



SIGNATURE CATERING



LOURDES
UNIVERSITY



MEET, EAT, AND ENJOY!

The AVI Fresh at Lourdes University catering team is determined to make your event a success. From the time you place your order until your pickup or delivery time, our team will make sure everything is correct and ready when you need it.

ORDERING INFORMATION

We ask that you contact us at least 10 business days prior to your event. For events with 100 guests or more, we require 20 business days.

Please provide the following information when scheduling your event:

- University department or organization
- Contact and billing information. Please include department number for billing.
- Event date and time that catering is needed
- Event location
- Approximate guest count
- Menu selection
- Type of function
- Table setup and linen requirements
- For express orders, please include contact information for the person picking up the order

Thank you for allowing us
the opportunity to serve you!



ORDERING GUIDELINES



THANK YOU FOR CHOOSING AVI FRESH AT LOURDES UNIVERSITY!

CONTACT US

Nate Lockhart

nlockhart@avifoodsystems.com

PLANNING

All menus must be finalized two (2) weeks prior to event. Guaranteed guest counts must be provided no later than seven (7) days prior to event. Last minute orders may be accommodated based upon availability. Billed guest count will be guaranteed guest count or final number served, whichever is greater.

CANCELLATIONS

Cancellations within 48 hours of event may be subject to full payment of final bill.

EVENT DELIVERIES

AVI Fresh Catering will deliver to any location on campus between the hours of 7:00AM - 8:00PM Monday through Friday. Service outside of those hours may incur a labor surcharge.

All off-campus events will be charged a delivery fee starting at \$50 within 15 miles of campus.

FOOD SAFETY

AVI Fresh believes in food safety and adheres to local health code as well as Ohio Department of Health guidelines. Food, beverages, and serving equipment may not be removed from any event. AVI Fresh accepts no liability for food or beverages not properly handled when removed from event.

DIETARY NEEDS

If your event has special dietary requests, we will accommodate them to the best of our ability.

PAYMENT

Approved clients may provide their Lourdes University department number for billing. For events not billed through a university account, payment must be received in full prior to event and are subject to 20% service charge.

ASK ABOUT OUR SPECIAL AMENITIES!

- Menu cards
- Specialty linens
- Premier place settings

BREAKFAST



BREAKFAST BUFFETS

15 PERSON MINIMUM

All buffets include ice water, orange juice, and full coffee & tea service

CONTINENTAL

Fresh cut fruit and assorted pastries

HEALTHY START

Fresh cut fruit, yogurt parfaits, and assorted pastries

FRENCH BISTRO

Chef's selection of frittata, fresh cut fruit, and assorted pastries

TROJAN BREAKFAST

Scrambled eggs, potatoes O'Brien, sausage links, crispy bacon, fresh cut fruit, and assorted fresh-baked pastries

BEVERAGES

FULL COFFEE SERVICE

Regular coffee, decaffeinated coffee, and hot water with an assorted selection of tea

12 OZ. BOTTLED WATER

20 OZ. BOTTLED WATER

HOT CHOCOLATE

BOTTLED JUICE

Orange or cranberry

BREAKFAST ADD-ONS

ENGLISH MUFFIN SANDWICH

PANCAKES

BREAKFAST BURRITO

TEXAS FRENCH TOAST

POTATOES O'BRIEN

SCRAMBLED EGGS

BACON

SAUSAGE LINKS

SEASONAL WHOLE FRUIT

FRESH CUT FRUIT AND BERRIES

BAKERY

ASSORTED MUFFINS

ASSORTED CAKE DONUTS

ASSORTED SCONES

COFFEE CAKE

CINNAMON ROLLS

ASSORTED FRUIT DANISH

ASSORTED BAGELS

Served with cream cheese

BOXED LUNCHES



CLASSIC BOXED LUNCH

Your choice of up to three classic sandwich or salad selections (one per box) served with assorted chips, seasonal fruit, fresh baked cookie, and a bottled water

CLASSIC SANDWICH SELECTION

- Smoked turkey and swiss
- Roast beef and cheddar
- Ham and provolone
- Chicken salad
- Tuna salad
- Grilled vegetable and hummus

CLASSIC SALAD SELECTION

- Caesar salad with herb-grilled chicken
- Seasonal garden salad with Italian dressing

BISTRO BOXED LUNCH

Your choice of up to three bistro sandwich or salad selections (one per box) served with a fresh fruit cup, seasonal pasta salad, kettle chips, dessert bar, and a bottled water.

BISTRO SANDWICH SELECTION

- Chipotle grilled chicken
- Smoked turkey club
- Mediterranean caprese
- Dijon country ham
- Classic Italian
- Horseradish roast beef

BISTRO SALAD SELECTION

- Chef's salad with ranch dressing
- Spinach salad with balsamic vinaigrette
- Herb-grilled chicken salad with Italian vinaigrette



SANDWICH AND SALAD BUFFETS



15 PERSON MINIMUM

All sandwich and salad buffets are served with iced tea, ice water, and assorted cookies & dessert bars

CLASSIC SANDWICH BUFFET

Your choice of up to three classic sandwich selections served with seasonal pasta salad, mayo, mustard, and kettle potato chips

CLASSIC SANDWICH SELECTION

- Smoked turkey and swiss
- Roast beef and cheddar
- Ham and provolone
- Chicken salad
- Tuna salad
- Grilled vegetable and hummus

BISTRO SANDWICH BUFFET

Your choice of up to three classic sandwich selections served with seasonal pasta salad, seasonal garden salad with Italian dressing, and kettle potato chips.

BISTRO SANDWICH SELECTION

- Chipotle grilled chicken
- Smoked turkey club
- Mediterranean caprese
- Dijon country ham
- Classic Italian
- Horseradish roast beef

CALIFORNIA STYLE SALAD BAR

Build your own gourmet salad with chilled herb-grilled chicken breast, an assortment of greens, toppings, and dressings. Served with fresh baked rolls and whipped butter.

HOT BUFFETS



25 PERSON MINIMUM

All buffets are served with iced tea, ice water, and assorted cookies & dessert bars

BAKED POTATO BAR

Baked russet potatoes, bacon crumbles, blanched broccoli, whipped butter, sour cream, chives, shredded cheddar cheese, and house made Texas chili.
Served with a seasonal garden salad with Italian dressing

SOUTHERN BBQ

BBQ pulled pork and mesquite gilled chicken breast, served with sandwich rolls, coleslaw, baked beans, potato salad, and cornbread muffins

TASTE OF ITALY

Caesar salad, Asiago chicken, penne pasta, marinara sauce and alfredo sauce, grated parmesan cheese, seasonal vegetables, and garlic breadsticks.

FAJITA BAR

Seasoned sautéed vegetables with your choice of grilled chicken or beef.
Served with Mexican rice, refried beans, shredded cheddar cheese, shredded lettuce, sour cream, salsa, Mexican street corn, guacamole, and flour tortillas

BACKYARD COOKOUT

Grilled hamburgers, hot dogs, and veggie burgers served with buns, cheese, lettuce, tomato, pickle, ketchup, mayo, and mustard. Served with potato salad, baked beans, and kettle potato chips.

BURRITO BOWL BAR

Seasoned ground beef, cilantro lime rice, stewed black beans, shredded cheddar cheese, sour cream, guacamole, seasoned fajita vegetables, tortilla chips, and house made queso.

CYPRESS COAST KOUZINA

Herb-grilled chicken breast, lemon roasted potatoes, grilled seasonal vegetables, pita chips, tzatziki sauce, and Greek salad.



HORS D'OEUVRES



HOT APPETIZERS

2 DOZEN MINIMUM

MINI CRAB CAKES

Served with remoulade

BARBECUE MEATBALLS

CHICKEN TENDERS

Served with honey mustard

VEGETABLE SPRING ROLLS

Served with Thai chili sauce

ASSORTED MINI QUICHE

An assortment of bacon & swiss, and Florentine

SPANAKOPITA

PORK POTSTICKERS

Served with Thai chili sauce

BRIE & RASPBERRY PHYLLO BITES

THAI CHICKEN SATAY

FRANKS IN PUFF PASTRY

SAUSAGE STUFFED MUSHROOM CAPS

VEGETABLE EGG ROLLS

Served with sweet & sour sauce

BACON WRAPPED DATES

Served with red pepper aioli

COLD APPETIZERS

2 DOZEN MINIMUM

TOMATO BRUSCHETTA

SHRIMP COCKTAIL

Served with cocktail sauce

MUSHROOM CROSTINI

CURRIED CHICKEN IN PHYLLO CUPS

SOUTHWEST VEGGIE PINWHEELS

MINI TURKEY CLUB SLIDERS

MINI ITALIAN SLIDERS

HARVEST CHICKEN SALAD CANAPES

ANTIPASTO SKEWERS

APPETIZER DISPLAYS



15 PERSON MINIMUM

SEASONAL CRUDITE PLATTER

Served with ranch dressing

HUMMUS AND PITA CHIPS

DOMESTIC CHEESE AND CRACKER BOARD

Chef's selection of domestic cheeses and assorted crackers

IMPORTED CHEESE AND CRACKER BOARD

Chef's selection of imported cheeses and assorted crackers

FRESH FRUIT PLATTER

SPINACH AND ARTICHOKE DIP

BUFFALO CHICKEN DIP

TORTILLA CHIPS AND GUACAMOLE

SEASONAL GRILLED VEGETABLE PLATTER

TORTILLA CHIPS AND SALSA

KETTLE POTATO CHIPS WITH FRENCH ONION DIP

CUSTOM DINNER BUFFETS



25 PERSON MINIMUM

*Select from one composed salad, one of our handcrafted entrées, two accompaniments, and one dessert.
Served with rolls, whipped butter, ice water, and iced tea*

COMPOSED SALADS (SELECT ONE)

Seasonal garden salad with Italian and ranch dressings
Caesar salad
Greek Salad
Spinach salad with balsamic vinaigrette

HANDCRAFTED ENTREES (SELECT ONE)

Asiago crusted chicken
Herb-grilled chicken breast
BBQ pulled pork
Maple mustard grilled salmon
Chimichurri flank steak
Chicken Marsala
Caribbean pork loin
Seasonal vegetable coconut curry (vegan)
Homemade lasagna Bolognese
Vegetable lasagna (vegetarian)

ACCOMPANIMENTS (SELECT TWO)

Roasted garlic whipped potatoes
Wild rice pilaf
Lemon roasted red potatoes
Chef's seasonal vegetables
Macaroni and cheese
Wild mushroom risotto
Mashed sweet potatoes
Green beans with roasted red peppers
Sautéed zucchini and yellow squash
Glazed baby carrots

DESSERTS (SELECT ONE)

Assorted cookies and dessert bars
Raspberry cheesecake
Tiramisu

DESSERTS & DRINKS



BEVERAGES

FULL COFFEE SERVICE

Regular coffee, decaffeinated coffee, and hot water with an assorted selection of tea

16 OZ. DASANI WATER

HOT CHOCOLATE

BOTTLED JUICE

Orange or cranberry

ASSORTED SODA

ICED TEA

FRUIT PUNCH

LEMONADE

INFUSED WATER DISPENSER (SERVES 50)

ASSORTED SPARKLING WATER

DESSERTS

ASSORTED COOKIES

BROWNIES

BLONDIES

MAGIC BARS

ASSORTED FRUIT BARS

ASSORTED MINI CHEESECAKES

LEMON BARS

FROSTED CUPCAKES

