served with Chimichurri

COLD SANDWICHES | 15.00

KAISER ROLL UNLESS SPECIFIED

WRAPS AVAILABLE WITH 1.00 UPCHARGE

YOUR CHOICE OF THE FOLLOWING SANDWICHES SERVED WITH HOUSE MADE CHIPS AND SEASONAL HOUSE SALAD

CHOOSE UP TO 2 OF THE FOLLOWING:

ROAST BEEF AND CHEDDAR

Tender Roast Beef, Cheddar Cheese and Horseradish Sauce

TURKEY AND PROVOLONE

Roasted turkey, Provolone Cheese, Greens and Tomatoes

HAM AND SWISS

Ham, Swiss Cheese, Lettuce, Tomato and Dijon Mustard

SOUTHWEST VEGETARIAN

Cilantro Lime, Black Bean, Hummus, Roasted Vegetables, Lettuce Tomato and Avocado

GREEK VEGETARIAN

Falafel, Lettuce, cucumber, Kalamata Olives, Feta Cheese and Greek Dressing

BISTRO SANDWICH OPTION AVAILABLE FOR ADDITIONAL CHARGE

SANDWICHES





LUNCHES



COMFORT LUNCHES PER PERSON | 20.00

YOUR CHOICE OF TWO ENTRÉES AND TWO SIDES SERVED WITH A SEASONAL HOUSE SALAD

SELECT TWO ENTRÉES

Sliced Roast Beef, Roasted Turkey Breast, Glazed Ham, Portabella Steaks, Grilled Chicken Breast

CHOOSE UP TO 2 SIDES

Macaroni and Cheese, Rice Pilaf, Red Skin Mashed Potatoes, Roasted Vegetables, Potato Salad, Macaroni Salad, Coleslaw

SEASONAL SALAD

Small | 25.00

Large | 50.00

AU HOUSE SALAD

CAESAR SALAD

HARVEST SALAD

BOXED LUNCHES



LUNCHES | 15.00

All boxes include Whole Fruit, Potato Chips, Cookie, and Bottled Water.

CHOOSE TWO

Roast Beef, Turkey, Ham, Chicken Salad, Vegetarian

All options available with or without Cheese

CHICKEN WINGS | 15.00 PER DOZEN

Boneless Chicken Wings served with Blue Cheese, Celery and Carrot Sticks.

CHOICE OF SAUCES

Buffalo Mild, Buffalo Hot, Barbecue, Garlic Parmesan and Sweet and Tangy

PIZZAS | 16"

FRESH MADE PIZZAS AVAILABLE IN 16" ROUNDS YIELDING 8 SLICES. CHOOSE FROM OUR CLASSIC CREATIONS.

CHEESE | 18.00

PEPPERONI | 22.00

BUFFALO CHICKEN | 25.00

VEGGIE LOVERS | 25.00



HOT APPETIZERS

PRICED PER DOZEN

SPANAKOPITA | 24.00

Served with Tzaziki

ASSORTED MINI QUICHE | 20.00

COCKTAIL MEATBALL | 20.00

Served in Barbecue or Marinara Sauce

GRILLED CHICKEN QUESADILLAS | 40.00

Salsa and Sour Cream

CRISPY SPRING ROLLS | 20.00

Ponzu Dipping Sauce

CRAB CAKES | 40.00

Served with House-made Remoulade

SAUSAGE STUFFED MUSHROOMS | 20.00

DIPS

BUFFALO CHICKEN DIP

SMALL | 45.00

LARGE | 85.00

SPINACH ARTICHOKE DIP

SMALL | 35.00

LARGE | 75.00

CHIPS, GUACAMOLE, AND SALSA

Small | 45.00

Large | 115.00

APPETIZERS



COLD APPETIZERS

PRICED PER DOZEN

SHRIMP COCKTAIL | 24.00

Served with House-made Cocktail Sauce

TOMATO BRUSCHETTA | 15.00

CRUDITE

Fresh Vegetables served with House Made Ranch Dip and Red Pepper Hummus

Small | 30.00

Large | 60.00

CHARCUTTERE

An assortment of Cured Meats served with Olives

Small | 75.00

Large | 175.00

ARTISAN CHEESE PLATTER

An variety of Local and Artisan Cheeses served with assorted Crackers

Small | 65.00

Large | 150.00

SPREADS

HUMMUS AND PITA

Pita and Lemon Garlic Hummus

Small | 45.00

Large | 100.00

DINNER BUFFETS



DINNER BUFFET – 15 PERSON MINIMUM

SERVED WITH LEMONADE AND ICED WATER

ASIAN FUSION BUFFET | 25.00

Choice of two entrées served with Jasmine Rice, Asian Noodle Salad and Spring Rolls with Ponzu Sauce

Choose two entrées:

Sweet and Sour Chicken
Honey Ginger Flank Steak
General Tso's Tempeh
Vegetable Stir Fry

BARBECUE BUFFET | 25.00

Choice of two entrées and two sides, served with Kaiser Rolls, AU House Salad and Cornbread

Choose two entrées:

Pulled Pork
Bourbon Glazed Chicken Thighs
Barbecue Tempeh

Choose two sides:

Baked Beans
Salt Potatoes
Pasta Salad
Coleslaw

TEX MEX BUFFET | 25.00

Choice of two fillings. Served with flour tortillas, corn tortilla chips, cilantro rice, black beans, lettuce, pico de gallo, sour cream and cheddar cheese.

Queso available for an additional 2.00 fee per person

Choose two entrées:

Fajita Marinated Chicken
Braised Beef
Spiced Tofu with Roasted Poblano and Black Beans

ITALIAN BUFFET | 25.00

Choice of two entrées served with AU House Salad, Cavatappi Pasta, Red and White Sauce

Choose two entrées:

Grilled Chicken
Italian Meatballs
Fried Eggplant

CUSTOM DINNER BUFFET



BUILD YOUR OWN DINNER BUFFET - 15 PERSON MINIMUM

SERVED WITH LEMONADE AND ICED WATER

SAXON BUFFET | 24.00

Choice of one entrée and two sides. Served with Seasonal House Salad, Fresh Baked Rolls and Butter

PRESIDENTIAL BUFFET | 28.00

Choice of two entrées and two sides. Served with Seasonal House Salad, Fresh Baked Rolls and Butter

Entrée Options:

Honey Glazed Ham
Sliced Roast Beef
Honey Mustard Glazed Salmon
Baked Herb Chicken
Chicken French
Beef Lasagna with Red Sauce
Veggie Lasagna with Béchamel Sauce

Side Options:

Roasted Potatoes
Garlic Whipped Potatoes
Brown sugar Glazed Sweet Potatoes
Wild Rice Pilaf
Steamed Jasmine Rice
Toasted Cous Cous
Garlic Sautéed Green Beans
Maple Glazed Carrots
Seasonal Vegetables

ENTRÉES FOR PLATED AND FAMILY STYLE EVENTS

Created for served lunches and dinners.

FILET MIGNON | 40.00

Beef Tenderloin topped with Mushroom Demi Glaze and Crispy Prosciutto Flakes

NY STRIP | 32.00

Pan Seared Strip Steak with Chimichurri and Compound Butter

HONEY GINGER FLANK STEAK | 30.00

Honey Ginger Marinated Flank served Sliced

SEARED SEA SCALLOPS | 26.00

Pan Seared Sea Scallops in White Wine Butter Sauce

SHRIMP | 36.00

Pan Seared Scampi style with Garlic, Shallots and Fresh Herbs

SALMON | 32.00

Dijon Glazed Salmon

CHICKEN MARSALA | 23.00

Breaded Chicken Breast with Mushroom and Garlic Sauce

AIRLINE CHICKEN | 23.00

Roasted Bone in Chicken Breast with Lemon Burre Blanc

NAPOLEON | 25.00

Layered Seasonal Squash and Tofu with Marinara and Fried Basil

CHICKPEA CURRY | 22.00

Curry Chickpea Stew with Toasted Coconut Flakes

JERK TEMPEH | 23.00

Tempeh with a Chili Lime Sauce

ALL ENTRÉES COME WITH CHOICE OF VEGETABLE AND STARCH

Roasted Potatoes

Garlic Whipped Potatoes

Brown Sugar Glazed Sweet Potatoes

Wild Rice Pilaf

Steamed Jasmine Rice

Toasted Cous Cous

Garlic Sautéed Snap Peas

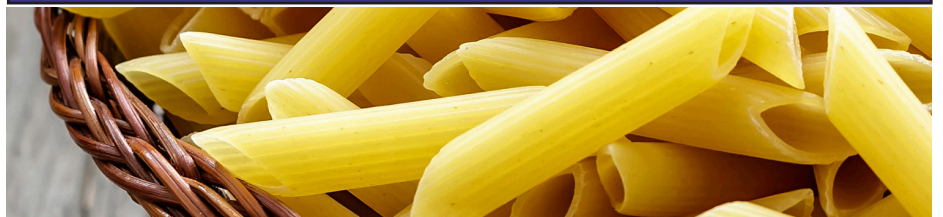
Garlic Sautéed Green Beans

Roasted Seasonal Vegetables

Grilled Seasonal Vegetables



PLATED AND FAMILY STYLE



DESSERTS & TREATS



DESSERTS | PER DOZEN

FRESH ASSORTED BAKED COOKIES | 16.00

FRESH ASSORTED BAKED JUMBO COOKIES | 36.00

BISTRO BLONDIES | 36.00

FUDGE BROWNIES | 24.00

ASSORTED DESSERT BARS | 24.00

MINI CANNOLI | 29.00

CHURROS | 15.00

CAKES

CHEESECAKE | 60.00, SERVES 16
Served with Seasonal Fruit Topping

QUARTER SHEET CAKE | 30.00 SERVES 15

HALF SHEET CAKE | 46.00 SERVES 36

FULL SHEET CAKE | 65.00 SERVES 72

ICE CREAM SUNDAE BAR | 69.00 PER 3 GALLON TUB
2.00 per person topping bar