

SIGNATURE

CATERING MENU



BREAKFAST

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

CLASSIC CONTINENTAL BREAKFAST | 7.90
Assortment of House-made Muffins and Danishes. Add Fruit 2.00 per person

ALL AMERICAN BREAKFAST BUFFET | 14.00
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

SOUTHERN HOSPITALITY BREAKFAST | 16.25
Scrambled Eggs, Homefries, Bacon, House-made Sausage Gravy and Biscuits, and Creamy Southern Grits

BREAKFAST SANDWICH BUFFET | 15.00
Egg and Cheese on an English Muffin with your choice of Bacon, Sausage Patty or Ham. Includes Home Fries, Full Coffee Service and Orange Juice

STEALTH HEALTH BREAKFAST | 13.00
Signature Stealth Health Wraps – Vanilla Yogurt, House-made Granola, House-made Peanut Butter, Honey Drizzle, and Fresh Sliced Bananas in a Whole Grain Wheat Wrap, Fruit Salad, and Assorted YSU Muffins

FRESH HAND-ROLLED BK BURRITOS BUFFET | 14.25
Choice of Bacon, Sausage or Ham with Salsa, Fluffy Scrambled Eggs, Crispy Potatoes, and Cheddar Cheese rolled up in a Flour Tortilla

BREAKFAST A LA CARTE

Assorted House-made Danish | 1.80
House-Made Cinnamon Roll | 2.25
Assorted House-made Scone | 2.25
Yogurt Parfaits with Granola | 2.45
Assorted House-made Doughnuts
12.70 per dozen
Assorted House-made Granola Bar | 1.85
Breakfast Breads | 2.40
Power Balls | 6.00 Dozen
Sausage Gravy and Biscuits | 4.95

Donut Holes | 4.00 per dozen
Glazed, Powdered Sugar or Cinnamon Sugar
Assorted Mini Quiche | 18.90 per dozen
Pancakes | 3.15
Scrambled Eggs | 3.15
Pork or Turkey Sausage | 3.15
Bacon, Sausage or Ham | 3.35
Gluten Sensitive/Dairy Free options
add 1.30
Assorted Tropicana Juice | 1.95
Coffee, Decaf and Hot Tea | 2.50



BREAKFAST

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

SPECIALTY BREAKFAST A LA CARTE

DENVER EGG BAKE | 3.85

Fluffy Scrambled Eggs with Ham, Sautéed Onions, Green & Red Peppers and Blended Cheddar-Mozzarella Cheese

TEX-MEX EGG BAKE | 4.00

Fluffy Scrambled Eggs with Spicy Chorizo, Pepperjack Cheese, and Sautéed Onions. Topped with Sweet Corn-Black Bean Salsa and Sour Cream Drizzle

VEGETARIAN EGG BAKE | 3.55

Fluffy Scrambled Eggs with Chargrilled Balsamic-Marinated Veggies and Blended Cheddar-Mozzarella Cheese

OVERNIGHT OATS | 5.95

Choice of Almond Joy, Brown Sugar Cinnamon, Strawberry Cheesecake, or Shaken Espresso

AVOCADO TOAST | 4.25

Choice of Assorted Toppings and Sauces on House-made YSU Bakery Bread

PETITE FRITTATAS | 15.00 per dozen

Roasted Garden Veggie, Tomato Basil, Bacon and Caramelized Onion, Roasted Red Pepper & Savory Sausage



BOXED LUNCHES & WRAPS

Please allow a minimum of 72 hours advanced notice on any order to guarantee product availability.
Add additional sandwich to any athletic boxed lunch for \$2.50.
Priced Per Person.*

STANDARD BOXED LUNCH | 9.95

Includes One Piece of Seasonal Whole Fruit, Potato Chips, Fresh Bakery YSU Bakery Cookie, Condiments, Mint, Napkin and AVI YSU Label 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

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



EXECUTIVE BOXED LUNCHES

EXECUTIVE BOXED LUNCHES | 12.95 PER PERSON

Includes one piece of seasonal Whole Fruit, choice of YSU Pasta Salad or YSU Potato Salad, Miss Vickie's Sea Salt Chips, fresh baked YSU Bakery Cookies, Mint, Napkin and your choice of canned Pepsi product (ask for availability) or Bottled Water (Aquafina).

For Parties of 15 or Less, Choose up to Two Selections.

For Parties of 15 or More, Choose up to Three Selections.

CHOOSE THREE (ONLY)

DELUXE CAESAR WRAP

Chopped Romaine, Parmesan Cheese, 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

YSU 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

Southwest Chicken Wrap

Tender Grilled Chicken with Southwest Spices, Chipotle Ranch, Pepperjack Cheese, Shredded Lettuce, Sliced Avocado, and Black Bean & Corn Salsa in a White or Wheat Wrap

EXECUTIVE SALAD BOXED LUNCHES | 11.60 PER PERSON

Includes seasonal Fruit Salad Cup, Potato Chips, fresh baked YSU Bakery Cookies, Mint, Napkin and AVI YSU label 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

YSU CHEF'S SALAD

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



SANDWICH BUFFETS

CLASSIC SANDWICH BUFFET | 13.95 Per Person

Served with House-made Kettle Chips, Side Salad or Pasta Salad, Assortment of fresh baked YSU Bakery Cookies, or fresh baked YSU Bakery Brownies, Ice Water and Iced Tea or Lemonade. Add Soup Du Jour or YSU House-made Classic Chili for an additional 2.10 per person.

Choice of three of the following Sandwich selections:

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

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

BUFFALO CHICKEN WRAP

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

VEGETARIAN HOUSE WRAP

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

TERIYAKI CHICKEN WRAP

Teriyaki-Glazed Popcorn Chicken with Grilled Pineapple, Shredded Cheddar Cheese, Shredded Lettuce, Shredded Red Cabbage, and Mayonnaise in a White Flour Wrap

SOUTHWEST BLACK BEAN WRAP

Black Bean Burger Crumbles with Chipotle Ranch, Sliced Avocado, Shredded Lettuce, Shredded Cheddar, and Sliced Tomato in a White Flour Wrap

SANTA FE CHICKEN

Marinated Grilled Chicken with Swiss Cheese, Southwest Spiced Bacon, House-made Guacamole, Sliced Tomato and Thousand Island on a House-made YSU Bakery Roll

ITALIAN SANDWICH

Ham, Salami, Pepperoni, Provolone Cheese, Sliced Sweet Cherry Peppers, Sliced Tomato, Fresh Lettuce, Whole Grain Mustard, and House-made Italian Dressing on an YSU House-made Bakery Sub Bun

BLT

Crispy Bacon, Fresh Lettuce, and Sliced Tomatoes on Toasted House-made YSU Bakery White or Wheat Bread

DELI CLASSICS

YSU 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

YSU 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

YSU 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



SANDWICH BUFFETS

Upgrade your event with one of our Gourmet Sandwich and Wrap Selections for an additional \$2.00 per person. Add Soup Du Jour or YSU House-made Classic Chili for an additional 2.10 per person.

THE HARTSHORN

Slow-Braised Pinot Noir Beef Short Rib, Tomato Bacon Jam, Shaved Muenster and Arugula on Toasty House-made Traditional Baguette

PRETZEL COBB

In-House Smoked Chicken Breast, Brown Sugar-Black Pepper Bacon, Avocado Ranch, Spring Greens, Marinated Tomato and Pepperjack Cheese on a House-made Pretzel Bun

PESTO CHICKEN MELT

Shaved Pesto Chicken Breast, Garlic Wilted Spinach, Youngstown Peppers & Oil, Roasted Red Peppers and Fontina melted on House-made Italian Bread

THE LAMBORN

Shaved House-made Black Peppercorn Roast Beef, Aged Cheddar Cheese, Steakhouse Aioli, French Fried Onions and Spring Greens on House-made Sourdough Baguette

SMOKED CHICKEN AND SWISS

In-House Smoked Chicken Breast, Roasted Garlic Aioli, Cranberry Relish, Spring Greens and Great Lakes Swiss Cheese on House-made Ciabatta

TUSCAN PORTABELLA

Chargrilled Balsamic Portabella Mushroom with Artichoke-Roasted Red Pepper Relish, Caramelized Onions and Pesto Aioli on pressed House-made Garlic-Herb Focaccia

THE GODFATHER

Salami, Capicola, In-House Smoked Chicken Breast, Balsamic Aioli, Chopped Romaine Lettuce, Bruschetta Tomatoes and Shaved Great Lakes Provolone on pressed House-made Italian Bread

EGGPLANT MELT

Crispy Eggplant Parmesan with Roasted Red Peppers, House-made Tzatziki, Garlic Wilted Spinach and Sun-Dried Tomato Jam on pressed House-made Garlic-Herb Focaccia

GREEK VILLAGE CHICKEN WRAP

Lemon Grilled Chicken Breast with Feta Mousse, Spinach, Chopped Romaine, Red Onion, Olive Tapenade, Shaved Cucumbers and Marinated Tomatoes in a Tomato 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

DELUXE CAESAR WRAP

Chopped Romaine, Great Lakes Parmesan, Roasted Red Peppers, Cracked Black Pepper Caesar Dressing and Grilled Chicken a White Flour Wrap
(Add Steak or Salmon for just \$2.00 more)

THAI CHICKEN WRAP

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

JAMAICAN JERK CHICKEN WRAP

Chargrilled Spicy Jerk Chicken, Apple-Avocado Slaw, Pineapple-Mango Salsa, Chopped Romaine and Coconut-Jerk Aioli in a White Flour Wrap

NAPA WRAP

Tarragon Shrimp Salad, Chargrilled Sweet Corn, Torn Bibb Lettuce, Shaved Red Onion and Roasted Tomatoes in a Spinach Wrap



SIGNATURE BUFFETS

SOUTH OF THE BORDER

Lunch | 17.50 Dinner | 20.95

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.

ITALIAN FEAST

Lunch | 17.70 Dinner | 20.95

Choice of Pasta: Penne, Ziti or Gemelli
Choice of Sauces (Pick Two):
House-made Marinara, Roasted Garlic Alfredo, House Pesto or Youngstown Blush.
Choice of Toppings (Pick Two): Grilled Chicken Strips, Meatballs, Portabella Mushrooms or Roasted Vegetables
All served with fresh baked YSU Garlic Bread, Classic Tossed Caesar and fresh baked YSU Bakery Cookies.
Add stuffed shells for \$7.95/person

ALL-AMERICAN BACKYARD BUFFET

Lunch | 14.00 Dinner | 16.55

Hamburgers, Hot Dogs, Baked Mac and Cheese, Mustard Potato Salad, Cole Slaw, Watermelon Wedges (seasonal) and fresh baked YSU Cookies

ALL-AMERICAN BACKYARD BBQ

Lunch | 19.00 Dinner | 24.00

Barbecued Chicken and Barbecued Pork Ribs. Accompanied by Baked Beans, Corn on the Cob, Potato Salad, Tossed Salad and Fresh Fruit Salad. Served with Cornbread with Honey Butter and choice of YSU Bakery House-made Pie.

GREEK ISLAND CRUISE BUFFET

Lunch | 18.50 Dinner | 21.50

Greek Salad, YSU House-made Hummus and Pita Chips, Tabbouleh, Spanakpoita with House-made Tzatziki Sauce, Greek Pastitsio, Chicken Souvlaki and Traditional Baklava.

RAIDER BOWL BUFFET

Lunch | 15.50 Dinner | 18.50

Crispy Popcorn Chicken, Mashed Potatoes, House-made Country Gravy, Cheddar Cheese, and Sweet Corn. Served with a Garden Salad and Raider Playdough Cookies.

SOUP 'N' SALAD

Lunch | 12.35 Dinner | 13.95

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 YSU Bakery Rolls with Butter, fresh baked YSU 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.*

RAIDER BUFFET

LUNCH | 18.50 DINNER | 20.85

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

HARTSHORN BUFFET

LUNCH | 20.35 DINNER | 22.75

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

CHAMPION BUFFET

LUNCH | 23.10 DINNER | 27.65

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

MEAT OPTIONS

Seven Layer Beef Lasagna

Garlic and Herb Roast Beef with House-made Demi Glaze

Baked Ziti with Italian Sausage Herb Crusted Pork Loin

Horseradish Crusted Roast Beef
with House-made Demi Glaze

Braised Beef Tips over Buttered Egg Noodles

POULTRY OPTIONS

Tuscan Chicken

Chicken Marsala

Sliced Oven Roasted Turkey Breast

Grilled Cilantro Lime Chicken Breast with Pineapple Salsa

Italian Herb Grilled Chicken with Balsamic Glaze

Blackened Chicken with Pico de Gallo with White BBQ Sauce

Grilled Chicken Bruschetta with Balsamic Glaze

VEGETARIAN AND FISH OPTIONS

Baked Rigatoni with Ricotta Cheese

Ratatouille Stuffed Portabella

Blackened Cod with Cajun Remoulade

Traditional Cheese Lasagna with House-made Marinara

Seared Atlantic Salmon

with Chipotle Butter and Cilantro Pesto

Cheese-Stuffed Shells with House-made Marinara

Parmesan Crusted Cod with Roasted Garlic Cream Sauce

TRADITIONAL HOUSE-MADE DESSERTS

Classic Layered Cakes
(Chocolate, Vanilla, Carrot or Red Velvet,
Yellow Cake with Chocolate Frosting)

Traditional New York Cheesecake
(Raspberry-Swirl, Salted Caramel or
Chocolate Sauce)

Peanut Butter Cream Pie

Banana Cream Pie

Key Lime Pie

Chocolate Silk Pie

SIGNATURE SIDE DISHES

Au Gratin Potatoes

Buttered Corn

Seasonal Vegetable Medley

Green Bean Amandine

Honey Glazed Carrots

Classic California Blend

Baked Mac 'n' Cheese

Grilled Citrus Asparagus (Seasonal)

Garlic and Rosemary Roasted Redskins

Classic Baked Potatoes with Butter and Sour Cream

Roasted Garlic Whipped Potatoes

Bacon Cheddar Whipped Potatoes

Garlic Parmesan Orzo

Hot Honey Brussels Sprouts

Balsamic Brussels Sprouts

Cider-Whipped Sweet Potatoes

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 | 10.85

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 | 11.80

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" | 12.65

Mushrooms, Green Peppers and Onions

BUILD-YOUR-OWN PIZZA 16" | 13.65

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 | .95



HOT APPETIZERS

PRICED PER DOZEN

BACON-WRAPPED CHICKEN SATAYS | 26.55
Tender Chicken Breast wrapped in Sugardale Bacon drizzled with House-made Pineapple-Teriyaki Glaze

MINI BEEF WELLINGTON | 22.00
Tender Beef topped with Mushroom Duxelle and baked in a Flaky Puff Pastry

MINI CRAB CAKES | 28.90
Hand-picked Mini Crab Cakes served with Cajun Remoulade

ITALIAN STUFFED MUSHROOM CAPS | 17.35
Baby Portabella Mushrooms stuffed with Spicy Italian Ground Sausage, Roasted Red Peppers, Wilted Garlic Spinach and Great Lakes Parmesan and Fresh Mozzarella Cheeses

WILD MUSHROOM CIGARS | 19.35
Wild Mushroom Duxelles wrapped in crispy fried Wonton Wrappers served with Smoked Paprika Ranch

SPANAKOPITA | 17.35
Spinach and Feta Cheese wrapped in flaky Phyllo and served with House-made Tzatziki

ADOBO CHICKEN QUESADILLA | 20.45
Slow cooked Adobo Chicken with Jack and Cheddar Cheese melted in a grilled Flour Tortilla served with Sour Cream and Salsa

ASIAN BEEF SATAY | 25.15
Tender Hand-Cut Ginger, Sriracha and Sesame Marinated Beef with your choice of Peanut-Mint Sauce, Sweet Thai Chili or Hoisin BBQ Sauce

PEPPERJACK-STUFFED ARANCINI | 12.05
Crispy Roasted Garlic Risotto Fritters stuffed with Pepperjack Cheese served with Spicy Pomodoro Sauce

JUMBO CHICKEN WINGS | 19.90
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

VEGETABLE EGGROLLS | 14.40
Sautéed Julienned Vegetables rolled in Crispy Golden Wonton Wraps and Served with Sweet Thai Chili Sauce

SPINACH AND ARTICHOKE DIP WONTON CUPS | 19.00
Creamy Spinach and Artichoke Dip in a Crispy Wonton Cup

SHORT RIB AND GOUDA SLIDERS | 30.00
With Crispy Onion Straws and Horseradish Aioli

BUFFALO CAULIFLOWER WITH BLEU CHEESE DIP | 16.00
Roasted Cauliflower with Buffalo Sauce, served with Bleu Cheese Dip

CHICKEN AND WAFFLES WITH A SPICY SYRUP 24.00
Freshly Warm Belgian Waffle topped with a lightly Breaded Crispy Chicken Tender served with a Sweet and Spicy Maple Syrup

HOUSE-MADE PRETZEL BOARD WITH DIPPING SAUCES | 20.00
House-made Pretzels with Beer Cheese, House-made Marinara and Cream Cheese



COLD APPETIZERS

PRICED PER DOZEN (except where noted)

SHRIMP COCKTAIL | 27.45

Served chilled with House-made Cocktail Sauce and Lemon Wedges

CLASSIC TOMATO BRUSCHETTA | 16.20

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

ALMOND-MANGO CHICKEN SALAD PHYLLO 13.85

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

CHEF'S HAND-ROLLED SUSHI SELECTION 24.25

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 | 28.90

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

SWEET 'N' SPICY CROSTINI | 18.45

Whipped Feta on a House-made Crostini with Hot Honey Drizzle

CAPRESE SKEWERS | 17.50

Marinated Tomatoes, Mozzarella, Basil with Balsamic Drizzle

CHEF'S CHARCUTERIE BOARDS

ASSORTED DOMESTIC CHEESES

2.65 PER PERSON

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

IMPORTED CHEESES

ADD | 2.30 PER PERSON

Chef's choice of Select Imported Meats such as English Wensleydale, Gouda, Gruyere, Swiss and Havarti

SELECT DOMESTIC MEATS

ADD | 3.45 PER PERSON

Chef's choice of Select Domestic Meats such as Salami, Turkey Pastrami, Pepperoni and Honey Ham

SELECT IMPORTED MEATS

ADD | 4.95 PER PERSON

Chef's choice of Select Imported Meats such as Mortadella, Capicola, Genoa Salami, Prosciutto and Soppressata

GRILLED AND PICKLED VEGETABLES

ADD | 2.20 PER PERSON

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

BALSAMIC BLACKBERRY BRUSCHETTA | 18.45

Whipped Ricotta and Basil Balsamic-Marinated Blackberries on a House-made Crostini



MUNCHIES

QUESADILLA WEDGES

Chicken | 15.20, Cheese | 13.95 or
Vegetable | 13.60 Dozen

NACHO BAR | 5.05 PER PERSON

Nacho Cheese, Salsa, Sour Cream and
Tortilla Chips

Add Guacamole | 2.35

Add Beef or Chicken | 2.25

HOT MINI SLIDERS | 18.30 DOZEN

Pulled Pork or Chicken, Cheeseburger,
Sloppy Joe, Nashville Chicken

COLD MINI SLIDERS | 18.30 DOZEN

Turkey, Ham, Chicken, Tuna, Egg Salad,
Vegetarian

HOMESTYLE CHILI BAR | 9.65 PER PERSON

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

CHIPS AND DIPS - PRICE PER PERSON

Choice of House-made Kettle or Tortilla
Chips and One of the Following Dips:

Salsa | 2.45

Guacamole | 2.85

French Onion (served cold) | 2.45

Buffalo Chicken (served warm) | 3.40

Spinach and Artichoke (served warm) |
3.05

VEGETABLES AND DIP | 2.65 PER PERSON

CHEESE AND CRACKER TRAY

2.65 PER PERSON

PIZZA PARTY | 9.10 PER PERSON

Pizza Choice of Three Toppings per Pizza,
Tossed Salad with Dressing

YSU HOUSE-MADE HUMMUS AND PITA

CHIPS | 3.50 PER PERSON

Our Classic YSU House-made Hummus
served with Pita Chips

SOFT PRETZELS | 18.50 PER DOZEN

Served with warm Cheese Sauce and
Mustard

FRESH FRUIT | 3.25 PER PERSON

MINI CORN DOGS | 4.25 PER PERSON

FRIED RAVIOLI with House-made Marinara
Dipping Sauce | 4.95 PER PERSON

CREAM CHEESE-STUFFED JALAPENO POP-

PERS with House-made Ranch

3.25 PER PERSON

FRIED PICKLE SPEARS with Ranch Dip

3.00 PER PERSON

JUMBO CHICKEN WINGS | 3.25 PER PERSON

Crispy Wings tossed in your choice of
BBQ, Classic Buffalo, Garlic Parmesan,
Teriyaki, or Nashville Hot. Served with
House-made Ranch Dressing.



DESSERTS

DESSERTS A LA CARTE

DESSERT BARS | 14.60 DOZEN

RICE KRISPIE TREATS | 12.75 DOZEN

PENGUIN MUNCH | 2.90 PER PERSON

YSU BAKERY CUPCAKES

MINI | 9.55 DOZEN, REGULAR | 12.30 DOZEN, GOURMET SPECIALTIES | 22.75 DOZEN

YSU BAKERY BROWNIES | 11.55 DOZEN

Iced or Powdered Sugar or Fudge Topping

ASSORTED DONUTS | 12.65 DOZEN

ASSORTED COOKIES | 8.75 DOZEN

FAMOUS YSU CUT-OUT COOKIES | 24.25 DOZEN, Frosted and Decorated

ICE CREAM SUNDAE BAR | 6.95 PER PERSON

Chocolate, Vanilla, 2 Syrups and 5 Toppings, Additional Toppings | .70

TRUFFLES | 14.15 PER DOZEN

BUCKEYES | 13.10 PER DOZEN

MINI CHEESECAKES | 13.10 PER DOZEN

PIES PER REQUEST | 11.00 PER PERSON

Gluten Free Options Upon Request

YSU BAKERY 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

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25 Guest Minimum Required
All packages come with Lemonade and Coffee

Silver Package | 12.50 Per Person
Pick Three Signature Dessert Reception Options

Gold Package | 16.75 Per Person
Pick Five Signature Dessert Reception Options

Platinum Package | 20.95 Per Person
Pick Seven Signature Dessert Reception Options

Brownie Bites
Buckeyes
Whoopie Pies
Chocolate, Raspberry, Blueberry, Caramel

Oreo Bar
Butterfinger Bar
Assorted Truffles
Snickers' Cheesecake Bar
Cinnamon Roll Cheesecake Bar

Mini Chocolate Cream Pies
Mini Banana Cream Pies
Strawberry Cookie Tart
Raspberry Cookie Tart

Assorted Mini Cannoli
Strawberry Shortcake Bites
Mini Cheesecakes

M&M Bar
Reese's Bar
Lemon Bar
White Chocolate Raspberry Bar
Strawberry Lemonade Bar
S'mores Bar

Mini Key Lime Pies
Fresh Berry Tartlets
Blueberry Cookie Tart
Classic YSU Bakery Cupcakes
Choice of Mini, Petite or Regular

ALLERGEN SENSITIVE OPTIONS

Please add an additional 2.10 per person

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 | 1.25 PER PERSON
Assorted Pepsi Products

FULL COFFEE SERVICE | 2.40 PER PERSON
Freshly Brewed Coffee, Decaf Coffee and Hot Tea

ORANGE JUICE | 1.60 PER PERSON

HOT CHOCOLATE PACKETS | 1.20 PER PERSON

GOURMET HOT CHOCOLATE | 12.10 PER GALLON

TROPICANA BOTTLED JUICE | 1.95 PER PERSON
Apple, Cranberry, Ruby Red Grapefruit and Orange

INFUSED WATERS | 2.95 PER PERSON
Choice of One and Ice Water

AQUAFINA | 1.55 Per Bottle
16.15 Per Case

FRUIT PUNCH | 1.60 PER PERSON

LEMONADE | 1.60 PER PERSON

CIDER (SEASONAL) | 2.65 PER PERSON

HOT CHOCOLATE BAR | 5.05 PER PERSON



ORDERING GUIDELINES

THANK YOU FOR CHOOSING AVI FRESH AT YOUNGSTOWN STATE UNIVERSITY!

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

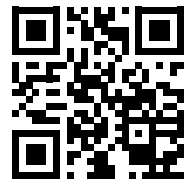
DELIVERY CHARGE: For a full catering set up, there will be a \$25.00 delivery charge for any event held outside of the Kilcawley Center. Delivery is \$50.00. For a catering that utilizes disposable small wares and does not require a catering attendant, the fee will be \$10.00. China delivery charge is \$50.00.

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 of Mount Union account number is needed for the ordering of food. When an order is to be billed without a University of Mount Union 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: Please call the AVI Youngstown State University Catering Office at 330.829.8177 or email us anytime at catering@mountunion.edu to discuss your event.

Scan here to
learn more.



ARRANGING AND RESERVING A DATE: All room reservations for the University of Mount Union events must be coordinated with Deb Edwards at 330.823.2881 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!

Youngstown State University's 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*