

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

Please include the following information when placing an order:

1. Event name
2. Your name, e-mail and phone number
3. Date of event
4. Location of event
5. Time of service
6. Menu selections
7. Guest count
8. Pick-up or delivery
9. Less than 48 hour notice of change or cancellation may result in no refund

Please contact your local AVI representative for more details.

Alaina Steensma
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FLCCatering@AVIFoodsystems.com
585.785.1827

Thank you for the opportunity to serve you!

BREAKFAST



All prices are per person and available for 5 guests or more / 10 guest minimum for All American Breakfast Buffet.
All appropriate condiments included. Decaf Coffee available upon request

MINI CONTINENTAL

5.99 PER PERSON

Miniature Muffins
Miniature Danish
Fresh Hand Fruit

QUICK START

13.45 PER PERSON

Assorted Danish
Assorted Muffins
Assorted Scones
Seasonal Fresh Fruit Platter
Fingerlakes Coffee Roasters Gourmet Coffee and Hot Tea



YOGURT AND MORE

8.79 PER PERSON

Greek Yogurt Cups
House-made Granola
Assorted Muffins
Fresh Berry Bowl

ALL AMERICAN BREAKFAST BUFFET

11.19 PER PERSON

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day
Scrambled Eggs
Choice of Shredded Hashbrowns, Roasted Breakfast Potatoes with Diced Peppers and Onions
Choice of Bacon, Pork Sausage, or Smoked Ham
Seasonal Sliced Fruit
Fresh Baked Muffins upon request



BREAKFAST

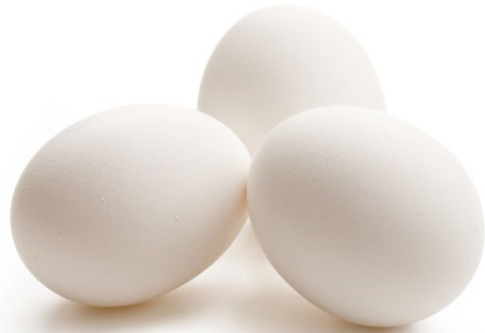


OMELET STATION

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

CHEF FEE \$150 PER CHEF



À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam	28.99 per dozen
Assorted Petite Muffins	17.49 per dozen
House Made Cinnamon Rolls	23.40 per dozen
Assorted Danish	17.49 per dozen
Seasonal Fresh Fruit Platter	4.29 per person
House-made Granola Bars (Honey Almond or Cranberry Chocolate)	2.99 each



SANDWICHES



CLASSIC COLLECTIONS

All prices are per person and available for 15 guests or more

Gluten Free and Dairy Free Options available for all sandwich selections upon request

DELI EXPRESS

17.59 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 with selection of three deli meats or deli salads (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

18.25 PER PERSON

Includes Choice of Bagged Chips or House Chips, Cookies and Brownies, Choice of 1 Salad (Quinoa Salad, Fruit Salad, Garden Salad) with Ranch and Balsamic Dressing, Choice of 3 Sandwiches (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 Cheddar, 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), and Bottled Water

BOXED LUNCHES

13.39 PER PERSON

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Whole Fruit, Cookies and Bottled Water

Choice of Two Sandwiches

Tuna Salad Ciabatta
Turkey and Swiss Sandwich
Roast Beef and Cheddar

Deli Sliced Ham with Honey Mustard Ciabatta,
Roasted Pepper and Mozzarella Ciabatta
Chicken Salad Sandwich

SALADS



SALAD BUFFET

13.65 PER PERSON

Includes Fresh Rolls, Butter, Choice of Dessert, Iced Water, Choice of Iced Tea or Lemonade

Add Tofu 3.29 Per Person

Add Chicken 3.29 Per Person

Add Salmon 4.79 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

House-made Soup

Soups are made in house with fresh ingredients and served with crackers

Soup Options Chicken Noodle
Tomato Bisque
Chef's Choice

Chili
Loaded Vegetable



BUFFETS



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 Vinaigrette and Ranch
- Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato with Balsamic Vinaigrette

Choose One (1) Entree

- | | |
|--|------------------|
| Eggplant Lasagna | 20.89 PER PERSON |
| Honey Mustard Pork Loin | 24.39 PER PERSON |
| Brie and Mushroom Chicken | 27.99 PER PERSON |
| Grilled Lemon Rosemary Chicken | 24.39 PER PERSON |
| Fried Chicken with Buttermilk Hot Sauce | 24.39 PER PERSON |
| Beef Pot Roast with Dijon Shallot Sauce | 27.99 PER PERSON |
| Grilled Chicken Breast with Cider Marinade | 27.99 PER PERSON |

Choose Two (2) Sides

- | | |
|-------------------------|--|
| Fresh Herbed Vegetables | Italian Seasoned Green Beans |
| Maple Glazed Carrots | Goat Cheese and Roasted Garlic Mashed Potatoes |
| Roasted Red Potatoes | Macaroni and Cheese |

Choose One (1) Dessert

- | | |
|---------------------------|--|
| Apple Pie | Bread Pudding with Caramel Apple Sauce |
| New York-Style Cheesecake | Chocolate Cake |
| Assorted Cookies | Bakery-Fresh Brownies |



BUFFETS



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

Choose Two (2) Entrees

Chicken Parmesan, Chicken Marsala, Vegetable Alfredo Lasagna, or 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, or Chocolate Dipped Biscotti

PASTA BAR

12.59 PER PERSON

Pasta with choice Marinara or White Sauce served with House Salad and Bread Sticks

KOREAN TACO BAR

19.35 PER PERSON

Corn Tortillas, Lettuce Wrap, and Jasmine Rice Paired with

Choice of Two (2) Proteins

Korean BBQ Chicken

Korean BBQ Pork

Korean BBQ Tofu

Choice of Two (2) Dipping Sauces

Sweet Soy Sauce

Sweet and Sour Sauce

Chili Garlic Sauce

Choice of Two (2) Salsas

Salsa Roja

Salsa Verde

Mango Salsa

Choice of Toppings

Asian Slaw

Pickled Cucumbers

Cilantro

Pickled Carrot and Daikon

Shredded Green Cabbage

Chopped Peanuts

Toasted Sesame Seeds

Dessert

Coconut Mango Rice



BUFFETS



THEMED BUFFETS

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

MEXICAN BUFFET

19.35 PER PERSON

Includes House-made 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, or Seasoned Taco Beef

Choose Two (2) Sides

Spanish Rice, Cilantro Lime Rice, Fajita Peppers and Onions, Refried Beans, or Chili Spiced Squash and Pepper Hash

Choose One (1) Dessert

Tres Leches Cake, Churro Bars, or Margarita Cupcakes

BBQ NATION

24.45 PER PERSON

Includes Cornbread, Watermelon, Assorted Cookies, Condiments, Iced Water, choice of Iced Tea or Lemonade

Choose One (1) Salad

Potato Salad, Sweet Potato Salad, or Old-Fashioned Coleslaw

Choice of One (1) Bread

Corn Muffin, Southern Biscuits, or Texas Toast

Choice of Two (2) Sides

Macaroni and Cheese, BBQ Pinto Beans, Black-Eyed Peas, or Bacon & Onion Green Beans

Choice of Two (2) Entrees

Smoked BBQ Pulled Pork, BBQ Jackfruit, Nashville BBQ Pulled Pork Sandwich, BBQ Pulled Pork Sandwich, or BBQ Spiced Shredded Chicken

Choice of Two (2) Sauces

Nashville BBQ Sauce, Carolina BBQ Sauce, Texas BBQ Sauce, Alabama BBQ Sauce, or Barbecue Sauce

CHEF STATIONS



CHEF STATIONS

150.00 Chef Fee Per Chef Needed

Served with appropriate Sauces and Dinner Rolls with Whipped Butter

Choose Your Protein

Roasted Round of Beef	10.79 per person
Prime Rib of Beef	27.99 per person
Roasted Pork Loin	9.69 per person
Tenderloin of Beef	28.99 per person
Boneless Virginia Ham	8.65 per person
Herb-Roasted Breast of Turkey	10.79 per person





ALL DAY PACKAGES

ALL DAY DELICIOUS

64.25 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
- Bottled Water
- Gourmet Coffee and Hot Tea

POWER UP LUNCH

- Tomato and Cucumber Couscous Salad
- Bakery-Fresh Rolls with Butter
- Green Beans Gremolata
- Three Pepper Cavatappi with Pesto
- Grilled Chicken and Artichokes with a Lemon Tarragon White Wine
- Cookies or Brownies
- Iced Tea
- Iced Water

PM PICK ME UP

- Spinach Dip (Hot Or Chilled) with Tortilla Chips
- Grilled Vegetable Tray with Charred Onion Dip
- 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 (3) delights
All prices are per person and available for 15 guests or more

THE ENERGIZER

Donut Holes

Whole Fruit (Banana, Apple, Orange 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

CHOICE OF ONE SALAD

Traditional Garden Salad with Fresh Seasonal Vegetables, Balsamic Vinaigrette, or Ranch Dressing

Grilled Vegetable Pasta Salad, or Seasonal Fruit Salad

FLCC House 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, or Pico De Gallo

Choice of One (1) Fruit Accompaniment Seasonal Fresh Fruit Platter or Assorted Whole Fruit

Assorted Cookies

Bottled Water, Gourmet Coffee and Hot Tea





ALL DAY PACKAGES

SIMPLE PLEASURES

35.29 PER PERSON

Easy 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

Iced 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

Iced 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)

Spanakopita	34.68
Italian Meatballs	26.49
Sausage or Vegan Stuffed Mushrooms	27.48
Chili-Lime Chicken Kabobs	34.59
Mini Crab Cakes	34.68
Vegetable Spring Rolls	34.68
Warm fig, Caramelized Onion, Bleu Cheese Tartlet	32.35

RECEPTION HORS D'OEUVRES (COLD)

Mediterranean Antipasto Skewers	37.39
Curried Chicken Phyllo Cups	34.68
Tequila Lime Shrimp Phyllo Cups	34.68
Filet Mignon Crostini	51.48
Caprese Skewer	20.28



PLATTERS AND DIPS



RECEPTION PLATTERS AND DIPS

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

DOMESTIC CHEESE TRAY **4.39 PER PERSON**

Assorted Domestic Cheese Tray served with Crackers, Nuts, and Berries

FRESH GARDEN CRUDITÉS **3.99 PER PERSON**

Fresh Garden Crudités with Ranch Dill Dip

SEASONAL FRESH FRUIT PLATTER **4.29 PER PERSON**

Seasonal Fresh Fruit

HOUSE-MADE SPINACH DIP - Serves 25 **55.00**

House-Made Spinach Dip served with Fresh Pita Chips

BUFFALO CHICKEN DIP - Serves 25 **55.00**

Dip served with Fresh Pita Chips

HUMMUS WITH PITA CHIPS **3.69 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



CHARCUTERIE **7.50**

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



DESSERTS

Desserts are priced per dozen

Fudge Brownies	19.00
Bar Cookies	18.25
Berry Crumble, Lemon, 7-Layer	
Cupcakes	20.90
Chocolate or Vanilla	
Themed Cookies	25.00
Fresh Baked Assorted Cookies	9.59
Mini Assorted Desserts	14.00
Sundae Bar	7.19
Chocolate, Strawberry and Vanilla Ice Cream	
Toppings Include Whipped Cream, Nuts, Cherries, Chocolate Syrup, Sprinkles, Caramel Toppings	



BEVERAGES

Priced per person unless otherwise noted

Fingerlakes Coffee Roaster <i>Small</i> (12)	19.29
Fingerlakes Coffee Roaster <i>Large</i> (12)	35.79
Hot Chocolate/Tea	1.59
Bottled Water	2.39
Canned Soda	1.69
Juice	3.19
Iced Tea (per gal.)	7.19
Infused Water Dispenser (per 3 gal.)	11.99
Iced Tea or Lemonade (per 3 gal.)	16.89



BARS & LINENS



BARS

On consumption

Beer	6.00 Per Drink
Wine	24.99 Per Bottled Opened
Liquor	11.00 Per Drink
Bartender Fee	25.00 Per Bartender, per hour
Bar Set Up Fee	50.00

LINENS

Round Table Cloth	5.00 Per Tablecloth
Black or White	
Rectangle Table Cloth	8.00 Per Tablecloth
Black or White	

Please see your Catering Director for more color and size options

