







WHAT WE

Offer

Our ART OF CATERING GUIDE offers a wide selection of cuisine from meeting breaks to business lunches and enticing dinners to elaborate receptions.

We have prepared this collection of culinary creations to demonstrate
the extraordinary capabilities of our culinary and catering service experts.

We are committed to providing the highest level of catering expertise

and will work closely with key stakeholders to create a collection of menus

that are customized specifically for your campus community. Whether your event

is for 20, 200 or 2,000 guests and beyond, our catering team will guide you through

every aspect of your event plan to ensure success.



Boxed Lunches Barbecu

Barbecue Cookout

Corporate Parties

Milestone Celebrations

Holiday Parties

Sample Packs



Step 1: Account Setup

Log in to the Catertrax Website using the QR code or https://cschq.catertrax.com/and fill out the account setup request form.



Step 2: 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

Please contact us for more information.

330.372.0493 | specialfoodorders@avifoodsystems.com







Specialty sunrise sensations start any event off in the right direction.

The Classic Continental

Assortment of Breakfast Danishes, Bagels, Muffins or Breakfast Bread.

Cream Cheese, Butter and Assorted Jams. Coffee, Decaffeinated Coffee,

Hot Tea Assortment and Orange Juice.

The French Bistro Buffet

Your choice of Spinach Quiche or Quiche Lorraine. Assortment of Breakfast Pastries and Muffins, Butter, Jams and a Seasonal Fresh Sliced Fruit Display. Coffee, Decaffeinated Coffee, Hot Tea Assortment and Orange Juice.

Presidential Breakfast

Scrambled Eggs, Lean Bacon, Sausage Links or Ham. Assortment of Breakfast Pastries, Muffins, Butter, Jams, Seasonal Fresh Fruit Plate. Coffee, Decaffeinated Coffee, Hot Tea Assortment and Orange Juice.

French Toast or Pancakes are available upon request.

Hash Browns, Home Fries or Potatoes O'Brien are also available upon request.

To enhance your Breakfast Buffet, we recommend a Chef Attended, Made-To-Order Omelet Station!







From the Bakery

Breakfast Packages are served Buffet Style and include Butter and Jams.

Breakfast Pastries

Croissants, Assorted Freshly Baked Muffins, Assorted Fruit Danishes, Miniature Cinnamon Rolls and Doughnuts.

Premium Pastries

Cinnamon Rolls with Cream Cheese Icing, Scones and Sticky Buns.

Specialty Breakfast Breads

Coffee Cake with Crumb Topping, Freshly Baked Cranberry Nut Bread, Freshly Baked Nut Loaf and Breakfast Bread Assortment.

Lox and Bagel Bar

Includes Assorted Bagels, as well as Smoked Salmon garnished with Red Onion, Capers, Tomato and Whipped Cream Cheese.

Hot Beverages

Full Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea

Cold Beverages

Canned Soft Drink Assortment
Bottled Waters
Bottled Teas
Bottled Soft Drink Assortment

Beverages Served by the Gallon

Lemonade, Iced Tea, Fruit Punch, Sparkling Punch, Apple Cider (served hot or cold), Raspberry Iced Tea (Additional beverages are available upon request)









Sophisticated flavors and flawless presentation adds class to any gathering.

Mini Beef Wellington

Tender-marinated Beef, topped with a Mushroom Duxelle and baked in a flaky Puff Pastry.

Mini Crab Cakes

Miniature Crab Cakes served with Cajun Rémoulade.

Stuffed Mushroom Caps

Mushrooms stuffed with Sausage, Spinach and Feta Cheese.

Asparagus Crisp

Warm Asparagus wrapped in a flaky Puff Pastry drizzled with a Balsamic Reduction.

Curried Chicken In Phyllo Cups

Mild Curry-flavored Chicken garnished with Sweet Chutney.

Spanakopita

Spinach and Feta Cheese wrapped in a Puff Pastry and served warm.

Petite Quiches

Chef's assortment of Mini-Quiche, including favorites such as Quiche Lorraine and Spinach Quiche.





Mini Springrolls

Wonton Wrapper rolled with sautéed Julienned Vegetables, Fresh Ginger and Spices with your choice of Chicken, Seafood or Pork.

Baked Brie

Brie Cheese served warm, drizzled with Fruit Sauce and accompanied by Crackers and Sliced Baguettes.

Brie en Croute

Brie Cheese drizzled with Fruit Sauce, wrapped in a flaky Puff Pastry and served warm with Crackers and Sliced Baguettes.

Chicken Wings

Choose from Mild, Barbecue, Honey Mustard or Spicy Hot. Served with Blue Cheese and Celery Sticks.

Poppers

Breaded Jalapeño Peppers stuffed with Cream Cheese.

Grilled Chicken Quesadillas

Served with Fresh Guacamole and Salsa for dipping.

Artichoke and Crab Dip

Assorted Cheeses, Artichokes, Crab and Green Chiles blended with a Tabasco Sauce, served warm and accompanied by Toasted Pita Chips.

Broccoli Dip with Tortilla Chips

Sharp Cheddar Cheese Fondue with Broccoli, Green Chiles and Fresh Tomatoes, served with Tortilla Chips.









Delicious bite-sized morsels, perfect for any event. Served buffet style or as passed hors d'oeuvres.

Jumbo Cocktail Shrimp

Served chilled with Cocktail Sauce.

Filet Mignon Crostini

Served with Horseradish, Chives and Cracked Pepper.

Goat Cheese Crostini

Crostini topped with Goat Cheese, Pesto and Sun-Dried Tomatoes.

Tomato Pomodoro Crostini

Fresh Marinated Roma Tomatoes, Parmesan Cheese and Basil Chiffonade served on Toasted French Baquettes.

Smoked Salmon Canapés

Canapés topped with Smoked Salmon, Capers and Dill.

Tequila Lime Shrimp Phyllo Cup

Shrimp tossed with Tequila, Lime and Cilantro. Served in a Phyllo Cup with Tomatillo Salsa and Sour Cream.

Salmon Pinwheels

Roll-Ups stuffed with Salmon Mousse and Dill Cream Cheese.

Southwest Veggie Pinwheels

Roll-Ups stuffed with Black Beans, Peppers and Chipotle Cream Cheese.

Mediterranean Platter

Marinated Grilled Eggplant, Artichoke Hearts, Olives, Roasted Red Pepper Hummus and Toasted Pita Chips.

Roasted Marinated Vegetable Tray

Freshly sliced Seasonal Vegetables roasted and drizzled with a Balsamic Vinaigrette.

Fresh Vegetable Tray

An assortment of Vegetables sliced and served with Ranch Dip.

Gourmet Cheese Tray

Domestic and Imported Cheeses served with an assortment of Crackers.

Fresh Fruit Tray

Fresh sliced Seasonal Fruits.

Petite Sandwiches

Chef's assortment.

Spinach Boule

Zesty Spinach and Herb Dip served in a Round Pumpernickel Loaf. Also includes Crackers.

8 Layer Mexican Dip

Layered Vegetarian Refried Beans, Guacamole, Sour Cream, Salsa, Cheddar Cheese, Tomatoes, Lettuce and Olives, served with Tortilla Chips.

Tortilla Chips with Guacamole & Salsa

Crisp Flour Tortilla Chips served with Guacamole and Fresh Garden Salsa.













Comforting classics and specialty creations offer flexibility for daytime events.

WORKING LUNCH BUFFETS

Classic Deli Buffet

Build-Your-Own Sandwich Buffet with sliced Ham, Turkey, Salami,

American Cheese and assorted Sandwich Breads. Served with Lettuce, Tomatoes, Olives
and Pickle Spears. Select your choice of Potato Salad, Coleslaw, Pasta Salad
or Potato Chips. Dessert includes Brownies or Cookies.

Executive Deli Buffet

Build-Your-Own Gourmet Sandwich Buffet with sliced Ham, Roast Beef,
Salami, Smoked Turkey, Chicken, Egg or Tuna Salad and a sliced Cheese assortment
with a Gourmet Bread selection. Served with Lettuce, Tomatoes, Olives, Pickle Spears,
Potato Chips and Coleslaw. Dessert includes Brownies or Cookies.

California Style Buffet

Build-Your-Own Gourmet Salad Served with an assortment of Wraps or Panini Sandwiches. Select from Spring Mix or Romaine Lettuce.

Served with Chicken or Beef Slices as salad toppers.

Dessert includes Gourmet Cookies.

Add Soup du Jour or Chili for an additional charge.



LUNCHES TO-GO

Deli Boxed Lunch

Choose from Roast Beef, Turkey, Ham, Chicken Salad or a Vegetarian selection. All choices are available with or without Cheese and also include Whole Fruit, Potato Chips and Cookies.

Deluxe Boxed Lunch

Choose from Roast Beef, Turkey, Ham, Chicken Salad or a Vegetarian selection.

All choices are available with or without Cheese and also include a Chef's

Side Salad, a Fresh-Cut Fruit, Potato Chips and Cookies.

Executive Boxed Lunch

Includes choice of Wrap (from selection below)
Fresh-Cut Fruit and a Chef's Side Salad.
Dessert includes Lemon Bars, Brownies or Cookies.

Chicken Caesar Wrap

Char-Grilled Chicken, Parmesan Cheese, Romaine Lettuce and Creamy Caesar Dressing tucked into a delicious wrap.

Italian Grilled Vegetable Wrap

Grilled Eggplant, Onion, Sweet Peppers and Zucchini tucked into a delicious wrap with Provolone Cheese.

Santa Fe Chicken Wrap

Char-Grilled Chicken Breast, Cheddar Cheese, Lettuce,
Green Onion, Black Olives, Chipotle Mayonnaise and Guacamole
tucked into a delicious wrap.

BENTO BOX LUNCHES

Asian	Indian	Spanish	German	American
Seitan or Beef Bahn Mi with Cilantro, Cucumber and Shredded Carrot on a French Baguette	Papri Chaat Seasoned Yogurt with Chick Peas, Sliced Red Onions, Mango Chutney and	House-made Guacamole Fried Tortilla Chips	German Potato Salad German Red Cabbage and Apple Slaw	Pastrami on Marble Rye or Tofurky Half Sour Pickles
Soy-braised Potato and Green Onion Potato Salad Soba Asian Noodle Salad Sesame and	Cilantro Chutney Fried Wonton Noodles Naan Bread Potato Upma	Cold Chicken or Vegetable Fajita Lettuce Wraps Black Bean and Corn Salsa	Cold Bratwurst or Tofu and Pickle Salad Bavarian Pretzel with Spicy Mustard German Chocolate	Kettle Chips Pasta Salad with Artichoke Roasted Peppers
Snow Pea Salad	Chicken Korma Roll or Paneer	Mexican Chocolate	Brownie	Bococcini
Kelp Chips	Vegetable Roll	Chili Brownie		Fresh Basil
Chocolate and Black Bean Wontons	Kheer			New York Style Cheesecake







Bold and enticing features bring flavors from around the world to your event!

Mediterranean Style Buffet

Marinated Chicken Breast Sautéed in a Pinot Grigio Wine Sauce with Olives and Spinach. Served with Spanakopita, Ratatouille, Rice Pilaf with Pine Nuts and Raisins, Classic Greek Salad, Hummus with Pita Chips and Baklava.

Vegetarian Pasta Buffet

Pasta Primavera and Cheese Tortellini are accompanied by Marinara, Alfredo and Pesto Sauces. Served with a Garden Vegetable Sautée, Classic Caesar Salad, Garlic Bread and Parmesan Cheese.

Thanksgiving Style Buffet

Sliced, slow-roasted Turkey Breast with Gravy and traditional Bread Stuffing, accompanied by Candied Yams, Broccoli au Gratin, Mashed Potatoes, Mixed Greens with a House Vinaigrette and Cranberry Sauce. Dessert includes Pumpkin Pie.

Prime Rib Buffet

Prime Rib au Jus, slow roasted and served with Horseradish Sauce, accompanied by Roasted Red Skinned Potatoes, Glazed Carrots and a Classic Caesar Salad.

Served with your choice of Dessert.







Backyard Barbecue Cookout

Barbecued Chicken and Barbecued Pork Ribs.

Accompanied by Baked Beans, Corn on the Cob, Potato Salad, Tossed Salad and Fresh Fruit Salad. Served with Cornbread with Honey Butter and choice of Pie.

All American Buffet

Burgers, Hot Dogs and Veggie Burgers.

Accompanied by your choice of two: Potato Salad, Calico Bean Salad, Coleslaw, Pasta Salad, Corn on the Cob or Baked Beans. Also includes Chips, Watermelon Wedges and assorted Cookies and Brownies.

Fiesta Fajita Buffet

Your choice of Chicken, Beef or Vegetable Fajitas, accompanied by Spanish Rice, Refried Beans, Warm Flour Tortillas, Guacamole, Sour Cream, Shredded Lettuce, Fresh Salsa, Crisp Flour Tortilla Chips and assorted Cookies.

Grand Dinner Buffet

A carving station offers Carved-To-Order Top Sirloin Beef au Jus and Slow-Roasted Turkey Breast. Accompanied by Roasted Red Skinned Potatoes, Chef's Seasonal Vegetable, Mixed Greens with House Vinaigrette, Horseradish, Cranberry Sauce and Dijon Mustard. The Pasta Station offers assorted Pastas accompanied by Marinara, Alfredo and Pesto Sauces.

Includes your choice of Dessert.

Additional entreés available, just ask!











Hand-selected menus offer the perfect combination for any occasion!

Starters

(Choice of one)

Mixed Greens with House Vinaigrette
Italian Salad
Caesar Salad
Caprese Salad
Spinach Salad with Raspberry Vinaigrette
Spring Mix with Poppy Seed Vinaigrette

Entrées

(Choice of one)

Homestyle Chicken
Chicken Marsala
Chicken Piccata
Chicken Parmesan
Bourbon Chicken
Chicken Cordon Bleu
Roast Turkey Breast with Gravy
Baked Cod
Roast Pork Loin

Meat Lasagna





Vegetarian

(Choice of one)

Baked Ziti
Vegetable Lasagna
Penne with Alfredo Sauce
Spinach and Sun-Dried Tomato Pasta
Pasta Primavera
Homemade Macaroni and Cheese

Starches

(Choice of one)

Potatoes Au Gratin
Cornbread Dressing
Orzo Pilaf
Roasted Red Skinned Potatoes
Parmesan Crushed Red Skinned Potatoes
Garlic Mashed Potatoes
Baked Sweet Potatoes
Mushroom Risotto
Rice Pilaf

Vegetables

(Choice of one)

Green Beans Amandine
Green Beans in Dill Butter
Vegetable Medley
Honey Glazed Carrots
Sautéed Squash and Zucchini
Sautéed Spinach
Broccoli Amandine

Desserts

Choice of homemade Dessert









Exceptional dishes create a memorable meal at your special gathering.

Roasted Red Pepper and Vegetable Pasta

Penne Pasta with Fresh Sautéed Vegetables in a Roasted Red Pepper Cream Sauce, garnished with Parmesan Cheese.

Chicken Parmesan

Lightly breaded Chicken Breast topped with fresh Marinara Sauce, Parmesan and Mozzarella Cheeses.

Hazelnut Crusted Chicken

Marinated Chicken Breast encrusted with Hazelnuts and topped with a Cranberry Demi-Glaze.

Chicken Mushroom Stroganoff

Sautéed Chicken Breast with Mushrooms in a rich Stroganoff Sauce. Served over a bed of Noodles and garnished with Sour Cream and Red Pepper Coulis.

Baked Vegetarian Lasagna

Pasta layered with Sautéed Vegetables, Blended Cheeses and topped with Marinara Sauce.

Stuffed Pork Tenderloin

Pork Tenderloin stuffed with Polenta, Corn and Dried Cherries, topped with a Light Champagne Sauce.

Maple Mustard Glazed Salmon

Seared Filet of Salmon baked with Maple and Dijon Mustard Glaze.

Sole Stuffed with Broccoli & Cheese

Baked Sole stuffed with Broccoli and Aged Cheddar Cheese.
Served with a Beurre Blanc Sauce.





Seared Tuna with Wasabi

Grilled Tuna Steak served with a Wasabi Aioli.

Red Snapper with Red Pepper Relish

Pan-fried Red Snapper Filet. Topped with thinly sliced Potatoes and served on a bed of Greens, drizzled with a Red Pepper Cream Sauce.

Beef Tenderloin Stuffed with Spinach and Blue Cheese

Fresh Sautéed Spinach and Blue Cheese rolled inside a Beef Tenderloin, served with a Red Wine Demi-Glaze.

Macadamia Sea Bass

Sea Bass lightly dusted with Macadamia Nuts. Served with a Beurre Blanc Sauce.

Filet Mignon with Gorgonzola Butter

Seared Filet Mignon served with a California Cabernet Sauce and topped with Gorgonzola Butter.

Oscar Filet Mignon

Filet Mignon topped with Jumbo Lump Crabmeat.
Served with Hollandaise Sauce.

Asiago Baked Chicken Supreme

Seared Chicken Breast stuffed with Asiago Cheese and Fresh Spinach.

Cedar Plank Grilled Salmon

Salmon grilled on a Cedar Plank. Topped with Granny Smith Apples and a Cinnamon-Mint Crème Fraiche.

All Entrée selections include Mixed Greens with House Vinaigrette, freshly baked Rolls with Butter, your choice of a Vegetable and a Starch.

Also included: Full Coffee Service, Ice Water and Homemade Dessert.













Decadent delights that are the perfect ending to any event – or the star of it!

Sundae Bar

Vanilla or Chocolate Ice Cream with your choice
of four toppings:
Hot Fudge
Rainbow Sprinkles
Chocolate Jimmies
Chocolate Sauce
Butterscotch Sauce
Caramel Sauce
Chocolate Chips
Chopped Peanuts
Whipped Cream or Marshmallow Fluff

Assorted Dessert Bars

Fudge Brownies







Assorted Pies

Fruit or Cream

Fresh Seasonal Fruit

Jumbo Baked Cookies

New York Style Cheesecake

Fruit Torte

Warm Apple Dumplings

Layer Cake

Your choice of Chocolate Vanilla or Carrot





Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

