

SIGNATURE CATERING



FRESH START BREAKFAST

BAKERY BASKET | 3.09 per person Freshly Baked Muffins, Scones and Pastries

BAGEL BAR | 4.09 per person Assorted Bagels with choice of two flavored Cream Cheeses, Butter and Jams Cream Cheese Options: Strawberry, Garden Veggie, Brown Sugar, Honey Walnut, Plain

OATMEAL BAR | 4.09 per person Hot Oatmeal with a variety of Fresh Fruits, Dried Fruits, Seeds and Nuts

BURRITO BAR | 6.99 per person Scrambled Eggs with Roasted Peppers, Black Beans, Shredded Cheddar Cheese and Turkey Sausage rolled in a Multi-grain Tortilla, served with Salsa

GRANOLA, YOGURT AND FRUIT | 5.09 per person Homemade Granola, Vanilla Greek Yogurt and Seasonal Fruit

> BREAKFAST PIZZA | 16.99 A twist on a traditional pizza

FRESH START BEVERAGES

S&D COFFEE | 16.49 per gallon Choice of Fair Trade Regular, French Vanilla, or Hazelnut

STARBUCKS COFFEE SERVICE | 18.99 per gallon

INFUSED WATER | 6.29 per gallon Choice of Citrus, Cucumber Mint, Lemon Raspberry, Melon or Berry

ASSORTED BEVERAGES

Priced per unit
Half Pint Milk | .79
Assorted Bottled Juices | 2.30
Bottled Starbucks Coffee | 3.49

ADDITIONAL MENU OPTIONS

Priced per unit
Greek Yogurt Parfait | 2.29
Fresh Cut Fruit | 2.69
Danish and Bialy | 2.39
Chobani Greek Yogurt Cup | 1.85
Whole Fruit | 1.29
Scones | 2.39
Mini Muffins | .99
Fresh Fruit Turnover | 2.95

BREAKFAST





CREATE YOUR OWN SALAD | 11.29 per person

Includes Whole Grain Roll and House-baked Cookie for dessert

GREENS
SELECT TWO
Spring Mix, Romaine, Iceberg Mix or Spinach

VEGETABLE TOPPINGS SELECT UP TO FIVE

Shredded Carrot, Red Onion, Tomato Wedges, Avocado, Cucumber, Red Bell Pepper, Green Bell Pepper, Celery, Corn, Snow Peas, Black Olives, Sliced Mushrooms, Roasted Yellow Squash, Roasted Butternut Squash, Roasted Zucchini, Roasted Eggplant, Roasted Button Mushrooms, Lentils, Bulgur Wheat, Almonds, Sunflower Seeds, Dried Cranberries, Quinoa, Black Beans or Garbanzo Beans

CHEESE SELECT ONE

Mozzarella, Cheddar, Feta, Asiago or Blue Cheese Crumbles

PROTEIN SELECT ONE

Grilled Chicken. Crispy Chicken, Crispy Tofu, House-roasted Turkey

Add Cup of Soup for an additional 1.99 per person





SIGNATURE SALADS



CHOICE OF SALAD BOXED LUNCH | 9.49 per person FAMILY STYLE SALAD BOWL | 11.49 per person SOUP & SALAD COMBO | 12.49 per person

HARVEST CHICKEN

Grilled Chicken, Field Greens, Apples, Walnuts, Feta Cheese and Cider Vinaigrette

SOUTHWEST CHICKEN

Roasted Chicken, Corn, Black Beans, Red Peppers, Red Onion, Cheddar Cheese, Crisp Tortilla Strips, Iceberg Lettuce and Southwest Ranch

CALIFORNIA TURKEY COBB

Turkey, Bacon, Blue Cheese Crumbles, Avocado, Hard Boiled Egg, Tomato, Iceberg Lettuce and Blue Cheese Dressing

ANTIPASTO

Pepperoni, Salami, Olives, Banana Peppers, Tomato, Mozzarella Cheese, Red Onion, Iceberg Lettuce and Light Italian Dressing

CHICKEN CAESAR

Grilled Chicken, Romaine Lettuce, Parmesan Cheese, Tomato, Croutons and Caesar Dressing

SPINACH & BACON

Fresh Spinach, Crisp Bacon, Hard Boiled Egg, Red Onion, Feta Cheese, Tomato, Candied Walnuts and Raspberry Vinaigrette

CAPRESE

Fresh Buffalo Mozzarella Cheese, Tomato, Basil, Lettuce, Parmesan Crisps, Parmesan and Roasted Garlic Vinaigrette, finished with a Balsamic Reduction.

STRAWBERRY, SPINACH AND GOAT CHEESE

Strawberries, Pistachios, Goat Cheese and Spinach with Citrus Balsamic Vinaigrette

BALSAMIC ROASTED VEGETABLES AND BARLEY

Roasted Zucchini, Yellow Squash, Asparagus, Red Peppers, Red Onion, Carrots, Cucumber, Edamame, Seasoned Barley and Asiago Cheese tossed in Homemade Balsamic Vinaigrette.

All Salads include Whole Grain Roll and House-baked Cookie or Whole Fruit. Substitute Grilled Steak, Shrimp or Salmon for an additional 1.99 per person.

CREATE YOUR OWN DELI | 8.49 per person

Includes Whole Grain Roll and House-baked Cookie for dessert

CHOICE OF:

House Roasted Turkey, Ham, Roast Beef, Chicken Salad, Tuna Salad, Seafood Salad, Marinated Tofu or Roast Vegetables

SELECT:

American, Swiss, Provolone, Cheddar or Asiago Cheeses Substitute Fresh Mozzarella Cheese, Goat Cheese or Blue Cheese Crumbles

SIDE SELECTIONS

Pasta Salad, Cucumber and Tomato Salad, Potato Salad or Carrots and Celery Sticks with Ranch, Chips or Pretzels Substitute Garden Salad or Caesar Salad for an additional .89 per person

DESSERT SELECTIONS

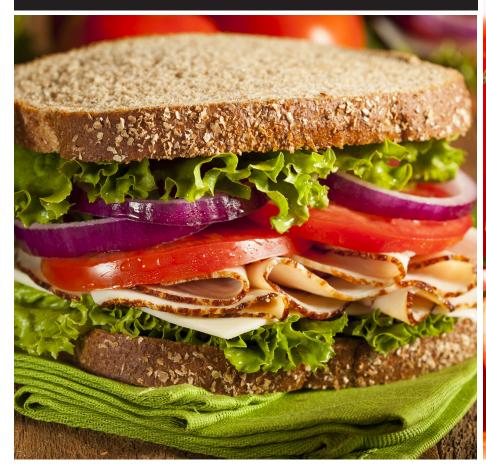
Cookies, Brownies or Whole Fruit Substitute Fresh Fruit Salad for an additional 1.29 per person

Assorted Wraps, Breads and Dressings are included. Bleu Cheese Dressing is an additional 1.05 per person.





SANDWICHES & WRAPS





SIGNATURE SANDWICHES AND WRAPS | 10.29 per person

Add Cup of Soup du Jour for an additional 1.99 per person

EURO TURKEY

Sliced Turkey, Provolone Cheese, Green Leaf Lettuce, Tomato and Honey Mustard on Twelve Grain Bread

CARVED BEEF

Hand-carved Top Round Beef with Horseradish Aioli served on a Kaiser Roll

CHICKEN PORTOBELLO SANDWICH

Italian Marinated Grilled Chicken and Portobello Mushroom topped with Green Leaf Lettuce, Tomato, Red Onion and House-made Red Pepper Vinaigrette on Focaccia Roll

MAYFLOWER TURKEY

Hand-carved Hot Turkey with Cranberry Sauce and Cheddar Cheese on Ciabatta Roll

CRANBERRY TURKEY PITA

Pita Pocket loaded with Sliced Turkey, Cranberry Jelly Sauce, Green Leaf Lettuce, Diced Celery and Shredded Carrots

MANGO CHICKEN WRAP

Seasoned Sliced Chicken, Mango Salsa and Shredded Lettuce in a Spinach Wrap

CREAMY AVOCADO AND WHITE BEAN WRAP

Avocado and White Bean Hummus with Green Leaf Lettuce, Tomato, Red Onion, and Shredded Carrots in a Tomato Basil Wrap

GRILLED BALSAMIC CHICKEN SANDWICH

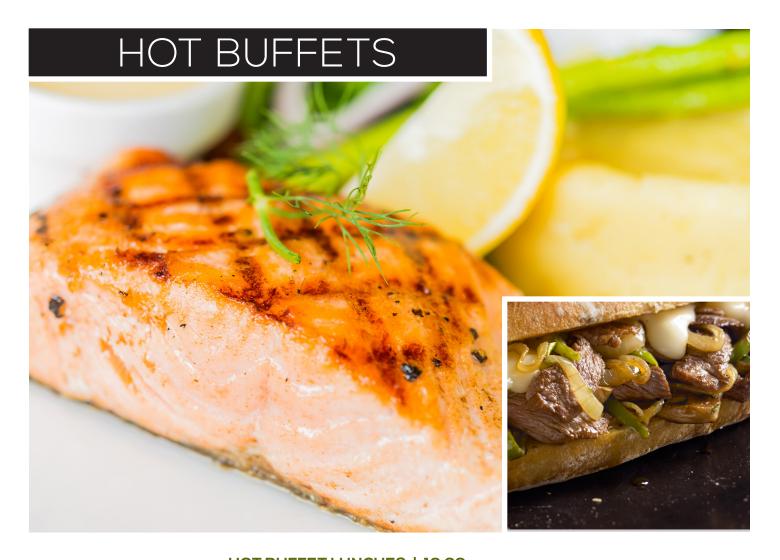
Grilled Chicken Breast topped with Leaf Lettuce, Tomato, Red Onion and Provolone Cheese, drizzled with Sweet Balsamic Glaze on Whole Grain Roll

SOUTHWEST VEGGIE WRAP

Corn, Black Bean Salsa, Shredded Lettuce and Cheddar Cheese in a Jalapeño Wrap

MARINATED VEGETABLE WRAP

Marinated and Roasted Yellow Squash, Zucchini, Red Bell Peppers, Carrots, Leaf Lettuce, Tomato and Red Onion in a Spinach Wrap



HOT BUFFET LUNCHES | 12.99 per person

Includes Choice of Entrée, Starch and Vegetable with Dinner Rolls and Dessert

TERIYAKI SALMON
HERB ROASTED PORK LOIN
HAND PULLED BARBECUE PORK OR CHICKEN
CLASSIC BARBECUE
FLORENTINE COD
ROAST TURKEY
APPLE BRAISED CHICKEN
SEAFOOD SCAMPI
HERB ROASTED CHICKEN WITH PINEAPPLE CHUTNEY

JAMAICAN JERK PORK OR CHICKEN

VEGETABLE SIDE DISHES

Seasonal Vegetables
Fresh Green Beans or Broccoli
Maple Seared Root Vegetables
Balsamic Roasted Vegetables
Roasted Asparagus and Carrot Farro Salad
Honey Orange Carrots
Wheat Berry Caprese

STARCH SIDE DISHES
Rice or Barley Pilaf

Garlic and Herb Roasted or Smashed Potatoes
Brown Sugar Roasted Sweet Potato
Loaded Potato Salad
Cajun Couscous
Pasta Aioli

PLATTERS AND SNACKS

HUMMUS AND BAKED PITA | 1.89 per person
Choice of Garlic, Red Pepper or Curry
BAKED TORTILLAS AND PICO DE GALLO | 1.99 per person
VEGETABLES AND DIP | 2.85 per person

SLICED FRUIT WITH YOGURT DIP | 3.79 per person
CINNAMON TORTILLAS WITH FRUIT SALSA | 2.85 per person
YOGURT PRETZELS | 5.65 per pound
PROBIOTIC TRAIL MIX | 6.65 per pound
CANNOLI AND ITALIAN COOKIES | Market price
BROWNIES AND BLONDIES | 1.99 per person
HALF MOON COOKIES | 1.99 per person





TEAM CELEBRATIONS FULL PAN (SERVES 24) | 125.29 HALF PAN (SERVES 12) | 63.29

Packaged for pick up service and prepared with disposable paper goods.

Service and delivery can be included for an additional cost

Wings are priced in groups. See Below.

MACARONI AND CHEESE

Choice of Buffalo Chicken, Southwestern, Smoked Gouda and Chive or Caprese

CHICKEN RIGGIES

Rigatoni, with Chicken and Hot Cherry Peppers

TASTE OF NEW YORK

Choice of Beef Sliders or Hand Breaded Chicken Fingers Hand Cut Fries served with Ketchup and Blue Cheese Dip

TACO ABOUT A PARTY!

Choice of Beef, Pork or Chicken with Cilantro Lime Rice, Black Beans, Fresh Pico de Gallo, Salsa, Onion, Lettuce, Tomato, Olives, Sour Cream, Taco Shells and Hand Cut Tortilla Chips

WINGS

Choice of Hot, Medium, Mild, Barbecue, Honey Mustard or Plain Includes Celery Sticks and Blue Cheese or Ranch Dressing

Select:

10 pieces | 8.50 20 pieces | 15.00 30 pieces | 22.50 50 pieces | 37.50 100 pieces | 75.00

PIZZAS AND CALZONES

Freshly Baked 14-inch (8 slice) Pizza's

CHEESE | 14.99

ADDITIONAL TOPPINGS | 2.50

SHEET PIZZA SERVING 24 SLICES | 24.55

ADDITIONAL TOPPINGS | 3.59

CALZONES | 7.90

Choice of Buffalo Chicken, Barbecue Chicken and Cheddar, Veggie Delight, Italian, Broccoli and Ricotta or Spinach and Mozzarella

SPECIALTY PIZZAS | 18.99

CHICKEN FLORENTINE PIZZA

Grilled Chicken, Spinach, Red Peppers, Fresh Herbs, Roasted Garlic White Sauce and Mozzarella Cheese

HEART HEALTHY PIZZA

Zucchini, Yellow Squash, Peppers, Artichokes, Tomatoes, Tomato Sauce and Mozzarella Cheese

MARGHERITA PIZZA

Fresh Tomatoes, Basil, Tomato Sauce and Mozzarella Cheese

MEAT LOVER'S PIZZA

Bacon, Pepperoni, Sausage, Tomato Sauce and Mozzarella Cheese





PASTA



BUILD YOUR OWN PASTA | 6.29 per person

Includes Garden Salad, Garlic Breadsticks and Freshly Baked Cookies for dessert

PICK A PASTA Fettuccine, Linguine, Rigatoni or Farfalle

SAUCE IT

Marinara, Garlic Aioli, Alfredo, Blush or Pesto

DRESS IT UP FOR AN ADDITIONAL COST

Eggplant Parmesan or Grilled Chicken | 2.29 per person Chicken Parmesan, Meatballs or Italian Sausage | 2.69 per person Grilled Shrimp or Salmon | 3.29 per person Crispy Tofu or Grilled Veggies | 1.09 per person



DESSERTS & BEVERAGES



ASSORTED DESSERTS

Celebration Cake | Market price Fresh Fruit Salad | 2.79 per person Brownies and Bar Cookies | 1.99 per person Cupcakes | 2.49 per person

ICE CREAM SOCIAL | 4.69 per person

Choice of Vanilla, Chocolate or Strawberry Ice Cream Toppings includes Strawberry, Caramel and Chocolate Syrups, Whipped Cream, Chopped Nuts, Cherries, Sprinkles,

Please allow us 24 hours to prepare any desserts or ice cream socials

ASSORTED BEVERAGES

Half Pint Milk | .79 per unit
Bottled 20 oz. Water | 2.09 per unit
Assorted 20 oz. Bottled Tea | 2.39 per unit
Bottled 20 oz. Soda | 2.09 per unit
Fresh Brewed Tea | 6.29 per gallon
Lemonade or Punch | 7.19 per gallon
Infused Water | 6.29 per gallon
Seasonal Apple Cider | 8.15 gallon

ORDERING GUIDELINES

OFFICE HOURS

Monday through Friday 6:30 AM - 6:30 PM

ODFRING

Please contact the AVI Fresh Manager or email Thomas Markham at tmarkham@avifoodsystems.com.

Catering event details can also be provided by contacting us

directly at 516.496.5218 during regular office hours.

ORDER INFORMATION

Manage and Place Catering Orders Via: https://CaterSuite4.AVIFoodsystems.com using location identifier: GEIW

DELIVERIES

Delivery times are accommodated on a first-come, first-serve basis. After hours and weekend catering events may be subject to additional delivery or staffing charges.

ORDERING REQUIREMENTS

We ask for a minimum of 48 hours notice for all catering orders. Last minute orders are welcome upon availability.

PAYMENT OPTIONS

AVI accepts all major credit cards and company checks. Approved clients may bill their cost centers or charge accounts.

CANCELLATION POLICY

We require 24 hours notice to cancel an order. Orders cancelled within 24 hours are subject to charges.

SPECIAL EVENTS AND PARTIES

Planning a special event or party? Our team is here to assist with all your event details, from custom menus to event design. Call us for more information.

SPECIALTY LINEN, RENTAL EQUIPMENT, FLOWERS AND DECOR

Please ask about how we can enhance your event. Specialty linens, rented flowers, and decor are available upon request. China service is available upon request for an additional charge.

