



AVI CATERING INSPIRATIONS

Welcome to our AVI MSJ Catering Menu and Services

Meet, Eat and Enjoy!

AVI's catering team members are ready to make your catered event a success!

ORDERING INFORMATION

We request all caterings be scheduled by Wednesday morning two weeks before your event for scheduling and ordering purposes.

We require 5 business days for a cancellation notice.

Please book your event early.

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

Included In Your Price Per Person:

Buffet Linens for 1 Buffet Line and drink station; Service for 2 hours and Disposables.

Seasonal Menu Items:

Our Culinary Team prides ourselves in working with fresh seasonal food.

Ask about our Seasonal items and monthly specials. If you do not see what you are looking for please email our catering department and we will make a specialty menu to fit your needs.

Event Details:

Caterings may be subject to a \$25 delivery fee and all applicable sales tax.

You could incur additional charges for linens, décor, tables, rentals, glassware, china, higher grade plastic wear, extended serve time, additional servers, multiple service locations/shifts, venue change, weekend events, last minute headcount changes, cancellations, small headcounts, Large headcounts, menu changes, etc. Additional labor will be billed at a rate of \$25 per hour per attendant.

Please direct all requests to:

Cheryl.Wendlandt@MSJ.edu

Thank you for the opportunity to serve you!

BREAKFAST



Each Breakfast comes with Disposable Plates, 12 oz. Coffee Cups, Napkins, Knives, Stirrers, Creamer and Sweeteners. Coffee, Juice, Water.
Decaf Coffee or Hot Tea is available upon request for an additional fee.

Continental

8.00 per person (minimum 12 people)

Whole Fruit and Assorted Pastries, Muffins, Donuts

Substitute Fresh Cut Fruit 1.00 per person

Replace Whole Fruit with Yogurt Bar 3.00 per person

Classic Breakfast Bar Buffet

15.00 per person (minimum 30 people)

Scrambled Eggs, Breakfast Potatoes, Sausage Links, Biscuits with Gravy,
Fresh Fruit Salad, Assorted Pastries & Muffins, Coffee, Juice, Water

Add choice of Extra Meat 3.00 per person

- Bacon
- Turkey Sausage Links
- Vegetarian Sausage Patty

Enhance Your Experience

Yogurt and Granola 2.00 per person

French Toast Sticks 2.00 per person

Bagels and Cream Cheese 2.00 per person

Croissants with Butter and Jelly 2.00 per person



APPETIZERS



Appetizers

12.00 per person (minimum 25 people)

Choice of Three Appetizers, Water, Lemonade. This includes all tablecloths needed for food tables, decorated display, plates and napkins.

Choose Three

Bavarian Pretzels

with Beer Cheese or Pimento Cheese

Vegetable Crudité

Assorted Seasonal Vegetables
with Peppercorn Ranch Dip

Spanakopita

Phyllo Pastry, Spinach,
Feta Cheese other Herbs and Seasonings

Hummus

with Carrots, Cucumber & Pita Bread

Veggie Pinwheels

Saratoga Chips with BBQ sauce
or French Onion Dip

Cheese, Cracker and Fruit Tray

Assorted Cheeses and Crackers
with Grapes and Strawberries

Meat and Cheese Tray

Assorted Cheeses, Pepperoni and Salami

Tortilla Chips

with Fruit Salsa or Pico de Gallo

Spinach and Artichoke Dip

Served Hot or Cold, Tortilla Chips, Crackers or Pita Chips

Fresh Seasonal Sliced Fruits

served with a Berry Yogurt Dipping Sauce

Bite Sized Meatballs

with your choice of Korean Sauce, Marinara,
or Zesty BBQ

Warm Cheese Nachos

Crispy Corn Tortilla Chips served with Sour Cream,
Salsa, Warm Cheese Sauce and Jalapenos

Jalapeño Poppers

Served with a Sweet Marmalade Dipping Sauce

Baked Brie

Served with Gourmet Crackers

Petite Quiches

Assorted Flavors



APPETIZERS



Premium Appetizers

6.00 per person (minimum 25 people)

Mediterranean Platter

Hummus, Assorted Olives, Tzatziki Sauce, Tomatoes and Cucumber Salad, Artichoke Hearts, Feta Cheese, Baby Mozzarella, Grapes, Pita Bread

Slider Sandwiches

Slider Buns with your choice of Ham, Turkey, Chicken, Egg or Tuna Salad; Cheese, Lettuce and Tomato and assorted condiments. 2 sliders per person.

Shrimp Cocktail

Served with Cocktail Sauce

Chicken Wings

Served with your choice of Spicy Buffalo, Tangy BBQ, Garlic Teriyaki along with Ranch Dipping Sauce and Celery Sticks

Stuffed Mushrooms

Sausage and Cheese or Vegetarian

Enhance Your Experience

Bagged Chips	1.25 each
Pretzels	1.25 per person
Popcorn	1.25 per person
Regular Cookies	8.00 dozen
Jumbo Cookies	2.00 each
Canned Soda	1.50 each
Bottled Water	1.50 each
Coffee - 1 ½ Gallon Shuttle	36.00 each
(Includes cups, lids, sleeves, creamer and sugars)	



LUNCH



Boxed Lunch **11.00 per person** (minimum 10 people)
(Gluten-Sensitive or Vegetarian available for 12.00 per person)

- Sandwich, Wrap, or Entrée Salad
- Assorted Chips
- Apple or Orange
- Bottled Water
- Cookies or Rice Krispie Treat

Deli Buffet **15.00 per person** (minimum 25 people)

- Assorted Sandwiches and Wraps served with Pickles
- Assorted Chips
- Choice of Pasta Salad or Potato Salad
- Fresh Fruit Salad
- Bottled Water
- Assorted Cookies and Brownies

California Buffet **15.00 per person** (minimum 25 people)

- Fresh Garden Salad with Grilled Chicken, Eggs, Cheese, Toppings and Dressings
- Assorted Sandwiches and Wraps served with Pickles
- Assorted Chips
- Bottled Water
- Assorted Cookies and Brownies

Classic Pizza Buffet **15.00 per person** (minimum 25 people)

- Assorted Pizzas with choice of up to 3 Toppings
- Fresh Garden Salad with Toppings and Dressings
- Garlic Bread or Breadsticks
- Bottled Water
- Assorted Cookies and Brownies

DESSERTS



Dessert Selections

3.00 per person

Choice of

Strawberry Shortcake (seasonal)

Assorted Mini Dessert Bars

Fudge Brownies

Assorted Fruit Pies

Cheesecake

Layer Cake & Cupcakes

Ice Cream Sundae Bar (Dining Hall Only)

5.00 per person

Soft Serve Vanilla & Chocolate Ice Cream.

Chocolate, Caramel and Strawberry Sauce, Sprinkles, Whipped Cream



