

# SIGNATURE

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## CATERING MENU



# BREAKFAST

Breakfast Menu Selections Include Fresh Brewed Coffee,  
Decaf, Hot Tea, and Orange Juice. Priced Per Person.

CLASSIC CONTINENTAL BREAKFAST | 8.25  
Assortment of House-made Muffins and  
Danishes.

HEALTHY START | 8.00  
Assortment of House-made Muffins and  
Scones. Vanilla Yogurt with Fresh Berries  
and Granola.

PENGUIN BREAKFAST BUFFET | 13.23  
French Toast or Pancakes with Syrup and  
Butter, Scrambled Eggs and Choice of Two  
of the Following: Sausage Patties, Sausage  
Links, Turkey Sausage, Turkey Bacon,  
Potatoes O'Brien, Au Gratin Hashbrowns,  
Crispy Bacon, Honey Glazed Ham or  
Tater Tots

CHAMPIONSHIP CONTINENTAL | 8.25  
Assortment of House-made Muffins and  
Danishes, Fresh Sliced Fruit

HOT OATMEAL BAR | 6.65  
Hot Oatmeal Served with Dried Cranberries,  
Brown Sugar and Maple Syrup

BOXED BREAKFAST | 10.00  
All Boxed Breakfast include Yogurt, Two  
Pieces of Whole Fruit, Muffin, Granola Bar,  
Bagel with Cream Cheese and Bottled  
Juice

## BREAKFAST A LA CARTE

Assorted House-Made Danish | 15.00/Dozen  
House-Made Cinnamon Roll | 12.50/Dozen  
French Toast Bake | 4.55/Person  
Assorted House-made Scone | 15.00/Dozen  
Yogurt Parfaits with Granola | 2.35/Person  
Assorted House-made Doughnuts  
12.10/Dozen  
Fruit Salad | 3.15/Person  
Assorted House-made Granola Bar  
1.75/Person

Breakfast Breads | 12.50/Dozen  
Power Balls | 6.75/Dozen  
Pancakes | 3.99/Person  
Oven Roasted Potatoes | 2.00/Person  
Scrambled Eggs | 2.99/Person  
Pork or Turkey Sausage | 3.00/Person  
Bacon or Sausage | 3.20/Person

Gluten Sensitive/Dairy Free options available



# BOXED LUNCHES & WRAPS

Please allow a minimum of 72 hours advanced notice on any order to guarantee product availability\*.  
Priced Per Person.

STANDARD BOXED LUNCH | 9.25

ATHLETIC BOXED LUNCH | 7.40

Includes One Piece of Seasonal Whole Fruit, Potato Chips, Fresh Bakery Cookie, Condiments, Mint, Napkin and a Bottled Water

CHOICE OF ONE SANDWICH:

SMOKED CHICKEN AND AMERICAN

Thin sliced In-House Smoked Chicken Breast and American Cheese  
On Fresh House-made Kaiser Roll

HONEY HAM AND SWISS

Thin-sliced Honey Ham and Great Lakes Swiss Cheese on Fresh House-made Kaiser Roll

PEANUT BUTTER AND JELLY

Triple decker sandwich with layers of Creamy Peanut Butter and Jelly

VEGETARIAN HOUSE WRAP

Hummus, Spring Mix, Quinoa, Oven Roasted Vegetables and Balsamic Aioli in a Garlic Herb Wrap





# EXECUTIVE BOXED LUNCHES

## EXECUTIVE BOXED LUNCHES | 14.50 PER PERSON

Includes one piece of seasonal whole fruit, choice of pasta salad or potato salad, Miss Vickie's Sea Salt Chips, fresh baked cookies, mint, napkin and your choice of canned soda product (ask for availability) or Bottled water

20 person minimum - choose up to three (only)

### DELUXE CAESAR WRAP

Chopped Romaine, Parmesan Cheese, Roasted Red Peppers, Grilled Chicken and Caesar Dressing in a White Flour Wrap

### CHAPMAN WRAP

In-House Smoked Chicken, Ham, Bacon, Avocado, Crumbled Hard Boiled Egg, Spring Greens and Lemon Herb Aioli in a Garlic Herb Wrap

### ROASTED TURKEY CLUB

Bacon, Lettuce, Tomato and Mayo in a White or Wheat Wrap

### VEGETARIAN HOUSE WRAP

Hummus, Spring Mix, Quinoa, Oven Roasted Vegetables and Balsamic Aioli in a Garlic Herb Wrap

### THAI CHICKEN WRAP

Shredded Ginger Chicken, Sliced Cucumber, Shaved Carrot, Shredded Red and Green Cabbage and Spicy Thai Peanut Sauce in a White Flour Wrap

## EXECUTIVE SALAD BOXED LUNCHES | 12.00 PER PERSON

Includes Seasonal Fruit Salad Cup, Potato Chips, Fresh Baked Cookies, Mint, Napkin and Bottled Water

### CHOOSE ONE ENTREE SALAD

#### SPRING GREEN SALAD

Mixed Greens with Balsamic Vinaigrette

#### DELUXE CHICKEN CAESAR SALAD

Chopped Romaine, Grilled Chicken, Great Lakes Parmesan, Roasted Red Peppers, Cracked Black Pepper with Caesar Dressing

#### CHEF'S SALAD

In-House Smoked Chicken, Honey Ham, Tomato, Hard Boiled Egg, Cheddar Cheese and Cucumber over Spring Greens with choice of Ranch or Italian Dressing





# SANDWICH BUFFETS

## CLASSIC SANDWICH BUFFET | 14.25 Per Person

Served with House-made Kettle Chips, Side Salad or Pasta Salad

Add Soup Du Jour or House-made Classic Chili for an additional 2.00 per person

20 Person Minimum - Choose up to three of the following Sandwich Selections:

### ROAST BEEF AND CHEDDAR

Thin sliced In-House Black Peppercorn Roast Beef, Great Lakes Cheddar Cheese, Horseradish Aioli, Lettuce and Tomato on your choice of House-made White Bread or Wheat Bread

### SMOKED CHICKEN AND AMERICAN

Thin sliced In-House Smoked Chicken Breast, American Cheese, Mayonnaise, Lettuce and Tomato on your choice of House-made White Bread or Wheat Bread

### TUNA SALAD

Wild-caught Skipjack Tuna with finely minced Parsley, Celery and Red Onion tossed in Mayonnaise on your choice of House-made White Bread or Wheat Bread

### EGG SALAD

Fresh hand peeled Hard-Boiled Eggs with Chives, Paprika and Mustard tossed in Mayonnaise on your choice of House-made White Bread or Wheat Bread

### CHICKEN SALAD

Hand-cut chunks of juicy Chicken Breast with finely minced Parsley, Celery and Red Onion tossed in Mayonnaise on your choice of House-made White Bread or Wheat Bread

### CAJUN TURKEY BREAST

Thin sliced Cajun Turkey Breast with Bacon, Avocado, Tomato, Pickled Red Onion, Swiss Cheese, Cilantro Aioli on White or Wheat Bread

### HONEY HAM AND SWISS

Thin sliced Honey Ham, Great Lakes Swiss Cheese, Mustard, Lettuce and Tomato on your choice of House-made White Bread or Wheat Bread

### CAPRESE WRAP

Marinated Tomatoes, Shredded Mozzarella Cheese, Spinach, Pesto Mayo served in a Spinach Wrap

### BUFFALO CHICKEN WRAP

Spicy Buffalo Chicken Salad, Shredded Cheddar Cheese, Buttermilk Ranch Dressing, Shredded Lettuce and Tomato in a White Flour Wrap

### CHICKEN CAESAR WRAP

Chopped Romaine, Great Lakes Parmesan, Caesar Dressing and Grilled Chicken a White Flour Wrap

### VEGETARIAN HOUSE WRAP

House-made Hummus, Spring Mix, Balsamic Aioli and Oven-Roasted Vegetables in a Garlic-Herb Wrap



# SIGNATURE BUFFETS

All Signature Buffets come with Ice Water and Lemonade or Iced Tea.  
Add Soup Du Jour or House-made Classic Chili for an additional 2.00 per person.

\*Minimum of 15 Guests - Priced per Person

## SOUTH OF THE BORDER

Lunch | 16.70     Dinner | 20.00  
Choice of Grilled Chicken and Seasoned Beef, Grilled Fajita Vegetables and Spanish Rice served with Soft Tortillas, Tortilla Chips and House-made Assorted Cookies. Toppings: Shredded Lettuce, Tomatoes, Shredded Fajita Cheese, Salsa and Sour Cream

## PIEROGI BAR

Lunch | 15.70     Dinner | 18.80  
Seared Potato and Cheddar Pierogi served with Buttered Onions, Grilled Kielbasa Coins, Sour Cream and Crispy Bacon Bits, Onion and Sage Relish. Serve with Garden Salad and fresh baked Bakery Cookies

## ITALIAN FEAST

Lunch | 16.90     Dinner | 20.00  
Choice of Pasta: Penne, Ziti or Gemelli.  
Choice of Sauces (Pick Two): House-made Marinara, Roasted Garlic Alfredo, House Pesto or Blush Sauce.  
Choice of Toppings (Pick Two): Grilled Chicken Strips, Meatballs, Portabella Mushrooms or Roasted Vegetables.  
All served with fresh baked Garlic Bread, Classic Tossed Caesar and fresh baked Cookies.

## ALL-AMERICAN BACKYARD BARBECUE

Lunch | 16.25     Dinner | 18.75  
Hamburgers, Hot Dogs, Baked Mac and Cheese, Mustard Potato Salad, Cole Slaw, Watermelon Wedges (seasonal) and fresh baked Cookies

## ASIAN BOWL BUFFET

One Protein | 16.70     Two Protein | 18.90  
Asian Chopped Salad, White Rice, Asian Stir-fry Vegetables. Choice of: Beef and Broccoli in a Garlic Ginger Sauce, Mongolian Beef, Sweet and Sour Chicken, Orange Chicken, General TSO Chicken and Chinese Almond Cookies

## GREEK ISLAND CRUISE BUFFET

Lunch | 17.65     Dinner | 20.50  
Greek Salad, House-made Hummus and Pita Chips, Tabbouleh, Spanakpoita with House-made Tzatziki Sauce, Greek Pastitsio, Chicken Souvlaki and Traditional Baklava

## SOUP 'N' SALAD

Lunch | 14.50     Dinner | 16.05  
Build-Your-Own Salad Bar with Assorted Toppings such as Tomatoes, Shredded Cheese, Green Peppers, Carrots, Cucumbers, Croutons and Your Choice of Two Dressings, Assorted Bakery Rolls with Butter, fresh baked Cookies and Soup Du Jour with Assorted Crackers.



# CUSTOM DINNER BUFFETS

## BUILD YOUR OWN DINNER BUFFET

The following buffet options are available for lunch or dinner.  
All buffet menus include Ice Water and Lemonade or Iced Tea.

### ONE ENTREE BUFFET

LUNCH | 17.65      DINNER | 20.50

Choice of one Signature Entree, Two Accompaniments, Garden Salad or Caesar Salad, One Traditional House-made Dessert and Fresh Baked Rolls with Butter.

### TWO ENTREE BUFFET

LUNCH | 19.45      DINNER | 21.70

Choice of Two Signature Entrees, Two Accompaniments, Garden Salad or Caesar Salad, One Traditional House-made Dessert and Fresh Baked Rolls with Butter.

### THREE ENTREE BUFFET

LUNCH | 25.00      DINNER | 26.40

Choice of Two Signature Entrees, Two Accompaniments, Garden Salad or Caesar Salad, One Traditional House-made Dessert and Fresh Baked Rolls with Butter.

### MEAT OPTIONS

Seven Layer Beef Lasagna  
Garlic and Herb Roast Beef with Au Jus  
Baked Ziti with Italian Sausage  
Herb Crusted Pork Loin  
Horseradish Crusted Roast Beef with Au Jus

### POULTRY OPTIONS

Grilled Cilantro Lime Chicken Breast with Mango Salsa  
Chicken Picatta  
Chicken Marsala  
Blackened Chicken with Pico de Gallo  
    with White BBQ Sauce  
Italian Herb Grilled Chicken with Herb Au Jus  
Sliced Oven Roasted Turkey Breast

### VEGETARIAN AND FISH OPTIONS

Baked Rigatoni with Ricotta Cheese  
Seven Layer Roasted Vegetable Lasagna  
    with Whipped Ricotta & Red or White Sauce  
Ratatouille Stuffed Portabella  
Blackened Cod with Cajun Remoulade  
Grilled Shrimp Penne Alfredo

### SIGNATURE ACCOMPANIMENT SIDE DISHES

Garlic and Rosemary Roasted Redskins  
Baked Potatoes with Butter & Sour Cream  
Roasted Garlic Whipped Potatoes  
Au Gratin Potatoes  
Chargrilled Parmesan-Cracked Black Pepper Polenta  
Traditional Rice Pilaf  
Wild Rice Pilaf  
Seasonal Vegetable Medley  
Green Bean Almondine  
Dill and Honey Glazed Carrots  
Buttered Corn  
Sugar Snap Peas  
Classic California Blend  
Three Cheese Truffle Mac 'n' Cheese  
Grilled Citrus Asparagus (Seasonal)

### TRADITIONAL HOUSE-MADE DESSERTS

Classic Layered Cakes  
(Chocolate, Vanilla, Lemon, Carrot or Red Velvet)  
New York Cheesecake  
(Raspberry, Caramel or Chocolate Sauce)  
Classic Bakery Fruit Pies  
(Apple, Blueberry, Peach, Cherry)



# PLATED DINNERS

## VEGETARIAN ENTREES

Choice of Entree, Vegetable, Starch, and Dessert.  
Includes Mixed Greens with House Vinaigrette, Rolls and Butter, Full Coffee Service, Ice Water, and Iced Tea.

### ENTREE OPTIONS

Pasta Aglio Olio | 21.00  
Eggplant Rolitini | 21.00  
Penne with Vodka Sauce | 21.00  
Olives and Asiago Cheese | 21.00  
Fomage | 21.00

### VEGETABLE OPTIONS

Marinated and Roasted Mixed Vegetables  
Roasted Brussel Sprouts with Bacon and Shallots  
Grilled Zucchini, Yellow Squash, Red Onion, Red and Green Peppers  
Grilled Asparagus  
Haricot Vertz Sautéed in White Wine and Shallots  
Roasted Broccoli  
Steamed Broccoli  
Roasted Cauliflower  
Steamed Cauliflower

## BY LAND ENTREES

Choice of Entree, Vegetable, Starch, and Dessert.  
Includes Mixed Greens with House Vinaigrette, Rolls and Butter, Full Coffee Service, Ice Water, and Iced Tea.

### ENTREE OPTIONS

Chicken Piccata | 25.00  
Chicken Parmesan | 25.00  
Chicken Asiago | 25.00  
Chicken Rolade with Roasted Red Peppers, Genoa Salami, Gruyere Cheese, Herbs, and Baby Arugula | 25.00  
Classic Breaded Pork Chop | 32.00  
Stuffed Beef Tenderloin with Spinach, Feta, Cremini Mushrooms Topped with a Red Wine Demi Glaze | Market Price  
Beef Bourguignon with Crusted Baguette | 25.00

### VEGETABLE OPTIONS

Marinated and Roasted Mixed Vegetables  
Roasted Brussel Sprouts with Bacon and Shallots  
Grilled Zucchini, Yellow Squash, Red Onion, Red and Green Peppers  
Grilled Asparagus  
Haricot Vertz Sautéed in White Wine and Shallots  
Roasted Broccoli  
Steamed Broccoli  
Roasted Cauliflower  
Steamed Cauliflower

### STARCH OPTIONS

Traditional Scalloped Potatoes  
Gratin Scalloped Potatoes  
Roasted Red Potatoes with Herbs and Paprika  
Wild Rice with Celery, Carrots and Onions  
Traditional Rice Pilaf  
Red Pepper Risotto  
Parmesan Risotto  
Garlic Risotto  
Traditional Baked Potato served with Butter, Sour Cream, Bacon Bits and Chives

### HOUSE-MADE DESSERT OPTIONS

Plain Cheesecake  
Fruit Topped Cheesecake  
Chocolate Ganache Entreme  
4`` Bavarian Fruit Tart  
Panna Cotta w/ Fresh Berries  
4`` Key Lime Pie  
Apple Pie

### STARCH OPTIONS

Traditional Scalloped Potatoes  
Gratin Scalloped Potatoes  
Roasted Red Potatoes with Herbs and Paprika  
Wild Rice with Celery, Carrots and Onions  
Traditional Rice Pilaf  
Red Pepper Risotto  
Parmesan Risotto  
Garlic Risotto  
Traditional Baked Potato served with Butter, Sour Cream, Bacon Bits and Chives

### HOUSE-MADE DESSERT OPTIONS

Plain Cheesecake  
Fruit Topped Cheesecake  
Chocolate Ganache Entreme  
4`` Bavarian Fruit Tart  
Panna Cotta w/ Fresh Berries  
4`` Key Lime Pie  
Apple Pie

\*Minimum of 20 Guests - Priced per Person

# PLATED DINNERS

## BY SEA ENTREES

Choice of Entree, Vegetable, Starch, and Dessert.

Includes Mixed Greens with House Vinaigrette, Rolls and Butter, Full Coffee Service, Ice Water, and Iced Tea.

## ENTREE OPTIONS

Grilled Salmon with a  
Strawberry Gastrique | 27.00  
Grilled Salmon with a  
Teriyaki Honey Lime Glaze | 27.00  
Crab Cakes with a  
Cajun Remoulade | Market Price  
Stuffed Shrimp with a  
Lobster Newberg Sauce | Market Price  
Flounder Meuniere | 26.00

## VEGETABLE OPTIONS

Marinated and Roasted Mixed Vegetables  
Roasted Brussel Sprouts with  
Bacon and Shallots  
Grilled Zucchini, Yellow Squash,  
Red Onion, Red and Green Peppers  
Grilled Asparagus  
Haricot Vertz Sautéed in  
White Wine and Shallots  
Roasted Broccoli  
Steamed Broccoli  
Roasted Cauliflower  
Steamed Cauliflower

## STARCH OPTIONS

Traditional Scalloped Potatoes  
Gratin Scalloped Potatoes  
Roasted Red Potatoes with Herbs and Paprika  
Wild Rice with Celery, Carrots and Onions  
Traditional Rice Pilaf  
Red Pepper Risotto  
Parmesan Risotto  
Garlic Risotto  
Traditional Baked Potato served with Butter,  
Sour Cream, Bacon Bits and Chives

## HOUSE-MADE DESSERT OPTIONS

Plain Cheesecake  
Fruit Topped Cheesecake  
Chocolate Ganache Entreme  
4`` Bavarian Fruit Tart  
Panna Cotta w/ Fresh Berries  
4`` Key Lime Pie  
Apple Pie

\*Minimum of 20 Guests - Priced per Person



# PIZZA BUFFET

## HEARTH-FIRED PIZZAS

All of our pizzas are fired in our state-of-the-art hearth oven and made with fresh dough made daily, upon order, with only the best ingredients. Gluten sensitive, vegetarian and vegan options are always available! Ask for details.

### CLASSIC 16" CHEESE PIZZA | 14.50

House-made dough topped with House-made Original-recipe Pizza Sauce, Provolone-Mozzarella Cheese Blend, Parmesan Cheese and a light brush of Herb Olive Oil on the Crust.

### CLASSIC 16" PEPPERONI PIZZA | 15.50

House-made dough topped with House-made Original-recipe Pizza Sauce, Provolone-Mozzarella Cheese Blend, Pepperoni, Parmesan Cheese and a light brush of Herb Olive Oil on the Crust.

### VEGETABLE PIZZA 16" | 15.50

Mushrooms, Green Peppers and Onions

### BUILD-YOUR-OWN PIZZA 16" | 16.50

#### CHOOSE UP TO THREE TOPPINGS

Pepperoni  
Red Onion  
Sliced Mushrooms  
Jalapenos

Italian Sausage  
Tomatoes  
Bacon Bits

Green Peppers  
Roasted Red Peppers  
Black Olives

Additional Toppings | .90





# HOT APPETIZERS

PRICED PER DOZEN (EXCEPT WHERE NOTED)

## BACON-WRAPPED CHICKEN SATAYS | 25.35

Tender Chicken Breast wrapped in Sugardale Bacon drizzled with House-made Pineapple-Teriyaki Glaze

## MINI BEEF WELLINGTON | 21.00

Tender Beef topped with Mushroom Duxelle and baked in a Flaky Puff Pastry

## MINI CRAB CAKES | 27.60

Hand-picked Mini Crab Cakes served with Cajun Remoulade

## ITALIAN STUFFED MUSHROOM CAPS | 16.55

Baby Portabella Mushrooms stuffed with Spicy Italian Ground Sausage, Roasted Red Peppers, Wilted Garlic Spinach and Great Lakes Parmesan and Fresh Mozzarella Cheeses

## SPINACH STUFFED MUSHROOM CAPS | 16.55

Baby Portabella Mushrooms stuffed with Wilted Garlic Spinach and Feta Cheese

## SOUTHWEST STUFFED MUSHROOM CAPS

16.55

Mushrooms stuffed with authentic Chorizo Sausage, sautéed Peppers and Onion and Queso Fresco

## WILD MUSHROOM CIGARS | 18.45

Wild Mushroom Duxelles wrapped in crispy fried Wonton Wrappers served with Smoked Paprika Ranch

## SPANAKOPITA | 16.55 | 5.00 PP

Spinach and Feta Cheese wrapped in flaky Phyllo and served with House-made Tzatziki

## PETITE QUICHES | 18.05

Chef's assortment of Mini Quiches with favorites such as Quiche Lorraine and Spinach Quiche

## ADOBO CHICKEN QUESADILLA | 19.55

Slow cooked Adobo Chicken with Jack and Cheddar Cheese melted in a grilled Flour Tortilla served with Sour Cream and Salsa

## ASIAN BEEF SATAY | 24.00

Tender Hand-Cut Ginger, Sriracha and Sesame Marinated Beef with your choice of Peanut-Mint Sauce, Sweet Thai Chili or Hoisin BBQ Sauce

## JUMBO CHICKEN WINGS | 19.00

Choose from our House-made Sauces and Seasonings (one sauce/seasoning per dozen, please).

Sauces: Honey BBQ, Classic Buffalo, Sesame-Sriracha, Honey Mustard, Fresh Jamaican Jerk, Firecracker Thai Peanut. Dry Seasoning: Zesty Ranch, Garlic-Parmesan, Cajun, Chipotle BBQ, Mango-Habanero.

Served with your choice of Celery or Carrot Sticks and Bleu Cheese or Ranch Dressing.

## PEPPERJACK-STUFFED ARANCINI | 11.50

Crispy Roasted Garlic Risotto Fritters stuffed with Pepperjack Cheese served with Spicy Pomodoro Sauce

## VEGETABLE EGGROLLS | 13.75

Sautéed Julienned Vegetables rolled in Crispy Golden Wonton Wraps and Served with Sweet Thai Chili Sauce

## DEVILS ON HORSEBACK L 21.00

Chorizo-Stuffed Medjool Dates wrapped in Sugardale Bacon served with House-made Harissa



# COLD APPETIZERS

PRICED PER DOZEN (except where noted)

SHRIMP COCKTAIL | 26.20 | 3.75 PP

Served chilled with House-made Cocktail Sauce and Lemon Wedges

MEDITERRANEAN PLATTER | 3.90 PP

Fresh Grilled Seasonal Vegetables, Artichoke Salad, Mushroom Salad, Roasted Red Peppers and House Hummus with Toasted Pita Chips

ITALIAN CHEVRE CROSTINI | 17.65

Whipped Chevre Ricotta with Fresh Seasonal Herbs, Roasted Tomatoes, Balsamic Glaze and Fresh Basil

CLASSIC TOMATO BRUSCHETTA

15.45 | 2.75 PP

Hand-cut Balsamic-Basil marinated Tomatoes topped with Great Lakes Parmesan on House-made Crostini

BALSAMIC CHEESE TORTELLINI SKEWERS

19.90

Multi-color Cheese Tortellini marinated in Balsamic Dressing with fresh Grape Tomatoes on a skewer

ALMOND-MANGO CHICKEN SALAD PHYLLO

13.25

House-made Chicken Salad with toasted Almonds, Fresh Mango and Fresh Cilantro in a Flaky Phyllo Cup

CHEF'S HAND-ROLLED SUSHI SELECTION 23.15

Four Pieces Each of California Roll, Philadelphia Roll and Cucumber Roll served with House-made Yum Yum Sauce, Wasabi, Soy Sauce, Pickled Ginger and Chopsticks. Ask about other sushi options and upgrades!

JERK FILET CROSTINI | 27.60

Shaved Jerk Beef Tenderloin topped with Roasted Tomatoes, Goat Cheese and Balsamic Reduction

SMOKED SALMON CANAPÉ | 26.50

Whipped Cream Cheese with Imported Scottish Smoked Salmon, Capers and Fresh Dill

TAILGATE CHIPS 'N' DIPS | 3.50 PP

Hand-Cut Tortilla Chips with Salsa  
Add Guacamole | 1.95 PP

HOUSE-MADE HUMMUS AND PITA CHIPS

3.30 PP

Our Classic House-made Hummus served with Pita Chips

CHEF'S CHARCUTERIE BOARDS

Assorted Domestic Cheeses - 3.75 PP

Chef's choice of Select Domestic Cheeses with Crackers, House-made Crostini and Fresh Berries with Select Imported Cheeses - Add 2.20 PP

Chef's choice of Select Imported Meats such as English Wensleydale, Gouda, Gruyere, Swiss and Havarti with Select Domestic Meats - Add 3.30 PP

Chef's choice of Select Domestic Meats such as Salami, Turkey Pastrami, Pepperoni and Honey Ham with Select Imported Meats - Add 4.70 PP

Chef's choice of Select Imported Meats such as Mortadella, Capicola, Genoa Salami, Prosciutto and Soppressata with Grilled and Pickled Vegetables - Add 2.10 PP

Chargrilled Balsamic-Marinaded Zucchini, Eggplant, Yellow Squash and Red Bell Peppers with Pickled Red Onions, Carrots and Cauliflower and Premium Charcuterie Board Accoutrements such as French Cornichons, Whole Grain Mustard and Black Mission Fig Jam



# MUNCHIES

QUESADILLA WEDGES CHICKEN | 14.50,  
CHEESE | 13.35, OR VEGETABLE | 13.00 DZ

JUMBO CHICKEN WINGS | 19.00 DZ

CHICKEN WINGS WITH CHOICE OF RANCH  
OR BARBECUE SAUCE | 19.00 DZ

NACHO BAR | 4.80 PP  
Nacho Cheese, Salsa, Sour Cream and  
Tortilla Chips  
Add Guacamole | 2.25  
Add Beef or Chicken | 2.15

HOT MINI SLIDERS | 17.45 DZ  
Pulled Pork or Chicken, Sloppy Joe, Roast  
Beef

COLD MINI SLIDERS | 17.45 DZ  
Chicken Salad, Egg Salad, Ham & Swiss  
Cheese, Tuna Salad, Turkey & Provolone  
Cheese, Vegetarian

HOMESTYLE CHILI BAR | 9.20 PP  
Choice of Two Chilis (Vegetarian, Turkey,  
Beef or White Chicken Chili) With  
Sour Cream, Shredded Cheese  
Crackers, Cornbread and Tossed Salad

PIZZA PARTY | 8.65 PP  
Pizza Choice of Three Toppings per Pizza,  
Tossed Salad with Dressing

## CHIPS AND DIPS - PRICE PER PERSON

Choice of House-made Kettle or Tortilla  
Chips and One of the Following Dips:  
French Onion (served cold) | 2.35  
Buffalo Chicken (served warm) | 3.25  
Spinach and Artichoke (served warm) |  
2.90

Salsa | 2.30

Guacamole | 2.70

HOUSE-MADE HUMMUS AND PITA CHIPS  
3.30 PP

Our Classic House-made Hummus  
served with Pita Chips

SOFT PRETZELS | 17.65 DZ  
Served with warm Cheese Sauce and  
Mustard

FRESH FRUIT | 3.50 PP

VEGGIES AND DIP | 3.75 PP

DOMESTIC CHEESE AND CRACKERS  
3.75 PP

FLAVORED POPCORN 3 FLAVORS  
3.00 PP  
Kettle, Butter, Caramel, White Cheddar  
and Ranch





# DESSERTS

## DESSERTS A LA CARTE

DESSERT BARS | 14.00 DZ

RICE KRISPIE TREATS | 12.20 DZ

CRUNCH MUNCH | 2.75 PP

### BAKERY CUPCAKES

MINI 9.10 DZ | REGULAR 14.00 DZ

GOURMET SPECIALTIES 21.75 DZ

BAKERY BROWNIES | 11.00 DZ

Iced or Powdered Sugar or Fudge Topping

ASSORTED DONUTS | 12.10 DZ

ASSORTED COOKIES | 10.00 DZ

FAMOUS CUT-OUT COOKIES | 23.15 DZ

Frosted and Decorated

ICE CREAM SUNDAE BAR | 4.75 PP

Chocolate, Vanilla, 2 Syrups and  
5 Toppings.

Additional Toppings | .65

TRUFFLES | 13.50 DZ

PEANUT BUTTER CUPS | 12.50 DZ

MINI CHEESECAKES | 3.75 PP

Gluten Free Options Upon Request

## HOUSE-MADE CAKES

Standard Decoration Included. Custom  
Decoration - additional charge may  
apply.

### SIGNATURE FLAVORS:

White, Chocolate, Marble Red Velvet or  
Carrot

### SIGNATURE ICINGS:

Buttercream, Whipped Cream, Cream  
Cheese

### UNFILLED CAKES

8" Round Cake (Serves 8-10) | 20.30

Sheet Cake, Quarter (Serves 15-18) | 21.90

Sheet Cake, Half (Serves 25-30) | 34.95

Sheet Cake, Full (Serves 60-70) | 54.80

### FILLED CAKES - CHOICE OF FILLING

8" Round Cake (Serves 8-10) | 22.30

Sheet Cake, Quarter (Serves 15-18) | 36.15

Sheet Cake, Half (Serves 25-30) | 50.20

Sheet Cake, Full (Serves 60-70) | 73.15



# DESSERT RECEPTION

## DESSERT RECEPTIONS

25 Guest Minimum Required

All packages come with Lemonade and Coffee

SILVER PACKAGE | 12.50 PP

Pick Three Signature Dessert Reception Options

GOLD PACKAGE | 16.75 PP

Pick Five Signature Dessert Reception Options

PLATINUM PACKAGE | 20.95 PP

Pick Seven Signature Dessert Reception Options

Brownie Bites  
Mini Cheesecakes  
(Chocolate, Raspberry, Blueberry, Caramel)

Oreo Bar  
M&M Bar  
Butterfinger Bar  
Reese's Bar  
Lemon Bar  
Snickers Cheesecake Bar  
White Chocolate Raspberry Bar  
Cinnamon Roll Cheesecake Bar  
Strawberry Lemonade Bar  
S'mores Bar

Assorted Mini Cannoli  
Strawberry Shortcake Bites  
Whoopie Pies  
Assorted Truffles

Mini Chocolate Cream Pies  
Mini Key Lime Pies  
Mini Banana Cream Pies  
Fresh Berry Tartlets  
Strawberry Cookie Tart  
Blueberry Cookie Tart  
Raspberry Cookie Tart  
Classic Bakery Cupcakes  
(Choice of Mini, Petite or Regular)

## ALLERGEN SENSITIVE OPTIONS

Please add an additional 2.00 PP

Gluten Free/Dairy Free Goopy Butter Cake (Strawberry, Raspberry or Chocolate)  
Gluten Free Angel Food Cake  
Gluten Free/Dairy Free Vegan Chocolate Mousse  
Gluten Free Flourless Chocolate Cake  
Gluten Free Almond Orange Cake  
Gluten Free Strawberry Shortcake



# BEVERAGES

CANNED SODA | 1.20 PP  
Assorted Pepsi Products

FULL COFFEE SERVICE | 2.25 PP  
Freshly Brewed Coffee, Decaf Coffee and Hot Tea

ORANGE JUICE | 1.75 PP

HOT CHOCOLATE PACKETS | 2.00 PP

GOURMET HOT CHOCOLATE | 9.50 PER GALLON

BOTTLED JUICE | 1.85 PP  
Apple, Cranberry, Ruby Red Grapefruit and Orange

INFUSED WATERS | 6.00 PER GALLON  
Choice of One and Ice Water

BOTTLED WATER | 1.45 PER BOTTLE  
15.40 Per Case

FRUIT PUNCH | 1.65 PP

LEMONADE | 1.65 PP

CIDER (SEASONAL) | 2.00 PP

HOT CHOCOLATE BAR | 4.75 PP

# MEAL TICKETS & VOUCHERS

CHICK-FIL-A VOUCHER | 10.00 EACH

DUNKIN DONUTS VOUCHER | 4.26 EACH

ICE CREAM VOUCHER SINGLE SCOOP | 3.25 EACH

CHRISTMAN DINING COMMONS BREAKFAST MEAL TICKET | 9.15 EACH

CHRISTMAN DINING COMMONS LUNCH MEAL TICKET | 11.25 EACH

CHRISTMAN DINING COMMONS DINNER MEAL TICKET | 11.25 EACH



# 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 Youngstown State University account number is needed for the ordering of food. When an order is to be billed without a Youngstown State 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](http://aviysu.catertrax.com). For any questions or additional information, please email us anytime at [ysucatering@avifoodsystems.com](mailto: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](http://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.

# MEET, EAT AND ENJOY!

Our catering team members are ready to make your catered event a success. From the first time you call until your pick-up or delivery time, our catering team will make sure your order is right and ready when you need it.



Brought to you by  *Fresh*