



# SIGNATURE CATERING



**TAYLOR**  
UNIVERSITY





# MEET, EAT, AND ENJOY!

The AVI Fresh catering team is dedicated to making your event a success. From the moment you place your order to the time of your event, we ensure every detail is accurate and everything is prepared on time.

## ORDERING INFORMATION

To ensure the best possible service, we kindly ask that all catering requests be submitted at least 7 business days prior to your event. For events expecting 100 or more guests, please allow 10 business days for planning and preparation. When scheduling your event, please provide the following details:

- Name of the sponsoring university department or organization
- Add your event to 25Live, and indicate that catering will be required or that the menu is to be determined
- Contact and billing information, including the Taylor department number for internal billing
- Event date and time when catering service is needed
- Event location
- Estimated guest count
- Menu selection, if known
- Type of function (e.g., reception, meeting, banquet)
- Table setup and linen requirements, if applicable
- For express orders, please include the name and contact information of the individual responsible for order pickup

Thank you for allowing us  
the opportunity to serve you!



# CATERING POLICIES

## THANK YOU FOR CHOOSING AVI FRESH AT TAYLOR UNIVERSITY!

To ensure the success of your event and provide the highest level of service, please review the following policies carefully. These guidelines are designed to promote clear communication and allow the AVI Catering team adequate time for planning and preparation.

### 1. Event Booking and Catering Requests

If your event requires a reserved space, please submit your request through 25Live: <https://25live.collegenet.com/pro/taylor>. When prompted, indicate YES for catering services. Next, contact Esther Woschitz, Director of Catering, at [ewoschitz@avifoodsystems.com](mailto:ewoschitz@avifoodsystems.com) or 765-620-2533. A member of our catering team will respond within 24 hours to discuss your event details. Please note: Submitting an order in CaterTrax does not reserve your event space. You must complete your room request through 25Live. While you may still place your food order via CaterTrax, you must also reach out to us to ensure your request is received, as notifications are not always automatic.

### 2. Room Reservations in Habecker Hall

For events in Habecker Hall using the Dining Commons buffet line, a \$25 per hour setup fee will apply. This fee covers room preparation and post-event cleanup.

### 3. Setup Fees

If your event requires the AVI Catering team to arrange tables and provide full service, setup fees will apply based on the level of service:

- *Standard Setup* – \$25/hour  
Includes table and buffet line setup and breakdown, plus post-event cleanup.
- *Deluxe Setup* – \$75/hour  
Standard services plus tableware (plates, silverware, napkins), pre-set desserts and salads, and beverage carafes.

### 4. Table Linens

Table linens may be added to your order for \$12 per tablecloth. Black or purple linens for buffet tables are included with your catering order at no additional charge. Purple linens may not always be available.

### 5. Final Guest Count

Final guest count must be submitted to the Director of Catering no fewer than five (5) business days prior to the event. This ensures adequate food preparation and staffing. Reduced guest counts made within four days of your event may incur a fee.

### 6. Location Changes

Requests to change your event location within two (2) business days of the event will incur a fee. We may not be able to accommodate requests to change locations at the time of arrival.

### 8. Blackout Dates

Due to high demand, event spaces are reserved on a first-come, first-served basis. Certain dates may be blocked to ensure the successful execution of previously scheduled events. Once a date is blocked, additional orders will not be accepted. Requests from the Office of the President may supersede existing reservations.

### 9. Last-Minute Orders

Catering requests made within four (4) business days of the event require approval from AVI. Due to time constraints, menu options may be limited to available inventory. Unapproved last-minute requests cannot be accommodated.

We appreciate your cooperation in following these guidelines and look forward to partnering with you to make your event a success. The AVI Fresh Catering team is dedicated to providing exceptional service, and high-quality food to enhance your event experience. We strive to ensure every event is seamless, enjoyable, and memorable.



# BREAKFAST



## BREAKFAST BUFFETS

15 PERSON MINIMUM

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

### CONTINENTAL | 9.25 PER PERSON

Fresh cut fruit and assorted, fresh-baked pastries

### HEALTHY START | 12.35 PER PERSON

Fresh cut fruit, yogurt parfait berry shooters,  
and assorted, fresh-baked pastries

### FRENCH BISTRO | 13.35 PER PERSON

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

### TROJAN BREAKFAST | 15.45 PER PERSON

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

## BAKERY

ASSORTED MUFFINS | 17.95 PER DOZEN

ASSORTED SCONES | 17.95 PER DOZEN

ASSORTED FRUIT DANISH | 16.45 PER DOZEN

ASSORTED BAGELS | 19.55 PER DOZEN

Served with cream cheese

## BEVERAGES

FULL COFFEE SERVICE | 3.05 PER PERSON

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

HOT CHOCOLATE | 3.05 PER PERSON

12 OZ. DASANI WATER | 1.55 PER PERSON

16.9 OZ. DASANI WATER | 1.95 PER PERSON





# BOXED LUNCHES



## CLASSIC BOXED LUNCH | 10.25 PER PERSON

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 | 13.35 PER PERSON

Your choice of up to three bistro sandwich or salad selections (one per box) served with a fresh fruit cup, seasonal pasta salad, house made 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
- Green salad with lemon herb 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 | 12.35 PER PERSON

Your choice of up to three classic sandwich selections served with seasonal pasta salad, mayo, mustard, and house made kettle 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 | 14.45 PER PERSON

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

#### BISTRO SANDWICH SELECTION

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

### CALIFORNIA STYLE SALAD BAR | 14.45 PER PERSON

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

### BAKED POTATO BAR | 16.95 PER PERSON

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 | 21.95 PER PERSON

House-smoked pulled pork and BBQ pulled chicken, served with sandwich rolls, coleslaw, baked beans, potato salad, and cornbread muffins

### TASTE OF ITALY | 16.95 PER PERSON

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

### FAJITA BAR | 18.55 PER PERSON

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, street corn, guacamole, flour and flour tortillas

### BACKYARD COOKOUT | 16.95 PER PERSON

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 | 18.55 PER PERSON

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 | 18.55 PER PERSON

Grilled herb garlic chicken breast, lemon roasted potatoes, grilled seasonal vegetables, grilled pita, tzatziki sauce, and Greek salad.





# HORS D'OEUVRES

## HOT APPETIZERS

2 DOZEN MINIMUM

ASPARAGUS & ASIAGO BITES | 24.95 PER DOZEN

BARBECUE MEATBALLS | 17.95 PER DOZEN

CHICKEN TENDERS | 21.95 PER DOZEN

Served with honey mustard

CHICKEN & WAFFLES | 39.95 PER DOZEN

TACO BITE WONTON WRAPS | 17.95 PER DOZEN

THAI CHICKEN SALAD WONTON WRAPS

17.95 PER DOZEN

SPANAKOPITA | 20.95 PER DOZEN

CHICKEN POTSTICKERS | 20.95 PER DOZEN

Served with Thai chili sauce

CRAB RANGOON | 19.95 PER DOZEN

Served with Thai chili sauce

COCONUT SHRIMP | 19.95 PER DOZEN

Served with sweet & sour sauce

SAUSAGE STUFFED MUSHROOM CAPS

19.95 PER DOZEN

BACON WRAPPED DATES | 23.95 PER DOZEN

Served with red pepper aioli

## COLD APPETIZERS

2 DOZEN MINIMUM

TOMATO BRUSCHETTA | 20.95 PER DOZEN

SHRIMP COCKTAIL | 18.95 PER DOZEN

Served with cocktail sauce

MUSHROOM & GOAT CHEESE CROSTINI

22.95 PER DOZEN

SOUTHWEST VEGGIE PINWHEELS

20.95 PER DOZEN

MINI TURKEY CLUB SLIDERS | 26.95 PER DOZEN

MINI ITALIAN SLIDERS | 25.95 PER DOZEN

HARVEST CHICKEN SALAD CANAPES

17.95 PER DOZEN

ANTIPASTO SKEWERS | 21.95 PER DOZEN



# APPETIZER DISPLAYS



15 PERSON MINIMUM

SEASONAL CRUDITE PLATTER | 5.95 PERSON  
Served with ranch dressing

HUMMUS AND PITA CHIPS | 4.95 PERSON

DOMESTIC CHEESE AND CRACKER BOARD | 7.95 PER PERSON  
Chef's selection of domestic cheeses and assorted crackers

IMPORTED CHEESE AND CRACKER BOARD | 8.95 PER PERSON  
Chef's selection of imported cheeses and assorted crackers

FRESH FRUIT PLATTER | 5.95 PER PERSON

SPINACH AND ARTICHOKE DIP | 5.95 PER PERSON

BUFFALO CHICKEN DIP | 5.95 PER PERSON

TORTILLA CHIPS AND GUACAMOLE | 5.95 PER PERSON

TORTILLA CHIPS AND SALSA | 4.95 PER PERSON

HOUSEMADE KETTLE CHIPS WITH FRENCH ONION DIP | 5.95 PER PERSON

PRETZEL BITES WITH CHEESE SAUCE | 5.95 PER PERSON



# 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. \$25.95 per person

### COMPOSED SALADS (SELECT ONE)

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

### HANDCRAFTED ENTREES (SELECT ONE)

Asiago crusted chicken  
Tuscan chicken with Asiago cream sauce  
Herb grilled chicken breast  
Smoked Carolina beef brisket  
Chimichurri flank steak  
Flank steak with mushroom demi-glace  
Maple mustard grilled salmon  
Shrimp scampi  
Chicken Marsala  
Pork tenderloin with mushroom cream sauce  
Spaghetti sauce squash with roasted red pepper pesto (vegan)  
Stuffed shell Bolognese  
Stuffed shells with marinara (vegetarian)

### ACCOMPANIMENTS (SELECT TWO)

Roasted garlic whipped potatoes  
Herbed wild rice pilaf  
Tri-colored potatoes  
Chef's seasonal vegetables  
Macaroni and cheese  
Wild mushroom risotto  
Roasted sweet potatoes  
Green beans with roasted red peppers  
Tomato basil risotto  
Glazed baby carrots

### DESSERTS (SELECT ONE)

Assorted cookies and dessert bars  
Raspberry cheesecake  
Chocolate crunch cake





# DESSERTS & DRINKS



## BEVERAGES

FULL COFFEE SERVICE | 3.05 PER PERSON

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

HOT CHOCOLATE | 3.05 PER PERSON

16.9 OZ. DASANI WATER | 1.95 PER PERSON

12 OZ. DASANI WATER | 1.55 PER PERSON

COKE, DIET COKE, OR SPRITE | 1.95 PER PERSON

ICED TEA | 1.95 PER PERSON

TROJAN PUNCH | 1.95 PER PERSON

LEMONADE | 1.95 PER PERSON

WATER DISPENSER (SERVES 50) | 14.95 EACH

INFUSED WATER DISPENSER (SERVES 50) | 29.95 EACH

ASSORTED SPARKLING WATER | 1.95 PER PERSON

SPARKLING LEMONADE | 2.25 PER PERSON

## DESSERTS

ASSORTED COOKIES | 16.95 PER DOZEN

BROWNIES | 17.95 PER DOZEN

BLONDIES | 17.95 PER DOZEN

MAGIC BARS | 18.95 PER DOZEN

ASSORTED FRUIT BARS | 19.95 PER DOZEN

ASSORTED MINI CHEESECAKES | 23.95 PER DOZEN  
Seasonal, caramel crunch, or chocolate crunch

LEMON BARS | 19.95 PER DOZEN

FROSTED CUPCAKES | 23.95 PER DOZEN

MINI FRUIT TARTLETS | 23.95 PER DOZEN

GLUTEN FREE BROWNIE AND CHOCOLATE MOUSSE  
SHOOTERS | 23.95 PER DOZEN



