



# SIGNATURE CATERING



Columbus College  
of Art & Design

**91 Cleveland Ave,  
Columbus, Ohio 43215**

**614.222.3271**



*Fresh*

THE FAMILY DIFFERENCE IN HOSPITALITY SERVICES



**BASIC BEGINNINGS** 8.99  
Assorted Pastries, Fresh Cut Fruit Display

**PARFAIT YOUR WAY** 3.99  
Greek Yogurt, Seasonal Berries, Dried Fruit,  
Granola, Chocolate Chips

**HOMESTYLE BREAKFAST** 10.99  
Scrambled Eggs, Sausage Patties or Bacon,  
Buttermilk Biscuits, Country Pepper Gravy,  
Roasted Breakfast Potatoes

**EXECUTIVE CCAD** 12.99  
Scrambled Eggs, Breakfast Potatoes,  
Crisp Bacon or Sausage,  
Cinnamon French Toast or Buttermilk Pancakes,  
Assorted Pastries and Muffins

**QUICK START** 9.49  
Assorted Pastries, Seasonal Fresh Fruit,  
Oatmeal or Grits Bar with Toppings,

**ADD JUICE TO ANY BREAKFAST** 1.29  
• Orange Juice  
• Apple Juice  
• Cranberry Juice

**ALL BREAKFASTS INCLUDE COFFEE STATION**  
Fresh Brewed Starbucks Coffee (Regular & Decaf),  
Water, Plain Creamer, Pure Cane Sugar, Raw Sugar,  
Stevia, Stir Sticks, Cups, Lids, Sleeves, Napkins

*Breakfasts and add-ons are priced per person*



# LUNCH BUFFETS



## SANDWICH LUNCHEON

12.99

Buffet selection comes with choice of three Sandwiches, two Salads, Assorted Chips, Pickles, Mayonnaise, Mustard, Assorted Cookies and Brownies, Iced Tea and Water.

### Sandwiches Selections (choose 3)

- Italian Sandwich
- Roast Beef Sandwich
- Mediterranean Turkey Wrap
- Turkey Club Wrap
- Chicken Caesar Wrap
- Chipotle Chicken Sandwich
- Ham & Swiss Sandwich
- Grilled Vegetable Hummus Wrap
- Caprese Wrap

### Salad Selections (choose 2)

- Quinoa Salad
- Fruit Salad
- Garden Salad with Balsamic & Ranch Dressing

## SALAD LUNCHEON

12.99

Buffet selection comes with Mixed Greens, Salad Toppings, one Protein, two Dressings, Bread, Assorted Cookies and Brownies, Iced Tea and Water.

### Protein Selections (choose 1)

- Sliced Top Round Beef
- Grilled Chicken Breast
- Salmon

### Salad Toppings (all included)

Grape Tomatoes, Shredded Carrots, Sliced Cucumbers, Cheese, Bacon, Olives, Broccoli, Onions, Peppers & Mushrooms

### Dressing Selections (choose 2)

- Ranch
- Italian
- Balsamic Vinaigrette

ADD SECOND PROTEIN OR SELECTED SOUP + \$2.00

### Soup Selections

- Cream of Potato
- Tomato Soup
- Corn Chowder
- Vegetable
- Minestrone
- Chili



# CCAD SPECIALTY BUFFETS



## THE CRANE CLASSIC BUFFET

Includes Entrée, 2 Sides, Salad, Bread, Dessert, Iced Tea and Iced Water

### Entrée Selections (choose 1)

- Grilled Chicken
- Chicken Parmesan
- Rotisserie Chicken
- Baked White Fish
- Country Fried Steak
- Pulled BBQ Pork
- Pork Chops
- Lasagna

13.99

## DESIGN SQUARE BUFFET

Includes Entrée, 2 Sides, Salad, Bread, Dessert, Iced Tea and Iced Water

### Entrée Selections (choose 1)

- Chicken Cordon Bleu
- Pork Loin
- Sliced Beef Round with Gravy
- Roasted Turkey with Gravy

15.99

## CCAD BUFFET

Includes Entrée, 2 Sides, Salad, Bread, Dessert, Iced Tea and Iced Water

### Entrée Selections (choose 1)

- Flank Steak
- Salmon Filet
- Stuffed Pork Loin
- Crab Cakes with Remoulade
- Prime Rib

18.99

Add-on Coffee, priced per person

Coffee Service

1.00

Coffee Station

0.50

## SIDES

- Green Beans
- Glazed Baby Carrots
- Mixed Vegetables
- Broccoli
- Collard Greens
- Sauced Pasta Noodles
- Wild Rice Blend
- Roasted Potato Wedges
- Mashed Potatoes
- Rice Pilaf
- Mac & Cheese

## PREMIUM SIDES (+\$1.25 PER PERSON)

- Roasted Asparagus
- Brussels Sprouts
- Skilled Corn
- Broccoli Casserole
- Sweet Potatoes
- Baked Potato

## BREADS

- Yeast Rolls
- Breadsticks
- Artisan Rolls
- Ciabatta
- Cornbread Muffins
- Texas Toast

## SALADS

- Mixed Green Salad
- Caesar Salad
- Strawberry Salad
- Chopped Salad
- Wedge Salad (+\$1.00)

## DESSERTS

- Trifle Bowl  
Strawberry, Chocolate, Banana Cookies
- Brownies
- Marinated Fruit Salad
- Tiramisu
- German Chocolate Layer Cake
- Carrot Cake
- Red Velvet Cake
- Chocolate Decadence
- Seasonal Cobblers
- Seasonal Pies
- Cheesecake

## PREMIUM DESSERTS (+\$1.00)

- Raspberry Cheesecake
- Housemade Three Tier Cake
- Housemade Chocolate Napoleon
- White Chocolate Cheesecake
- Chocolate Cheesecake
- Limoncello Marscapone Cake
- Lemon Berry Marscapone Cake
- Salted Caramel Cheesecake

# SPECIALTY BUFFET SELECTIONS





# THEMED BUFFETS



## BARBEQUE

18.29

Buffet selection comes with a choice of Entrée, two Sides, Dessert, Cornbread, Watermelon, Condiments, Iced Tea or Lemonade and Water.

### Entrée Selections (choose 1)

- Applewood Smoked Turkey Breast
- Smoked Beef Brisket
- Barbecue Pulled Pork
- Smoked Sausage
- Mesquite Chicken
- Sweet Pototo Burger

### Side Selections (choose 2)

- Garden Salad
- Macaroni and Cheese
- Coleslaw
- Baked Beans
- Skillet Corn
- Green Beans with Caramelized Onions
- Roasted Potatoes

### Dessert Selections (choose 1)

- Banana Pudding with Vanilla Wafers
- S'mores Brownie
- Apple Pie
- Peach Pie

## ITALIAN

16.99

Buffet selection comes with a choice Salad, Entrée, two Sides, Dessert, Breadsticks, Iced Tea or Lemonade and Water.

### Salad Selections (choose 1)

- Garden Salad
- Strawberry Spinach Salad
- Caesar Salad

### Entrée Selections (choose 1)

- Chicken Parmesan
- Chicken Marsala
- Lemon Rosemary Chicken
- Meat Lasagna
- Italian Meatballs with Marinara Sauce
- Italian Sausage and Peppers
- Pesto Whitefish
- Vegetable Lasagna
- Vegetable Couscous Stuffed Pepper
- Eggplant Parmesan

### Side Selections (choose 2)

- Pasta WITH MARINARA, ALFREDO OR BASIL PESTO SAUCE
- Roasted Vegetables
- Herb Roasted Potatoes
- Brown Rice Pilaf
- Green Bean Almondine
- California Vegetable Blen

### Dessert Selections (choose 1)

- Double Chocolate Cake
- New York Style Cheesecake
- Italian Cream Cake
- Tiramisu
- Cannoli



## MEXICAN

14.99

Buffet selection comes with choice of Protein, Mixed Green Salad with Avocado Lime Dressing, Side, Dessert, Housemade Tortilla Chips, Pico de Gallo, Corn and Black Bean Salsa, Tortillas, Sour Cream, Cheddar Cheese, Lettuce, Iced Tea or Lemonade and Water.

### Protein Selections (choose 1)

- Seasoned Taco Beef
- Blackened Chicken

### Side Selections (choose 1)

- Spanish Rice
- Cilantro Lime Rice
- Chili Spiced Squash and Pepper Hash
- Fajita Peppers and Onions
- Aztec Corn
- Refried Beans

### Dessert Selections (choose 1)

- Oreo Churros
- Key Lime Pie Bars
- Mexican Brownies with Caramel Sauce

## ALL AMERICAN

15.89

Buffet selection comes with choice of Entrée, two Sides, Dessert, Buns, Cheese, Lettuce, Tomato, Pickles, Onions, Condiments, Iced Tea or Lemonade and Water.

### Entrée Selections (choose 1)

- Grilled Hamburgers
- All Beef Hot Dogs
- Bratwurst
- Grilled Chicken Breast
- Black Bean Burgers

### Side Selections (choose 2)

- Garden Salad with Ranch and Balsamic Dressing
- Quinoa Salad
- Potato Salad
- Pasta Salad
- Fruit Salad
- Fresh Kettle Chips

### Dessert Selections (choose 1)

- Assorted Cookies and Brownies
- Apple Pie Bars
- Strawberry Shortcake
- Buckeye Pie

# THEMED BUFFETS







# SIMPLE TAKEAWAYS



**BREAKFAST TO GO** 79.90  
**SERVES 10**

Scrambled Eggs, Hashbrown Casserole, Meat (Bacon, Sausage Links or Patties), Biscuits, Gravy, Grits, Seasonal Fruit Tray

**THE SUB CLUB** 82.89  
**SERVES 10**

Choice of Sub with a Bag of Chips, Fruit, Condiments and Bottled Water.

- Ham, Turkey, and Bacon  
with Cheese on a Hoagie Roll
- Very Veggie Sub with Provolone and Honey Dijon

**CLASSIC COOK OUT** 92.49  
**SERVES 10**

Grilled Hamburgers on a Bun with Lettuce, Tomato, Onion, Condiments, Chips, Brownies, Assorted Cookies & Bottled Water

**TACOS** 92.49  
**SERVES 10**

Your choice of Chicken or Beef Tacos served with Salsa and Sour Cream. Served with Refried Beans, Rice, Brownies or Assorted Cookies and Bottled Water.

**CHIPS AND DIPS!**  
*Chips are priced by the pound, dips by the pint.*

Homestyle Potato Chips	7.49
Tortilla Chips	7.49
Mini Pretzels	7.49
Savory Snack Mix	10.99
Salsa	4.49
Ranch Dip	5.49

**EVERYBODY LOVES PIZZA!** 9.99

12" Cheese Pizza choice

- Cheese Pizza
- Sausage Pizza
- Pepperoni Pizza
- Mushroom Pizza

Add-on Toppings 0.99



**ICE CREAM SOCIAL**

Grab & Go Ice Cream Party!

- Vanilla Ice Cream
- Chocolate Sauce
- Caramel Sauce
- Whipped Cream
- Sprinkles
- Chopped Peanuts

131.99

**PARTY FAVORITES**

Half Sheet Cake (serves 30-40)	42.99
Full Sheet Cake (serves 60-80)	77.99
Rice Krispie Treats (dozen)	11.99
Fresh Baked Cookies (dozen)	11.99
Fresh Baked Premium Cookies (dozen)	14.99
Bakery Fresh Brownies (dozen)	14.99



**DESSERTS**



# ORDERING GUIDELINES

## ORDERING TIMELINE

All menus should be finalized 7-10 business days prior to your event. In the case your event is made on short notice, we will be more than happy to assist you; however, menu selections may be limited. A late booking fee of \$15.00 or 15%, whichever is greater, may be added to any event that is scheduled within 72 hours.

## GUARANTEE COUNTS

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. A service charge will be added to all orders that do not meet the minimum number of guests.

## CANCELLATIONS

Please notify the Catering Office of all cancellations as soon as possible. Events or menu items cancelled less than 72 hours prior to the event dated may be billed 100% of the total invoice.

## WAIT STAFF

Wait staff service is not included at receptions for the purpose of replenishing items, passing hors d'oeuvres, and clearing china or other cater ware as it accumulates. Catering Services will be willing to provide these services upon request at a cost of \$20 per hour, per wait staff. There will be a minimum charge of three hours per wait staff. Additional labor charges will be incurred in cases where the event time is more than two hours from the initial serving time. Attendant serving charges are waived for the first two hours of served entrees and buffets.

## DELIVERY CHARGE

There will be a \$50 delivery fee applied to all orders executed off campus.

## EQUIPMENT

All equipment provided for a non-attendant function shall be the responsibility of the contracted group. Food, beverages and serving equipment may not be removed from any event. We regret that any unconsumed food during the event may not be removed from the serving location, due to our internal company safety regulations. Removal of serving equipment will result in replacement value being added to the billing invoice.

## LINENS

We will provide linen for all food and beverage tables. Also included are table linens for all buffet and entrée menu selections. In the event you request linen for additional non-food service tables, a nominal charge may be assessed.

## GLUTEN-SENSITIVE & ALLERGEN DISCLAIMER

We prepare Gluten-Sensitive (GS) items in the same kitchen as other allergens. 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.

## NON-CAMPUS CUSTOMERS

AVI Fresh Catering is pleased to cater to our customers who are not Faculty, Staff, or Students of Columbus College of Art & Design. In order to complete an order with AVI Fresh Catering, a major credit or debit card will be needed to hold the order. If payment is via check, 50% of the balance is due 7 business days prior to the event, in which the remaining balance will be due prior to the start of the event.

Please contact the Catering Office at 614-222-3271 if you have questions.



# MEET, EAT AND ENJOY!

AVI's catering team members are ready to make your catered event a success. From the first time you call until your pick-up or delivery time, our catering team will make sure your order is right and ready when you need it.

## ORDERING INFORMATION

Please provide the following information when scheduling your event:

1. Your company name and address
2. Your name and phone number
3. Date of event
4. Location of event
5. Time of service
6. Menu selection
7. Guest count
8. Pick-up or delivery
9. Special requests or arrangements

Please contact your local AVI representative for more details. Cancellations must be made 72 hours prior to the pick-up or delivery time or a cancellation fee may apply.

Thank you for giving us the opportunity to serve you!

For any additional questions, please contact:

Steven Grabner

CCAD Catering Director

[sgrabner@avifoodsystems.com](mailto:sgrabner@avifoodsystems.com)

614.222.3271

