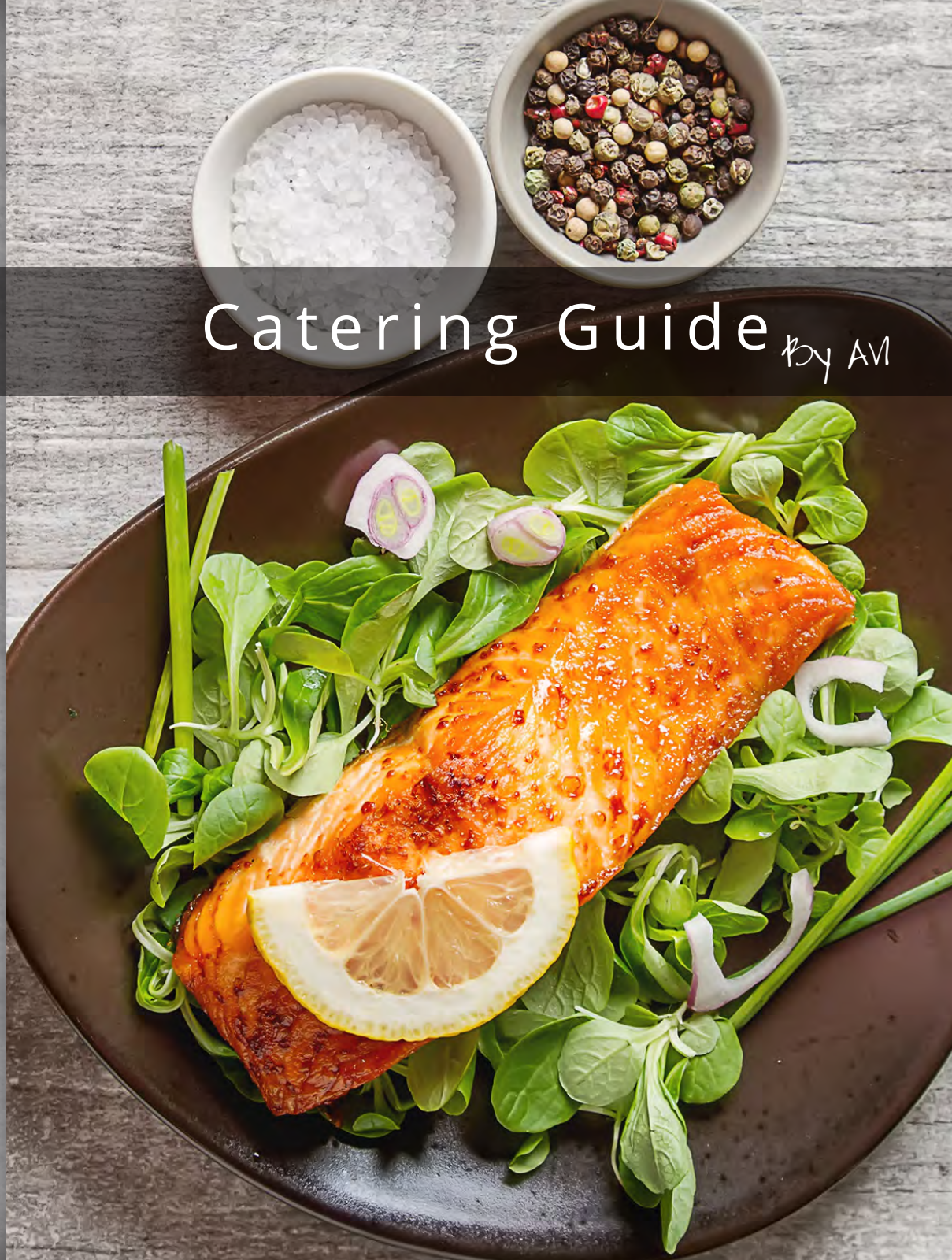


xerox™

Catering Guide *by AM*



Food is our common ground,
a universal experience.

- James Beard



Welcome to Xerox Catering

Whether planning a simple breakfast or an upscale executive luncheon, you will find all of our most popular menu selections in this guide.

We can also custom design a menu for any special occasion.

We pride ourselves on our ability to meet your needs with style and creativity, assuring the success of your event.

We want to make every event, a special event!

The AVI Team

*Please visit our CaterTrax website to begin your order at avirochestercatering.catertrax.com
If you need assistance please contact Mike Eberhart, General Manager/Catering Director at 585.422.5080
or michael.eberhart@xerox.com*

OUR CATERING TIERS

Standard Tier | Included

Includes standard foam plates and plastic-ware

Deluxe Tier | 1.25 Per Guest

Delivery, Set Up, Upscale Disposable Plates and Flatware

Premium Tier | 2.95 Per Guest

Delivery, Set Up, China, Silverware, Linen Napkins, Linen Tablecloths for Food Tables , Upscale Serving Utensils and Clean Up

Chef Event | 30.00 Per Hour

On-site culinary experience to provide our guests with carving services, action stations and exhibition cooking.

Note: Wait Staff may be required, charged at the current rate, determined at the time of booking.

PRICING IN EFFECT UNTIL FEBRUARY 29TH, 2020



Beverages

Beverages

Freshly Brewed Coffee, Decaffeinated	18.00 Per Gallon
Freshly Brewed Flavored Coffee <i>French Vanilla, Hazelnut, Donut Shop Blend or Butter Pecan</i>	21.00 Per Gallon
Starbucks Coffee Roasters <i>Regular Blend or Decaffeinated</i>	21.00 Per Gallon
Lipton Regular and Decaf Tea	1.30 Each
Herbal Tea	1.85 Each
Hot Chocolate	1.60 Each
Assorted Bottled Juice	2.10 Each
Bottled Water	1.75 Each
12 oz. Can Soda <i>Pepsi, Diet Pepsi, Mountain Dew, Orange, Sierra Mist or Ginger Ale</i>	1.20 Each
20 oz. Bottled Soda <i>Full line of Coca Cola and Pepsi Products available</i>	2.10 Each
Bottled Fruit Punch	2.10 Each
Bottled Lemonade	2.10 Each
Bottled Iced Tea	2.25 Each
Bottled Sparkling Mineral Water	2.25 Each





AVI Fresh Breakfast

Breakfast Buffet Selections

Morning Express | 6.25 Per Guest

Assortment of Freshly Baked Breakfast Pastries with Cream Cheese, Butter and Jams
Fresh Brewed Coffee and Tea
Bottled Juice and Water

Classic Continental Breakfast | 9.00 Per Guest

Assortment of Freshly Baked Breakfast Pastries with Cream Cheese, Butter and Jams, Sliced Seasonal Fruit Tray
Fresh Brewed Coffee and Tea
Bottled Juice and Water

Good Morning | 9.50 Per Guest

Assortment of Freshly Baked Breakfast Pastries and Low-fat Vanilla Yogurt with Fresh Seasonal Berries and Granola
Fresh Brewed Coffee and Tea
Bottled Juice and Water

French Bistro Buffet | 11.00 Per Guest

Choice of Ham & Spinach or Vegetable Quiche
Assorted Breakfast Pastries, Sliced Seasonal Fruit Tray
Fresh Brewed Coffee and Tea
Bottled Juice and Water

Presidential Breakfast | 13.00 Per Guest

Scrambled Eggs
Assortment of Freshly Baked Breakfast Pastries with Cream Cheese, Butter and Jams
Choice of Two: Bacon, Sausage Patty or Ham
Home fries
Fresh Seasonal Fruit
Fresh Brewed Coffee and Tea
Bottled Juice and Water



Breakfast Buffet | 15.00 Per Guest

French Toast or Pancakes served with Butter, Maple Syrup and Scrambled Eggs
Choice of Two: Bacon, Sausage Patty or Ham and Home fries
Fresh Brewed Coffee and Tea
Bottled Juice and Water

Premium Breakfast Buffet | 20.00 Per Guest (minimum 15 guests)

French Toast or Pancakes with Butter and Syrup
Chef Attended Omelet Station
Yogurt Bar
Assorted Breakfast Pastries
Fresh Brewed Coffee and Tea
Bottled Juice and Water

Chef Attended Omelet Station | 7.95 Per Guest (minimum 15 guests)

Omelets Made to Order with a selection of the following ingredients:

Shredded Cheese
Baby Spinach
Broccoli

Green Peppers
Onions
Mushrooms
Tomatoes

Ham
Sausage
Bacon

Yogurt Bar | 6.00 Per Guest

Choice of Low-fat Vanilla Yogurt or Assorted Yogurt Cups
Fresh Seasonal Berries
House-made Granola



Breakfast A La Carte

Freshly Prepared Breakfast Sandwiches | 3.95 Each

Select: American, Provolone, Swiss, Pepper Jack or Cheddar Cheese

Add: Sausage, Bacon, Ham

Sandwiches served on a choice of a Croissant, English Muffin or Kaiser Roll

Breakfast Roll Up | 3.95 Each

Eggs, Cheddar Cheese and Choice of Bacon, Ham or Sausage wrapped in a 6" White Tortilla Shell

Breakfast Casserole | 4.95 Per Guest

Choice of Bacon, Ham or Sausage with Egg, Potato and Cheddar Cheese

Breakfast Pizza | 15.95 Round 28.95 Sheet

Choice of Bacon, Ham, Sausage or Veggie

Assortment of Bagels | 2.35 Each

with Cream Cheese, Butter and Jam

Muffins | 2.00 Each

Fresh Baked Assortment

Assorted Mini Danish | 1.30 Each

Assorted Scones | 2.00 Each

Cinnamon Rolls | 1.70 Each

Breakfast Breads | 10.00 Half Loaf or 20.00 Full Loaf

By the Loaf Serves 12 – 16 Guests

Fresh Seasonal Fresh Fruit Tray | 3.25 Per Guest

Individual Yogurt Parfaits | 3.75 Each

Low-Fat Vanilla Yogurt, Granola and Fresh Seasonal Berries

Fresh Whole Fruit | 1.25 Each

NY State Apples, Oranges and Bananas



Boxed Lunches & Buffets

Signature Entrée Salads

All salads include a dinner roll with butter and assorted chilled beverages.

Chicken Caesar | 10.95 Per Guest

Grilled Chicken, Romaine Lettuce, Grape Tomatoes, Black Olives, Parmesan Cheese, House-made Croutons and Caesar Dressing

Cobb Salad | 10.95 Per Guest

Julienne Slice Turkey and Ham, Bacon, Grape Tomatoes, Sliced Cucumbers, Red Onion, Hard Boiled Egg, Crumbled Bleu Cheese and a choice of Italian, Ranch, Bleu Cheese, Balsamic Vinaigrette or Caesar.

Deluxe Garden Salad | 8.95 Per Guest

Mixed Greens, Cucumbers, Grape Tomatoes, Shredded Carrots, and Shredded Cheese topped with choice of Italian, Ranch, Bleu Cheese, Balsamic Vinaigrette or Caesar

Buffalo Chicken | 10.95 Per Guest

Romaine Lettuce, Grape Tomato, Celery, Shredded Cheddar, Popcorn Chicken with Mild Wing Sauce and Choice of Bleu Cheese or Ranch Dressing



Lunch Buffet Selections

Add a cup of house-made soup to any selection for 3.25 per person

Salad Buffets | 13.95 Per Guest

Add Steak or Shrimp to any salad for 4.95 per person

All Salad Buffets are served with a choice of Macaroni Salad, Potato Salad or Orzo Salad
Fresh Baked Rolls with Butter, Assorted Bakery Cookies or Brownies, and Chilled Beverages

Cobb Salad

Spring Mix or Romaine

Julienne House Roasted Turkey Breast, Crisp Bacon, Tomato, Sliced Cucumbers, Sliced Red Onions, Sliced Boiled Eggs, Crumbled Bleu Cheese, Croutons and Assorted Dressings

Chicken Caesar Salad

Romaine Lettuce, Grilled Chicken, Tomato, Red Onion, Black Olives, Asiago Cheese, Croutons and Caesar Dressing



Sandwiches and Wraps

Deli Wraps | 13.95 Per Guest

Choose up to Three: Turkey, Ham, Roast Beef, Chicken Salad, Tuna Salad, Egg Salad or Roasted Vegetables
Served with a Choice of Macaroni Salad, Pasta Salad, Potato Salad or Garden Salad, Potato Chips, Bakery Cookies and Assorted Chilled Beverages

Deli Sandwiches | 12.95 Per Guest

Choose up to Three: Turkey, Ham, Roast Beef, Chicken Salad, Tuna Salad, Egg Salad or Roasted Vegetables
Served with a Choice of Macaroni Salad, Pasta Salad, Potato Salad or Garden Salad, Potato Chips, Bakery Cookies and Assorted Chilled Beverages

Build Your Own Classic Deli Sandwich | 13.50 Per Guest

Choose up to Three: Turkey, Ham, Roast Beef, Chicken Salad, Tuna Salad, Egg Salad or Roasted Vegetables with American Cheese, Assorted Breads, Lettuce, Tomato and Pickles
Served with a Choice of Macaroni Salad, Pasta Salad, Potato Salad or Garden Salad, Potato Chips, Bakery Cookies and Assorted Chilled Beverages

Sandwich Platter | 9.50 Per Guest

Assorted Deli Sandwiches on Fresh Kaiser Rolls and Breads
Served with Potato Chips and Assorted Chilled Beverages

Artisan Sandwiches | 13.95 Per Guest

Choose up to Three: Turkey Avocado and Bacon, Roast Beef with Horseradish Mayo and Provolone Cheese, Albacore Tuna, Caprese, BLT
Served with a Choice of Macaroni Salad, Pasta Salad, Potato Salad or Garden Salad, Potato Chips, Assorted Mini Dessert Pastries and Assorted Chilled Beverages

Grill Sandwiches | 13.95 Per Guest

Choose up to Three: Meatball Sub, Italian Sausage with Peppers and Onions, Marinated Grilled Chicken Breast, Philly Cheese Steak, Reuben Sandwich, Chicken Parmesan Sandwich or Beef on Weck
Served with a Choice of Macaroni Salad, Pasta Salad, Potato Salad or Garden Salad, Potato Chips, Bakery Cookies and Assorted Chilled Beverages

Side Selections

Fresh Sliced Seasonal Fruit	3.25 Per Guest
Tomato Cucumber Salad	3.00 Per Guest
Tomato Artichoke Salad	3.00 Per Guest
Caprese Pasta Salad	3.00 Per Guest
Garden Salad	2.00 Per Guest
Orzo Salad	3.00 Per Guest
Pasta Salad	2.50 Per Guest
Macaroni Salad	2.50 Per Guest
Potato Salad	2.50 Per Guest

Boxed Lunch Selections

Standard Boxed Lunch | 10.50 Per Guest

Select Roast Beef, Turkey, Ham, Chicken Salad, Egg Salad, Tuna Salad or Grilled Vegetable
Served with Whole Fruit, Potato Chips, Bakery Cookies and Assorted Chilled Beverages

Deluxe | 12.50 Per Guest

Select Roast Beef, Turkey, Ham, Chicken Salad, Egg Salad, Tuna Salad or Grilled Vegetable
Served with a choice of a Side Garden Salad OR Fresh Fruit Cup, Potato Chips, Bakery Cookies and Assorted Chilled Beverages

Executive | 14.50 Per Guest

Select Roast Beef, Turkey, Ham, Chicken Salad, Egg Salad, Tuna Salad or Grilled Vegetables on a Wrap or Baguette Roll
Served with Macaroni Salad, Pasta Salad or Potato Salad and a Fresh Fruit Cup, Potato Chips, Bakery Cookies or Brownies and Assorted Chilled Beverages



Hot Themed Buffets



Hot Themed Buffets

Hot buffet selections require a minimum of 10 guests

Italian Feast | 16.95 Per Guest

Choice of Rotini or Cheese Tortellini with Meatballs and Italian Sausage

Select Two Sauces: Marinara, Meat Sauce, Alfredo or Vodka Sauce
Served with Tossed Garden Salad, Garlic Bread Sticks, Grated Parmesan Cheese, Assorted Italian Cookies and Assorted Chilled Beverages

Pasta Palooza | 13.95 Per Guest

Choice of Rotini or Cheese Tortellini with Meatballs OR Italian Sausage

Select One Sauce: Marinara, Meat Sauce, Alfredo or Vodka Sauce
Served with Tossed Garden Salad, Garlic Bread Sticks, Grated Parmesan Cheese, Assorted Italian Cookies and Assorted Chilled Beverages

Wok in the Garden | 16.95 Per Guest

An authentic Oriental Vegetable Stir-fry with your choice of Chicken, Beef or Shrimp.

Served with Fried or White Rice, Egg Rolls, Pot Stickers, Variety of Sauces, Mandarin Orange Vinaigrette Salad, Fortune Cookies, Mini Dessert Varieties and Assorted Chilled Beverages

Taco Fiesta | 16.95 Per Guest

Seasoned Beef and Chicken accompanied with pressed Flour Tortillas, Corn Taco Shells, Corn Chips, Spanish Rice, Refried Beans, Guacamole, Sour Cream, Salsa, Shredded Lettuce, Shredded Cheese, Diced Tomatoes, Sliced Jalapeños, Black Olives and Diced Onions.

Served with Dessert and Assorted Chilled Beverages

Backyard BBQ | 16.95 Per Guest

BBQ Pulled Pork and Fresh Kaiser Rolls, House-made Macaroni and Cheese and Cajun Corn

Served with a Garden Salad, Corn Bread Muffins, Dessert and Assorted Chilled Beverages

All American | 12.95 Per Guest

Hamburgers, Veggie Burgers and Zweigle's Hot Dogs

Choice of Two Sides: Potato Salad, Coleslaw, Pasta Salad, Baked Beans, Corn on the Cob or Macaroni Salad

Served with Accompaniments, Rolls, Sliced Cheese, Lettuce, Tomato, Onion, Pickles and Potato Chips, Cookies or Brownies and Assorted Chilled Beverages



Create Your Own | 16.95 Per Guest

Includes one Entrée Selection, Garden Salad, Oven Baked Rolls with Butter and Assorted Chilled Beverages

Entrée Selections

Sliced Slow Roasted Turkey with Gravy

Sliced Beef Eye Round with Au Jus

Beef Lasagna

Roasted Pork Loin with Hunter Sauce

Sliced Smoked Pit Ham

Roasted Beef Tenderloin with Mushroom Demi Glaze

Add 8.00 Per Guest

Salmon with Dill Sauce

Add 4.00 Per Guest

Chicken Entrée Selections

Chicken French Flour and Egg Coating with Sherry Wine and Lemon Sauce

Chicken Marsala Flour Coating with Mushroom and Marsala Wine Sauce

Chicken Brushetta Diced Tomato, Basil, Garlic, Balsamic Vinegar and Mozzarella Cheese

Chicken Parmesan Marinara Sauce and Mozzarella Cheese

Chicken Cordon Bleu Smoked Ham and Swiss Cheese

Char Grilled Chicken Basil, Oregano, Red Pepper, Artichoke, Sun-dried Tomato and Onion

Stuffed Chicken Breast with your choice of Greek, Italian, Traditional Herb Breeding or Broccoli and Cheddar Stuffing

Vegetarian Entrées

Eggplant Thinly sliced Grilled Eggplant topped with zesty house-made Marinara and finished with blended Mozzarella and Provolone Cheeses

Spinach Lasagna Layers of Lasagna Noodles, Creamy Alfredo Sauce, Sautéed Spinach and Blend of Ricotta, Mozzarella, Provolone and Parmesan Cheeses

Vegetable Wellington Zucchini, Mushrooms, Artichokes, Peppers, Asiago Cheese and Balsamic Glaze in a Puff Pastry.

Grilled Portobello Mushroom Topped with Sautéed Spinach and Roasted Red Peppers

Select ONE Side

Potatoes Au Gratin

Garlic Mashed Potatoes

Roasted Red Skin Potatoes

Rotini with Marinara Sauce

Ricotta Cavatelli

Pasta Primavera

Rice Pilaf

Select ONE Vegetable Option

Green Beans

Vegetable Medley

Roasted Squash & Zucchini

Fresh Broccoli

Seasonal Asparagus Spears

Select ONE Dessert

Carrot Cake

Chocolate Cake

New York Style Cheesecake with Fruit Topping

Strawberry Shortcake

Assorted Bite Size Desserts

Cookies and Brownies

Tiramisu

Dual Entrée | 20.95 Per Guest

A stack of several chocolate chip cookies is the central focus, tied together with a light-colored ribbon. The cookies are golden-brown with visible dark chocolate chips. They are placed on a rustic, weathered wooden surface. In the background, more cookies are scattered, some on a light-colored cloth. The overall scene is warm and appetizing.

Desserts

House-made Desserts

Assorted Bakery Cookies	1.00 Each
Fudge Brownies	1.25 Each
NY Style Cheesecake with Fruit Topping	3.75 Each
Carrot Cake	3.75 Each
Chocolate Cake	3.75 Each
Strawberry Shortcake	3.75 Each
Tiramisu	3.75 Each
Apple Crisp	2.75 Per Guest
Assorted Mini Desserts	4.75 Per Guest
Assorted Seasonal Pies	18.00 Each
1/4 Sheet Cake	35.00 Each
Half Sheet Cake	60.00 Each
Full Sheet Cake	85.00 Each

Ice Cream Social | 5.30 Per Guest
Includes Vanilla or Chocolate Ice Cream

Select Four Toppings

Chocolate Sauce
Caramel Sauce
Rainbow Sprinkles
Chocolate Sprinkles
Chocolate Chips
Chopped Peanuts
Whipped Cream
Maraschino Cherries

Novelty Ice Cream | 3.75 Each
Assorted Ice Cream Bars and Sandwiches



Hors d'Oeuvres



Hot Hors d'oeuvres

*All hors d'oeuvres are priced per piece. We kindly request a minimum of 50 per hors d'oeuvre selection
Charge for attendants and staffing will be charged at the current billing rate at the time of booking.*

Mini Mozzarella Sticks	3.50 Per Guest
Swedish Meatballs	2.50 Per Guest
Chicken and Pesto Blossoms	.90 Each
Spinach and Cheese Blossoms	.90 Each
Mini Deep Dish Pizzas	1.95 Each
Pot Stickers (Chicken, Pork or Vegetable)	1.20 Each
Chicken Tenders	1.25 Each
Parmesan Artichoke Hearts	3.15 Each
Vegetable Egg Rolls	1.25 Each
Mini Quiche	1.75 Each
Beef Wellington	3.30 Each
Beef Empananda	1.85 Each
Scallops Wrapped in Bacon	3.20 Each
Chicken Quesadilla Cornucopia	2.25 Each
Philly Cheesesteak Spring Roll	2.35 Each
Spanakopita	1.25 Each
Mini Crab Cakes	2.00 Each
Stuffed Mushrooms	3.30 Each
Roast Beef Slider with Horseradish Mayo	3.25 Each
Turkey Slider with Cranberry Mayo	3.25 Each
Crab Rangoon	1.25 Each



Cold Hors d'oeuvres

Hummus served with Pita Triangles

2.25 Per Guest

Rye Boat

2.25 Per Guest

Pinwheel Sandwiches

1.50 Each

Bruschetta

1.25 Each

Jumbo Shrimp Cocktail with Bloody Mary Cocktail Sauce

Market Price



Displays

Gourmet Cheese and Crackers | 3.50 Per Guest

Fresh Fruit Display | 4.25 Per Guest

Fresh Seasonal Fruit with Yogurt Dip

Fresh Vegetable Display | 2.95 Per Guest

Served with Ranch Dipping Sauce

Charcuterie Platter | 7.95 Per Guest

Assorted Meats, Cheeses and Breads

Snack Packages

All Snack Packages serve 10 Guests

The Cookie Jar | 42.50

Cookies and Brownies served with Assorted Chilled Beverages or Freshly Brewed Coffee

Snack Attack | 52.50

Assorted Chips, Individual Snack Packs and Candy served with Assorted Chilled Beverages

Healthy Treat | 52.50

Fresh Whole Fruit and Assorted Low Fat Snacks served with Bottled Juice or Water

Beverage Service | 42.50

Freshly Brewed Coffee, Assorted Hot Tea and a Choice of Soda, Bottled Water and Juice

Bagged Chips

1.25 Each

Trail Mix

1.50 Each

Assorted Candy Bars

2.00 Each

Assorted Bagged Snacks

1.65 Each

Rice Krispie Treat Bars

1.25 Each



Pizza Pies

Pizza Party Selections

16 in. 8 Slice Cut Rounds

24 in. Cut Sheet Pizzas

Cheese Pizza | 14.95 Round 27.95 Sheet

Additional Toppings | 1.00 Round 1.50 Sheet

Choose up to Three: Pepperoni, Sausage, Ham, Bacon, Green Peppers, Banana Peppers, Onions, Mushrooms, Olives, Baby Spinach, Tomatoes

Specialty Pizza | 16.95 Round 29.95 Sheet

Buffalo Chicken

Philly Steak with Peppers & Onions

Chicken Bacon Ranch

Meatlovers

White

Pizza and Wings | 10.95 Per Guest

Fresh Oven-made Pizza with Choice of Toppings, Seasoned Boneless Wings
Served with a Side of Hot Sauce, Celery, Bleu Cheese and Assorted Chilled Beverages
Add a Garden Salad for 2.00 Per Guest

Classic Pizza Party | 9.95 Per Guest

Fresh Oven-made Pizza with Choice of Toppings
Served with a Garden Salad, Bakery Cookies and Assorted Chilled Beverages



