



CHEF
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WELCOME TO CATERING BY AVI FRESH

Catering by AVI Fresh is your Catering resource at Progressive. Our published menu represents only a sample of our standard offering, Gluten Sensitive available; we welcome our guests looking for something different and personalized. We can customize any event to fit your budget and culinary preferences.

ORDERING PROCEDURES

Catering orders are accepted through CaterTrax, our online ordering system. All orders are to be placed 72 hours ahead. Customers that wish to customize an event should contact the catering department at Catering - AVI Fresh@Progressive.com or Office: 440-395-4306

Visit our webpage to place your order, progressiveclevelandcatering.catertrax.com

OFFICE HOURS

Monday – Friday
8:00 AM – 4:00 PM

PAYMENT OPTIONS

Cost center codes or corporate accounts can be directly billed

CANCELLATION POLICY

We require a 48-hour notice to cancel an order. Orders canceled within 48 hours are subject to charges.

GLUTEN SENSITIVE AND ALLERGEN DISCLAIMER

We prepare Gluten Sensitive (GLUTEN SENSITIVE) 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 offering Gluten Sensitive. Please inquire about making selections with any allergy requirements before placing your order.

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Light Start

Fresh Fruit Bowl, Assorted Seasonal Muffins and Danish
Regular 39.90 (serves up to 8) Large 74.55 (serves up to 15)

Healthy Start

Individual Meat, Vegetarian and Egg White Frittatas
Build Your Avocado Toast
Protein Balls
Regular 102.50 (serves up to 10) Large 153.75 (serves 15)

All American Breakfast

Scrambled Eggs, ½ Bacon, ½ Sausage and Breakfast Potatoes
Regular 98.70 (serves up to 10) Large 148.05 (serves up to 15)

Breakfast Sandwiches – 4.50 pp

Croissants with Scrambled Eggs, Choice of Meat or Vegetables and American Cheese

ADD ON'S

Half Dozen Bagels with Cream Cheese (Vegetarian) 13.85
One Dozen Bagels with Cream Cheese (Vegetarian) 27.25
Assorted Chobani Yogurts (Vegetarian, Gluten Sensitive) 2.40
Assorted Nature Valley Granola Bars (Vegetarian) 1.55
Assorted Kind Bars (Vegetarian, Gluten Sensitive) 2.80
Bobo Protein Bars (Vegan, Gluten Sensitive) 3.95
Regular Fruit Bowl (Vegan, Gluten Sensitive) 18.90 (serves up to 8)
Large Fruit Bowl (Vegan, Gluten Sensitive) 33.60 (serves up to 15)
Fresh Baked Muffins (Vegetarian) 2.40
Fresh Baked Pastries (Vegetarian) 2.40
Fresh Baked Croissants (Vegetarian) 3.15

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HOT BEVERAGES

AVI proudly serves Starbucks Pike Place and Decaffeinated Pike Place coffee. Coffee service includes cups, individual creamers, sugar, stirrers and napkins.

Regular Coffee Airpot 23.65 (serves up to 10)

Large Coffee Airpot 45.00 (serves up to 20)

Regular Hot Tea Airpot 23.65 (serves up to 10)

Add on Individual French Vanilla Creamers 0.15 each

BEVERAGES

20oz Aquafina Bottled Water 1.75

20oz Coke and Pepsi Soft Drinks 2.30

Assorted Pure Leaf Iced Tea 2.40

Assorted Bubbly Sparkling Water 2.25

Minute Maid Bottled Juice 2.25

Celcius 4.20

BULK BEVERAGES 34.15 (serves up to 25)

Lemonade

Unsweetened Iced Tea with Sugar Packets

Citrus Infused Water

Cucumber Mint Infused Water

Orange Pineapple Infused Water

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BOARS HEAD SANDWICHES AND WRAPS

Sandwich and Wrap selections are available as part of a Boxed Lunch or as a Sandwich and Wrap Platter.
(gluten sensitive sandwiches and wraps available)

DELI PLATTER 12.95 per person

Sliced Meats, Sliced Cheese, Fresh Baked Breads and Rolls, Leaf Lettuce, Tomatoes, Red Onion, Dill Pickles, Condiments and Fresh Cut Kettle Chips

BOXED LUNCH 14.95

Choice of any of the following Boars Head Sandwich or Wrap, Bag of Chips and David's Jumbo Triple Chocolate Chunk Cookie (gluten sensitive boxed lunch available)

BOARS HEAD SANDWICH AND WRAP PLATTERS

Regular 96.60 (serves up to 8) Large 181.15 (serves up to 15)

Create your own assortment of Boars Head Sandwiches and Wraps. All Sandwiches and Wraps are half cut and served with fresh cut Kettle Chips.

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AUTHENTIC ITALIAN

Boars Head Black Forest Ham, Pepperoni, Hard Salami, Provolone Cheese, Red Onion, Tomato and Lettuce with Oil and Vinegar on a Fresh Sub Roll

CHICKEN CAESAR WRAP

Boars Head EverRoast Chicken, Provolone and Parmesan Cheeses, Romaine Lettuce and Tomato with Caesar Dressing in a Spinach Wrap

PEPPERHOUSE CHICKEN CLUB

Boars Head EverRoast Chicken, Provolone Cheese, Tomato, Baby Spinach and Crispy Naturally Smoked Bacon with Pepperhouse Gourmaise on a Pretzel Roll

ROAST BEEF AND CHEDDAR

Boars Head London Broil Roast Beef, Sharp Wisconsin Cheddar Cheese, Red Onion, Tomato and Lettuce with Horseradish on Ciabatta

ROASTED TURKEY PESTO WRAP

Boars Head Ovengold Turkey, Provolone Cheese, Baby Spinach and Tomato with Pesto and Mayonnaise in a Honey Wheat Wrap

FRESH MOZZARELLA CAPRESE

Fresh Mozzarella Cheese, Tomato, Mixed Greens, Pesto Sauce and finished with a Balsamic Glaze on Ciabatta

VEGAN WRAP

Spinach, Red Pepper, Cucumber, Carrot, Tomato, Red Onion, Kalamata Olives and Deli Dressing in a Plain Wrap

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FRESH BOARS HEAD SALADS

Boars Head Salad selections are available as part of a Boxed Lunch or Family Style.

SALAD BOWLS Regular Salad (serves up to 8 as a side) Large Salad (serves up to 15 as a side)

BOXED LUNCH 14.95 GLUTEN SENSITIVE BOXED LUNCH AVAILABLE

Choice of any of the following Boars Head Salads, Bag of Chips and David's Jumbo Triple Chocolate Chunk Cookie

GARDEN SALAD (Vegan) Regular 18.90 Large 35.45

Mixed Greens, Carrots, Cucumber, Red Pepper, Red Onion and Grape Tomato

CAESAR SALAD (V) Regular 18.90 Large 35.45

Romaine Lettuce, Parmesan Cheese, Grape Tomato and Croutons

COLESLAW (V) Regular 18.90 Large 35.45

PASTA SALAD (V) Regular 18.90

ADD CHICKEN BREAST Regular 16.80 Large 31.50

DRESSING SELECTIONS

Balsamic Vinaigrette, Blue Cheese, Caesar, Country French, Fat Free Raspberry, Golden Italian, Ranch

CHEF SALAD Regular 29.40 Large 55.15

Mixed Greens, Boars Head Turkey and Black Forest Ham, Mild Swiss Cheese, Cucumber and Tomato

ITALIAN SALAD Regular 29.40 Large 55.15

Romaine Lettuce, Boars Head Black Forest Ham, Tomato, Red Pepper, Pepperoni, Provolone Cheese and Kalamata Olives

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SOUP DU JOUR

Our soups are made from scratch in house and served with Crackers

Gallon 31.25 (serves 12 -16)

TACO BOWL – Regular 120.00 (serves up to 10), Large 180.00 (serves up to 15)

Served standard with chafers, linens, disposable plates, serving utensils, cutlery and napkins.

Cilantro Lime Rice (Vegan, Gluten Sensitive)
Fajita Marinated Chicken (Gluten Sensitive)
Shredded Lettuce (Vegan, Gluten Sensitive)
Shredded Cheese (Vegetarian, Gluten Sensitive)
Chili Corn Salsa (Vegan, Gluten Sensitive)
Salsa Picante (Vegan, Gluten Sensitive)
Sour Cream (Vegetarian, Gluten Sensitive)
House-made Corn Tortilla Chips (Vegan, Gluten Sensitive)

ADD ON's

Chipotle Marinated Sirloin Steak (Gluten Sensitive) – Regular 35.00/ Large 52.50
Fajita Vegetables (Vegan, Gluten Sensitive) – Regular 26.25/Large 39.40
Seasoned Black Beans (Vegan, Gluten Sensitive) – Regular 26.25/ Large 39.40
Guacamole (Vegan, Gluten Sensitive) - Regular 28.25/ Large 41.40

CUP OF SOUP, HALF WRAP and GARDEN SALAD - serves up to 8 – 94.00

Soup Du Jour - served with Crackers.
Half Wraps (8) - Chicken Caesar, Turkey Pesto, Vegetarian
Garden Salad (Vegan, Gluten Sensitive)
Choice of Chicken on the side
Table linen, tableware, napkins, serving utensils

ADD Sliced Chicken Breast 16.80

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AMERICANA – Regular 183.75 (serves up to 10), Large 275.65 (serves up to 15)

Your choice of Entrée, Salad and two Sides.

Includes chafer, linen, tableware, napkins, and serving utensils

Choice of Entree

Buttermilk Fried Chicken Breast
Seared Lemon and Herb Chicken Breast (Gluten Sensitive)
Chicken and Mushroom Marsala
Chicken Parmesan
Herb Rubbed Pork Loin Au Jus (Gluten Sensitive)
Eggplant Parmesan (Vegetarian)
Quinoa Stuffed Portobello Mushroom (Vegan)

Choice of Salad

Garden Salad
Caesar Salad

Choice of 2 Sides

Pasta Alfredo (Vegetarian)
Pasta Marinara (Vegetarian)
Macaroni and Cheese (Vegetarian)
Pierogies with Caramelized Onion and Sour Cream (Vegetarian)
Roasted Herb Potatoes (Vegan)
Vegetable Medley (Vegan)
Sautéed Green Beans (Vegan)

ADD SECOND PROTEIN Regular 40.00 (serves up to 10), Large 60.00 (serves up to 15)

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BUILD YOUR OWN SLIDER BAR – Regular 105.00 (serves up to 10), Large 157.50 (serves up to 15)

Served with FRESH CUT KETTLE CHIPS.

Includes linen, chafers, serving utensils and paper products

Based on 2 Sliders Per Guest - Choose 2

BBQ Pulled Pork
Buttermilk Fried Chicken with Buffalo Aioli
Grilled Chicken with Honey Mustard
Mini Beef Burger with Garlic Aioli
Falafel with Tzatziki Sauce
Portobello Mushroom with Balsamic Glaze

SALAD AND PROTEIN PLATTER – 147.50 (serves up to 10)

Table linen, tableware, napkins, serving utensils

Vegan Salad (Vegan)
Balsamic Vinaigrette and Ranch Dressing
Cheese Bowl Trio – Feta, Shaved Parmesan, Blue Cheese
Grilled Lemon Spiced Chicken

ADD ON

Baked Herb Salmon 45.00

Fried Seasoned Tofu 35.00

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PIZZA

HALF (18 CUT) OR FULL SHEET (36 CUT)

Cheese-Mozzarella, Provolone and Tomato Sauce (Vegetarian) 24.70, 49.35
Pepperoni-Mozzarella, Provolone, Pepperoni and Tomato Sauce 25.75, 51.45
Margherita-Roma Tomato, Fresh Mozzarella, Basil, Balsamic Drizzle (Vegetarian) 34.15, 68.25
Meat Lover's-Bacon, Pepperoni, Sausage, Ham, Mozzarella and Tomato Sauce 31.00, 61.95
Veggie Lover's-Mushrooms, Onions, Green and Red Peppers, Artichokes, Banana Peppers, Spinach, Mozzarella and Tomato Sauce (Vegetarian) 31.00, 61.95

INDIVIDUALLY PACKAGED SNACKS

Frito Lays Chips 1.60

(Classic Lays, Baked Lays, BBQ Lays, Cheetos, Doritos, Fritos, Rold Gold Pretzels, Smart Popcorn, Sun Chips)

Assorted Kind Bars (Vegetarian, Gluten Sensitive) 2.80

Assorted Nature Valley Granola Bars (Vegetarian) 1.55

Kars Almonds 3oz 5.75

Kars Cashews 3oz 5.75

Peanut M&M's Share Size 2.60

HK Anderson Peanut Butter Filled Pretzel Nuggets 1.60

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APPETIZERS

Cheese, Nut and Dried Fruit Platter – Regular 52.50 (serves 10) Large 78.75 (serves 15)
Selected Domestic and Imported Cheeses, Nuts and Dried Fruit Served with Crackers

Fresh Cut Kettle Chips (Vegan) with Charred Onion Dip – Regular 26.60 (serves 10) Large 39.90 (serves 15)

Fresh Tortilla Chips (Vegan, Gluten Sensitive) with Salsa (Vegan, Gluten Sensitive) – Regular 29.40 (serves 10) Large 44.10 (serves 15)

Add on House Made Guacamole (Vegan, Gluten Sensitive) – Regular 28.25 (serves 10) Large 41.40 (serves 15)

Mini Naan (Vegetarian) with Seasonal House Made Hummus (Vegan, Gluten Sensitive) – Regular 23.65 (serves 10) Large 35.45 (serves 15)

Vegetable Crudité (Vegan, Gluten Sensitive) with Ranch (Vegetarian, Gluten Sensitive) – Regular 30.00 (serves 10) Large 45.00 (serves 15)

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DESSERTS

Assorted David's Regular Cookies (Vegetarian) 1.15 each

Assorted David's Jumbo Cookies (Vegetarian) 2.65 each

Assorted David's Fudge Brownies (Vegetarian) 2.65 each

David's Cookie and Brownie Platter (Vegetarian) 1.40 pp

Regular Fresh Fruit Bowl (Vegan, Gluten Sensitive) 18.90 (serves up to 8)

Large Fresh Fruit Bowl (Vegan, Gluten Sensitive) 33.60 (serves up to 15)

CAKES – Single Layer, Vanilla Butter Cream Frosting

¼ Sheet 70.00 (serves 12-15)

½ Sheet 104.00 (serves 30-36)

Full Sheet 140.00 (serves 60-72)

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