







WHAT WE

Offer

Our ART OF CATERING GUIDE offers a wide selection of cuisine from meeting breaks to business lunches and enticing dinners to elaborate receptions. We have prepared this collection of culinary creations to demonstrate the extraordinary capabilities of our culinary and catering service experts.

We are committed to providing the highest level of catering expertise and will work closely with key stakeholders to create a collection of menus that are customized specifically for your campus community.

Whether your event is for 20, 200 or 2,000 guests and beyond, our catering team will guide you through every aspect of your event plan to ensure success.



Boxed Lunches Corporate Parties Holiday Parties Barbecue Cookout Milestone Celebrations Sample Packs

HOW TO GET STARTED

Step 1: Account Setup

Log in to the Catertrax Website using the QR code or navigate to aviysu.catertrax.com and fill out the account setup request form.

Scan here to learn more.



Step 2: Start using Catertrax to place your catering request orders. Events are considered "confirmed" once the quote and event details outlined in the quote are approved and signed off by the individual. Please contact us for more information.

CONTACT US ysucatering@avifoodsystems.com aviysu.catertrax.com



BREAKFAST

12 Person Minimum. All buffets include Iced Water and Full Coffee

MORNING BREAK | 6.25 Choice of Two: Scones, Tea Breads, Danish, Muffins, Bagels or Croissants.

HEALTHY START | 8.55
Fresh Cut Fruit, Yogurt and House-made
Granola. Served with two of the following:
Scones, Tea Breads, Danish, Muffins, Bagels
or Croissants.

CONTINENTAL | 8.25
Assortment of House-made Muffins and Danishes

FARMERS BREAKFAST | 14.00 Scrambled Eggs, Roasted Potatoes, Choice of Bacon or Sausage served with Fresh Fruit and choice of Two: Scones, Tea Bread, Danish, Muffins, Bagels or Croissants. Served with Orange Juice.

BEVERAGES

FULL COFFEE SERVICE
Regular, Decaffeinated and Hot Water
BOTTLED WATER 16 OZ.
HOT CHOCOLATE
BOTTLED JUICE
Orange, Cranberry, or Apple

BREAKFAST A LA CARTE

Pancakes or French Toast | 3.25 Oven Roasted Potatoes | 1.75 Scrambled Eggs | 2.65 Bacon | 2.75 Oatmeal | 1.75

BAKERY (Minimum 1 Dozen)

TEA BREADS | 14.00/Dz Lemon, Pumpkin, Banana, Chocolate or Cranberry

MUFFINS | 12.50/Dz Blueberry, Cranberry, Chocolate Chip or Lemon Poppy

DONUTS | 12.00/Dz Glazed, Powdered Sugar, Cinnamon or Cider SCONES | 12.00/Dz Blueberry, Chocolate Chip or Cinnamon

ASSORTED FRUIT DANISH | 15.00/Dz

ASSORTED BAGELS WITH CREAM CHEESE 14.00/Dz

COFFEE CAKE | 12.50/Dz Choice of Chocolate, Lemon, Apple or Vanilla







BOXED MEALS

20 Person Minimum, Priced Per Person.

CHOOSETWO | 12.00
Roast Beef with Cheddar & Horseradish Mayo
Turkey Club
Grilled Chicken
Caprese
Peanut Butter and Jelly
Hummus & Veggie
Includes Fresh Fruit Cup, Kettle Chips,

CONTINENTAL BREAKFAST BOX | 8.35 Your Choice of Bagel and Cream Cheese or Blueberry Muffin Yogurt Cup Banana Orange Juice

DUNKIN' DONUTS

Assorted Donuts | 14.00 Assorted Munchkins | 8.29

Water and Dessert Bar or Cookie

Box of Joe | 21.46 Box of Joe - Hot Chocolate | 28.24

CHICK-FIL-A

CHICKEN SANDWICH BOXED LUNCH

Chips, Cookie, Sandwich | 10.25 Chips, Cookie, Sandwich, Fruit Cup | 15.05 Sandwich Only | 5.81

SPICY CHICKEN SANDWICH BOXED LUNCH

Chips, Cookie, Sandwich | 9.37 Chips, Cookie, Sandwich, Fruit Cup | 15.39 Sandwich Only | 6.20

GRILLED CHICKEN COOL WRAP BOXED

LUNCH

Chips, Cookie, Sandwich | 13.87 Chips, Cookie, Sandwich, Fruit Cup | 18.67 Wrap Only | 9.48

GRILLED MARKET SALAD BOXED LUNCH

Salad Only | 11.18

A LA CARTE SIDES (EACH)

Fruit Cup | 5.53 Small Side Salad | 4.85 Waffle Potato Chips | 2.84

FRUIT TRAY (SERVES 12) | 39.55

LARGE FRUIT TRAY (SERVES 25) | 76.84

SMALL NUGGET TRAY | 41.81

MEDIUM NUGGET TRAY | 73.45

LARGE NUGGET TRAY | 120.91

GRILLED CHICKEN COOL WRAP TRAY

Small (6 Halves) | 31.08 Medium (10 Halves) | 50.29 Large (14 Halves) | 63.84

CHOCOLATE CHUNK COOKIETRAY

A la Carte Cookies - Each | 2.20 Half Dozen Cookies | 12.34 Small Cookie Tray (12) | 22.60 Large Cookie Tray (24) | 41.81

GARDEN SALAD TRAY

Small (Serves 5) | 20.34 Large (Serves 10) | 40.68

KALE CRUNCH SIDE TRAY

Small Tray | 25.99 Large Tray | 50.85

MAC N CHEESE TRAY

Small Tray | 42.94 Large Tray | 83.62

GALLON BEVERAGES (PER GALLON)

Sweet Iced Tea | 7.35 Unsweet Iced Tea | 7.35 Diet Lemonade | 13.84 Regular Lemonade | 13.84 BUCKET OF ICE WITH ICE SCOOP | 5.92





SALAD BUFFETS

20 Person Minimum. Priced Per Person.

CREATE YOUR OWN SALAD BUFFET | 14.50 Served with a cup of soup. Includes Whole Grain Rolls, House-baked cookies, Iced Water and Iced Tea

GREENS (SELECTTWO)
Spring Mix, Romaine, Iceberg Mix or
Spinach

VEGETABLE TOPPINGS (SELECT FOUR)
Shredded Carrot, Red Onion, Tomato,
Cucumber, Red Bell Pepper, Green Bell
Pepper, Corn, Peas, Black Olives, Sliced
Mushrooms, Roasted Butternut Squash,
Black Beans or Garbanzo Beans

CHEESE (SELECT ONE) Mozzarella, Shredded Cheddar, Feta, Bleu Cheese Crumbles or Shredded Asiago

PROTEIN (SELECT ONE)
Grilled Chicken, Crispy Tofu or Crispy
Chicken

DRESSING (SELECTTWO) Italian, Balsamic, Ranch, Honey Mustard, Oil & Vinegar, Bleu Cheese or Southwestern Ranch

LUNCH BUFFETS

Priced Per Person.

SANDWICH BUFFET (SELECT THREE) | 15.00 10 Person Minimum.

Roast Beef & Cheddar Ciabatta, Ham & Swiss on a Potato Roll, Turkey & Provolone Ciabatta, Chicken Salad Wrap, Tuna Salad Wrap, Egg Salad on White Bread and Hummus & Vegetable Wrap. Topped with Leaf Lettuce and Tomato. Includes Mayonnaise, Mustard, Potato Chips, Cookies, Iced Tea and Iced Water BISTRO LUNCHEON BUFFET | 19.00 15 Person Minimum. Choose Three Bistro Sandwiches (From List Below) and Fresh Fruit Salad or Pasta Salad. Includes House-made Potato Chips, Dessert Bars, Iced Tea and Iced Water.

CAPRESE

Fresh Mozzarella, Plum Tomatoes, Fresh Basil and Baby Spinach on Ciabatta Roll

CHICKEN CAESAR ON WHITE OR WHEAT WRAP Grilled Chicken, Romaine Lettuce, Caesar Dressing and Shredded Parmesan Cheese

ROAST BEEF WITH CHEDDAR ON SUB ROLL Served with a Horseradish Mayo

HAM & BRIE ON BRIOCHE Served with Mustard

MARINATED CHICKEN BREAST
Grilled Chicken Breast with Leaf Lettuce,
Tomato and Dijon Aioli on Potato Roll

TURKEY CLUB CROISSANT
Turkey Breast, Bacon, Lettuce, Tomato
and Mayonnaise

ROAST BEFF

Roast Beef, Cheddar Cheese, and Horseradish Mayo on Sub Roll with Lettuce & Tomato

CHEF'S HOT LUNCH ENTRÉE OF THE DAY
Acailable from 11:00 AM - 2:00 PM
Served with Two Sides, Dessert of the Day,
Iced Tea and Iced Water

ADD ANY OF THE FOLLOWING TO ANY LUNCH BUFFET

Tossed Salad or Coleslaw | 1.50 Pasta Salad, Potato Salad or Fresh Fruit 1.75 Soup of the Day | 1.85 Cup of Chili | 1.85 Fresh Fried Potato Chips | 1.80

HOT APPETIZERS

2 Dozen Minimum. Priced Per Dozen (except where noted).

ARANCINI | 11.50 Served with Red Pepper Coulis

MINI MEATBALLS | 7.50 / 3.50 PP Barbecue, Swedish or Traditional Marinara

COCONUT CHICKEN TENDERS | 16.50 Served with Apricot Horseradish Sauce

CHICKEN TENDERS | 14.50 Served with Honey Mustard or Ranch

FRIED RAVIOLI | 13.50 Deep Fried Cheese Ravioli with Marinara Sauce

JALAPENO POPPERS | 14.50

MAC & CHEESE BITES | 11.00 / 4.00 PP

MINIATURE CORN DOGS | 9.75 / 5.00 PP Served with Ketchup and Mustard

MINI CHICKEN QUESADILLA | 13.25 Served with Salsa and Sour Cream

MINIATURE ASSORTED QUICHE | 12.50 An assortment of Cheddar Cheese, Broccoli and Quiche Lorraine

SPANAKOPITA | 14.00 / 5.00 PP

VEGETARIAN SPRING ROLLS | 13.75

Served with Thai Chili Sauce

COCONUT SHRIMP | 18.25 / 3.75 PP Served with Apricot Horseradish Sauce

MINIATURE BEEF WELLINGTON | 16.50 Served with Red Wine Squce

MINI CRAB CAKES | 19.75 Served with Spicy Remoulade

ITALIAN SAUSAGE MUSHROOM CAPS 13.25 Italian Sausage, Shallots, Parmesan Cheese, Asiago Cheese

VEGGIE STUFFED MUSHROOM CAPS 12.35 SLIDERS | 17.50 Choose two: Nashville Hot Chicken, Meatball, Steak & Cheese, Buffalo Chicken or Mushroom Philly

PHYLLO WRAPPED ASPARAGUS | 14.50

SOFT PRETZELS | 13.00 / 4.50 pp Served with Beer Cheese

CRAB RANGOON | 13.25 Served with House-Made Duck Sauce

BACON WRAPPED SCALLOPS | 21.95









COLD APPETIZERS

2 Dozen Minimum. Priced Per Dozen (except where noted).

JUMBO SHRIMP COCKTAIL | 23.75/3.75 PP Served with Classic Cocktail Sauce

GOAT CHEESE CROSTINI | 13.15 Crostini with Goat Cheese, Hot Pepper Jelly and Chives

SHAVED BEEF CROSTINI | 13.25 With Herbed Ricotta, Cured Tomato and Fresh Basil with a Balsamic Reduction

VEGETABLE PINWHEELS | 12.25 House-made Boursin Cheese and Roasted Vegetables rolled in a Tortilla

CHICKEN SALAD PHYLLO CUPS | 13.85 Filled with House-made Chicken Salad

SLIDERS | 16.25 / 4.50 PP

Tuna Salad, Egg Salad or Chicken Salad on House-made Slider Rolls

SMOKED SALMON PHYLLO CUPS | 16.15 Filled with Smoked Salmon, Cream Cheese, Dill & Capers

DEVILED EGGS | 14.00 Choice of: Classic, Bacon Avocado Ranch, Buffalo Bleu Cheese, Truffle and Pesto

ANTIPASTO SKEWER | 14.00 / 4.25 PP Marinated Mozzarella Balls, Kalamata Olive, Marinated Roasted Tomato & Artichoke Heart

COLD VEGETABLE PIZZA | 13.00

PLATTERS

Priced Per Person.

TOMATO BASIL BRUSCHETTA & CROSTINI 2.00

VEGETABLE TRAY | 3.75 Served with Ranch Dip

MEDITERRANEAN PLATTER | 2.35 Grilled Vegetables, Hummus, Cucumber Yogurt Dip, Pita Chips, Marinated Artichokes and Olives

HUMMUS AND PITA CHIPS | 1.85

DOMESTIC CHEESE AND CRACKER DISPLAY 3.75

FRESH FRUIT PLATTER | 3.50

SPINACH & ARTICHOKE DIP | 1.95 Served with Pita Chips

BUFFALO CHICKEN DIP | 2.15 Served with Tortilla Chips

QUESO FUNDIDO | 1.55 Served with Tortilla Chips

QUESO | 1.55 Served with Tortilla Chips

HOT CRAB DIP | 2.15 Served with Crostini







DINNER BUFFETS

15 Person Minimum (except where noted). Priced Per Person.
Served with Iced Tea and Iced Water.

CHEF'S ENTREE OF THE DAY | 11.95 Chef's Entrée offered on the date of your event, Tossed Salad, Vegetable, Starch and Baker's Choice of Dessert.

ALL AMERICAN HOME STYLE | 17.00 Roasted Turkey Breast with Gravy, Seasoned Bread Stuffing, Mashed Potatoes, Green Beans, Cranberry Sauce. Served with Rolls, Butter and Seasonal Pie. SOUTH OF THE BORDER | 16.50
Seasoned Beef and Pulled Chicken, Flour
Tortillas and Crunchy Taco Shells.
Served with Queso Dip, House Fried
Tortilla Chips, Salsa, Guacamole, Sour
Cream, Lettuce, Diced Tomatoes, Onions,
Shredded Cheese, Pickled Jalapenos and
Assorted Dessert Bars.
Vegan Chorizo Upon Request.

SOUTHERN BARBECUE BUFFET
50 PERSON MINIMUM | 15.50 PP
Choose Two: Pulled Pork, Barbecue Beef
Brisket or Fried Chicken. Served with
Sandwich Rolls, Cole Slaw, Baked Beans,
Corn Bread and Assorted Dessert Bars.

CUSTOM DINNER BUFFETS

15 Person Minimum. Includes Garden Salad, Starch, Vegetable, Freshly Baked Roll and Butter, Dessert, Iced Tea and Iced Water.

ONE ENTRÉE SELECTION | 20.95 PP TWO ENTRÉE SELECTION | 23.95 PP THREE ENTRÉE SELECTION | 26.95 PP

MAIN ENTRÉE

Grilled Chicken Breast Chicken Francese Asiago Chicken Chicken Parmesan Chicken Marsala Roasted Pork Loin London Broil Beef Bourguignon

STARCH SIDE DISHES (Choose One)

Roasted Sweet Potatoes Mashed Potatoes Rice Pilaf Roasted Red Potatoes Parmesan & Herb Risotto (extra per person)

VEGETABLE SELECTION (Choose One)

Vegetable Medley
Green Beans
Steamed Broccoli
Honey Glazed Carrots
Marinated Steak Tips (Additional \$2.50
per person)
Haddock with Lemon & Caper Sauce
Shrimp Scampi
Cod Picatta
Haddock with Butter Crumb topping
Smoked Salmon with Bruschetta &
Balsamic Reduction
Pasta Primavera
Butternut Squash Ravioli
Meat Lasagna

DESSERT SELECTION (Choose One)

Assorted Dessert Bars Brownies & Blondies Apple & Cherry Crisp Chocolate, Lemon, Carrot or Vanilla Cake





PASTA PALOOZA

16.25 PP. Includes Garden Salad, Garlic Breadsticks, Freshly Baked Cookies, Iced Tea and Iced Water.

CHOOSE YOUR NOODLE Cavatappi or Penne

SAUCE IT UP Marinara, Alfredo, Blush or Pesto

ADD AN EXTRA
Grilled Chicken
Chicken Parmesan, Meatballs or Italian
Sausage
Grilled Vegetables

BEVERAGES

Priced Per Person.

Full Coffee Service | 2.25 Regular, Decaffeinated and Hot Water with an Assorted Selection of Tea

Hot Chocolate | 2.00 Hot Apple Cider | 2.00 Soft Drinks (12 oz.) | 1.25 Bottled Water (16 oz.) | 1.25

Sparkling Water | 1.25

Juices | 1.75 Orange, Cranberry, Pineapple, Tomato or Apple

Iced Tea | 1.65 Fruit Punch | 1.65 Lemonade | 1.65

DESSERTS

DESSERTS (Per Dozen) | 11.50

Assorted Cookies
Blondies
Magic Bars
Assorted Fruit Dessert Bars
Brownies
Italian Butter Cookies
Black and Whites
Whoopie Pies

Cannoli | 11.50/Dz
Frosted Cupcakes | 13.75/Dz
Cheesecake Bites | 12.35/Dz
Chocolate Dipped Brownies | 11.00/Dz
Cream Puffs | 13.00/Dz
Pecan Triangles | 10.00/Dz



CAKES

10" Round Double Tier Filled Cake (Serves 10-15) 22.00 Quarter Sheet Cake (Serves 20-25) 20.90 Half Sheet Cake (Serves 25-40) 33.35 Full Sheet Cake (Serves 45-80) 52.35

Flavors

Chocolate, Vanilla, Marble, Chocolate Chip,or Lemon

Fillings

Chocolate Mousse, Custard, Lemon,Raspberry or Mocha

Frostings

Chocolate, Vanilla, Whipped Cream or Butter Cream



ORDERING GUIDELINES

THANK YOU FOR CHOOSING AVI FRESH CATERING!

ORDERING TIMELINE: All caterings should be ordered/scheduled 1 week in advance (1 week prior to your event). In the case your event is made on short notice, we will be more than happy to assist you; however, menu selections may be limited. A late booking fee of \$15.00 or 15%, whichever is greater, may be added.

GUARANTEE COUNTS: A final meal count is required no later than 72 hours prior to the event and will not be decreased after this date for final billing purposes. Event billing is based on the guarantee or the number served, whichever is greater. A service charge will be added to all orders that do not meet the minimum number of guests.

FOOD SAFETY: AVI Fresh believes in food safety and follows the Ohio Department of Health Guidelines. Food, beverages and serving equipment may not be taken from any event. AVI Fresh cannot accept the liability for food or beverages not properly handled when removed from a function. Thus, we strongly discourage doing so.

EQUIPMENT: All equipment provided for a non-attendant function shall be the responsibility of the contracted group. Food, beverages and serving equipment may not be removed from any event. We regret that any unconsumed food during the event may not be removed from the serving location, due to our internal company safety regulations. Removal of serving equipment will result in replacement value being added to the billing invoice.

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

PRICING AND PAYMENT: Any meal served after 4:00 PM will be referred to as "dinner" for billing purposes. When planning an event, a university account number is needed for the ordering of food. When an order is to be billed without a university account number, the payment must be received before the event.

All non-campus related events will be charged a 15% service charge and you are required to provide a credit card number to secure your event. For events that are not billed through a university account, remaining balances must be paid prior to the start of the event by authorizing a credit card charge or check payable to AVI Foodsystems.

PLACING YOUR ORDER: You can place your order through our website at aviysu.catertrax.com. For any questions or additional information, please email us anytime at ysucatering@avifoodsystems.com!

Scan here to visit our website.

ALLERGIES AND DIETARY NEEDS: Our dedicated team is happy to accommodate any allergies or dietary restrictions. We'll work closely with you to ensure all guests enjoy a safe and delicious meal.

FINAL WALKTHROUGH: A member from our catering team will perform a final walkthrough before the event to ensure every detail is just right. From setup to presentation, we ensure everything is ready to impress and meets our standards of excellence.

ARRANGING AND RESERVING A DATE: All room reservations for university events must be coordinated through YSU by visiting their website at ysu.edu/student-activities/room-reservations prior to discussing catered meals with AVI Foodsystems. It is the responsibility of the guest to reserve the room and discuss details for event set-up.

ADDITIONAL CHARGES: All prices quoted include basic linen to cover buffet tables. Additional linens can be ordered to cover registration tables or any other tables that you may need for your event at a cost of \$5.00 per table. Linen fee required anywhere on campus. Black Swirl Fee is \$0.75 per person.

CANCELLATION: Please notify the Catering Office of all cancellations as soon as possible. Events or menu items cancelled less than 72 hours prior to the event dated will be billed 100% of the total invoice.





