

THE ART OF CATERING



Fresh

www.AVIFoodSystems.com

THE AVI FRESH WAY

At AVI Fresh, there truly is only one way... the fresh way. "Fresh" is not a catch word or motto to us, it's our culinary foundation. The freshest meats, the freshest produce, the freshest ingredients and the freshest spices, combined with the freshest culinary minds we can find, consistently create culinary works of art. From the visual beauty to the succulent aromas, the crispness of the textures and the intoxicating flavors, your every sense will experience what fresh truly is. We invite you to sit back, relax and indulge in the culinary arts like never before...*Enjoy!*

*Cucumber, Salmon
& Caviar Towers*



Fresh

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WELCOME



BREAKFAST



Quiche Lorraine from our French Bistro Buffet

~ BREAKFAST SELECTIONS ~

(Minimum of 10 Guests Required)

THE CLASSIC CONTINENTAL

Assortment of breakfast Danishes, Bagels and Muffins.
Cream Cheese, Butter and Assorted Jams. Coffee,
Decaffeinated Coffee, Hot Tea Assortment and Orange Juice.

THE FRENCH BISTRO BUFFET

Your choice of Spinach Quiche or Quiche Lorraine.
Assortment of breakfast Pastries and Muffins, Butter,
Jams and a Seasonal Fresh Sliced Fruit Display. Coffee,
Decaffeinated Coffee, Hot Tea Assortment and Orange Juice.

PRESIDENTIAL BREAKFAST

Scrambled Eggs, Lean Bacon, Sausage Links or Ham. Assortment of
breakfast Pastries, Muffins, Butter, Jams, Seasonal Fresh Fruit Plate Display.
Coffee, Decaffeinated Coffee, Hot Tea Assortment and Orange Juice.

French Toast or Pancakes are available upon request.
Hash Browns, Home Fries or Potatoes O'Brien are also available upon request.

To enhance your Breakfast Buffet,
We recommend a Chef Attended, Made-To-Order Omelet Station!

FROM THE BAKERY

Breakfast Packages are served Buffet Style and include high quality
plastic service, as well as Butter and Jams.
China Service is available upon request.

BREAKFAST PASTRIES

(Choice of One)

Croissants, assorted Fresh Baked Muffins, assorted Fruit Danishes,
Miniature Cinnamon Rolls, Doughnuts.

SPECIALTY BREAKFAST BREADS

(Choice of One)

Coffee Cake with Crumb Topping, Fresh Baked Cranberry Nut Bread,
Fresh Baked Nut Loaf, Breakfast Bread Assortment.

PREMIUM PASTRIES

(Choice of One)

Cinnamon Rolls with Cream Cheese Icing, Scones,
assorted Bagels, Sticky Buns.

LOX AND BAGEL BAR

(Choice of One)

Includes assorted Bagels, as well as Smoked Salmon garnished with
Red Onions, Capers, Tomatoes and Whipped Cream Cheese.



BEVERAGES

Our Signature Taylor & Byrnes Grind & Brew Coffee

~ BEVERAGE SELECTIONS ~

HOT BEVERAGES

Full Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea

COLD BEVERAGES

Canned Soda Assortment

Bottled Waters

(Billed Based on Usage)

Bottled Teas

(Billed Based on Usage)

Bottled Soda

(Billed Based on Usage)

BULK BEVERAGES

Lemonade, Iced Tea, Fruit Punch, Sparkling Punch,
Apple Cider (served hot or cold), Raspberry Iced Tea
(Additional beverages are available upon request)

HOT APPETIZERS



Chicken Quesadillas

~ HOT APPETIZER SELECTIONS ~

Delicious Bite-Sized Morsels, perfect for any event. Can be served Buffet Style or as passed Hors D'oeuvres.

CHICKEN WINGS

Choose from Mild, Barbecue, Honey-Mustard or Spicy Hot.
Served with Blue Cheese and Celery Sticks.

MINI SPRINGROLLS

Wonton Wrapper rolled with Sautéed Julienned
Vegetables, Fresh Ginger and Spices and your choice
of Chicken, Seafood or Pork.

POPPERS

Breaded Jalapeno Peppers stuffed with Cream Cheese.

SPANIKOPITA

Spinach and Feta Cheese wrapped in a Puff Pastry and served warm.

PETITE QUICHES

Chef's assortment of Mini-Quiches including favorites such
as Quiche Lorraine and Spinach Quiches.

MINI CRAB CAKES

Miniature Crab Cakes served with Cajun Rémolade.

ARTICHOKE AND CRAB DIP

Assorted Cheeses, Artichokes, Crab and Green Chiles blended
with a Tobasco Sauce, served warm in a Chaffing Dish and
accompanied by Crackers and Toasted Pita Chips.

BROCCOLI DIP WITH NACHOS

Sharp Cheddar Cheese Fondue with Broccoli, Green Chili
and Tomato Concasse. Served with Nacho Chips.

STUFFED MUSHROOM CAPS

Mushrooms stuffed with Sausage, Spinach and Feta Cheese.

ASPARAGUS CRISP

Warm Asparagus twisted with a Puff Pastry and served Drizzled
with Balsamic Reduction.

MINI BEEF WELLINGTON

Tender Marinated Cube of Beef, topped with Mushroom Duxelle
and baked in a Puff Pastry.

GRILLED CHICKEN QUESADILLAS

Served with Guacamole and Salsa for dipping.

CURRIED CHICKEN IN PHYLLO CUPS

Mild Curry-Flavored Poached Chicken Garnished with Sweet Chutney.

BAKED BRIE

Warm Ripe Brie Cheese, topped with Caramelized Brown Sugar,
Raspberries and Toasted Almonds.
Accompanied by Crackers and Sliced Baguettes.

BRIE EN CROUTE

Ripe Brie Cheese wrapped in a Puff Pastry and served warm
with Crackers and Sliced Baguettes.

COLD APPETIZERS

Roasted and Marinated Grilled Peppers



~ COLD APPETIZER SELECTIONS ~

SOUTHWEST VEGGIE PINWHEELS

Roll-Ups stuffed with Black Beans, Peppers, Chipotle Cream Cheese Spread and Sprouts.

SALMON PINWHEELS

Roll-Ups stuffed with Salmon Mousse and Dill Cream Cheese.

TOMATO POMADORO CRUSTINI

Fresh Marinated Julienne of Roma Tomatoes, Parmesan Cheese and Chiffonade of Basil served on Toasted French Baguettes.

FINGER SANDWICHES

Chef's assortment.

SNACKS

Potato Chips, Pretzels, Goldfish Crackers, Popcorn, Party Mix, Barbeque Chips. Soft Pretzels are available for additional charge.

GOAT CHEESE CROSTINIS

Crostinis topped with Goat Cheese, Pesto and Sun-Dried Tomatoes.

SMOKED SALMON CANAPÉS

Canapés Topped with Smoked Salmon, Capers and Dill.

TEQUILA LIME SHRIMP PHYLLO CUP

Poached Shrimp tossed with Tequila, Lime and Cilantro- Flavored dressing and served in a Phyllo Cup with Tomatilla Salsa and Sour Cream.

JUMBO COCKTAIL SHRIMP

Served with Cocktail Sauce.

FILET MIGNON CROSTINIS

Served with Horseradish, Chives and Cracked Pepper.

GOURMET CHEESE TRAY

Domestic and imported Cheeses including Swiss, Cheddar, Havarti Dill, Brie and Danish Blue Cheeses. Served with an assortment of Crackers and Mustard.

FRESH FRUIT TRAY

Fresh sliced Seasonal Fruits with Fruit Yogurt Dip.

FRESH VEGETABLE TRAY

An assortment of Sliced Vegetables including Zucchini, Squash, Celery, Carrots, Broccoli, Bell Peppers, Cucumbers and more. Served with Ranch Dip.

ROASTED MARINATED VEGETABLE TRAY

Fresh sliced Seasonal Vegetables Roasted and served drizzled with Balsamic Vinaigrette.

POACHED SIDE OF SALMON

Sliced poached salmon Served with Fine Diced Red Onions, Capers, Whipped Dill Cream, Sieved Egg with Fresh Lemon and Dill Garnish. Also includes Crackers and Sliced Baguettes.

SPINACH BOULE

Zesty Spinach and Herb Dip in a Round Sourdough Loaf. Also includes Crackers and Sliced Baguettes.

8 LAYER MEXICAN DIP

Layered Vegetarian Refried Beans, Guacamole, Sour Cream, Salsa, Cheddar Cheese, Tomatoes and Olives. On a bed of Shredded Romaine. Served with Nacho Chips.

TORTILLA CHIPS WITH GUACAMOLE & SALSA

Crisp Flour Tortilla Chips served with Guacamole and Fresh Garden Salsa.

MEDITERRANEAN PLATTER

Marinated Grilled Eggplant, Artichoke Hearts, Olives, Roasted Red Pepper Hummus, Toasted Pita Chips and Sliced Baguettes.

WORKING LUNCHEON BUFFETS



Santa Fe Chicken Wrap

~ WORKING LUNCHEON BUFFETS ~

All sandwich Buffets include high-quality paper and plastic service, as well as condiments.

Beverages, unless otherwise noted, are available for an additional charge. (Minimum of 20 guests required)

CLASSIC DELI BUFFET

Build-Your-Own Sandwich Buffet

Complete with Sliced Ham, Turkey, Salami and American Cheese and assorted Sandwich Breads with Lettuce, Tomatoes, Olives and Pickle Spears and your choice of Potato Salad, Coleslaw, Pasta Salad or Potato Chips. Your choice of Brownies or Cookies is also included.

EXECUTIVE DELI BUFFET

Build-Your-Own Gourmet Sandwich Buffet

Complete with Sliced Ham, Roast Beef, Salami and Smoked Turkey with a Sliced Cheese assortment and your choice of Chicken, Egg or Tuna Salad with Coleslaw. An upscale bread assortment offers Focaccia, Pitas, French Baguettes, 12 Grain and Sourdough Breads and Mini Kaisers. Lettuce, Tomatoes, Olives, Pickle Spears and Potato Chips are included, along with Brownies or Cookies and assorted Cold Beverages.

CALIFORNIA-STYLE GOURMET BUFFET

Assortment of Wraps and Panini Buffet.

An assortment of Turkey, Ham and Roasted Vegetable Wraps and a French Baguette Panini Platter offers a bowl of Baby Spinach Greens and Toppings. Mixed Romaine and Iceberg Lettuces are included with Toppings, along with warm strips of Chicken or Beef in a Sesame Ginger Dressing, warm strips of Portabella Mushrooms in Balsamic Dressing, Rolls and Butter with Gourmet Cookies and Beverages.

Add Soup du Jour or Chili for an additional charge.

~ DELI SELECTIONS & BOXED LUNCHESES ~

BOXED LUNCH SELECTIONS

(Minimum of 5 guests required)

Sandwiches are prepared on fresh, assorted Sandwich Breads. Lunches include high-quality paper and plastic service, as well as appropriate condiments.

DELI BAGGED LUNCH

Your Choice of Roast Beef, Turkey, Ham, Tuna Salad and Vegetarian Chicken Salad. All choices are available with or without Cheese and also include Whole Fruit, Potato Chips, two Cookies and Canned Soda.

DELUXE BOXED LUNCH

Your choice of Roast Beef, Turkey, Ham, Tuna Salad, Vegetarian Chicken Salad. All choices are available with or without Cheese and also include a Chef's Side Salad, a Fresh Fruit Cup, Potato Chips, Fresh Baked Cookies and Soda or Bottled Water.

EXECUTIVE BOXED LUNCH

Wraps are packaged in sleek black hinged boxes and include Fresh-Cut Fruit, a Chef's Side Salad, Your choice of Lemon Bars, Brownies or Cookies and a Bottle of Soda, Tea or Water.

CHICKEN CAESAR WRAP

Char-Grilled Chicken, Parmesan Cheese, Romaine Lettuce, Diced Tomatoes and Creamy Caesar Dressing Tucked into a delicious wrap.

ITALIAN GRILLED VEGETABLE WRAP

Grilled Eggplant, Onions, Sweet Peppers and Zucchini tucked into a delicious wrap with Provolone Cheese.

SANTA FE CHICKEN WRAP

Char-Grilled Chicken Breast, Cheddar Cheese, Lettuce, Green Onions, Black Olives, Chipotle Mayonnaise and Guacamole.

THEME BUFFETS



*Grilled Chicken from our
Backyard Barbecue Cookout*

~ THEME BUFFETS ~

*All Buffets include China or high-quality plastic. Buffets must meet the minimum number of guests or are subject to a 15% surcharge.
(Minimum of 15 guests required unless otherwise noted)*

MEDITERRANEAN-STYLE BUFFET

Mediterranean Chicken - Marinated Chicken Breast Sautéed in a Pinot Grigio Wine Sauce with Olives and Spinach - Spanakopita, Ratatouille, Rice Pilaf with Pine Nuts and Raisins, Classic Greek Salad with Vinaigrette, Hummus with Pita Bread, Baklava and Brownies or Upscale Lemon Bars.

VEGETARIAN PASTA BUFFET

Penne Pasta Primavera, Cheese Tortellini, Garden Vegetable Sauté, Meatless Marinara Sauce, Alfredo or Creamy Pesto Sauce, shaved Parmesan Cheese, Cracked Pepper, Fresh Basil, Classic Caesar Salad or Mixed Greens with House Vinaigrette Garlic Bread, Brownies or Cookies.

BISTRO-STYLE BUFFET

Salmon Beurre Blanc or Salmon en Croute, Chicken with Wild Mushroom Sauce, Carrots a la Orange, Chilled Green Beans in Vinaigrette, Potatoes au Gratin, assorted Rolls with Butter, Petit Fours and Chocolate-Covered Strawberries.

THANKSGIVING STYLE BUFFET

Sliced, slow-roasted Turkey Breast with Gravy, Traditional Bread Stuffing, choice of Candied Yams or Broccoli au Gratin, Mashed Potatoes, Cranberry-Orange Relish, Mixed Greens with a House Vinaigrette, Fresh Fruit Salad, assorted Rolls and Butter, Apple and Pumpkin Pies.

PRIME RIB BUFFET

Prime Rib au Jus, slow roasted and served with Creamed Horseradish, Roasted Redskin Potatoes, Green Bean Casserole, Glazed Carrots and a Classic Caesar Salad.

BACKYARD BARBECUE COOKOUT

Barbecued Chicken or Beef, Dry Rub or Wet Barbecue Pork Ribs, Baked Beans, Corn on the Cob, Potato Salad, Mixed Greens with a House Vinaigrette, assorted Rolls, Cornbread with Honey Butter, Fresh Fruit Salad, Fruit and Cream Pies.

ALL AMERICAN BUFFET

Burgers, Hot Dogs, Garden Burgers with Sesame Buns. Your choice of two: Potato Salad, Calico Bean Salad, Coleslaw, Pasta Salad, Corn on the Cob or Baked Beans. Also includes bags of Chips, a Sliced Relish Tray, Watermelon Wedges and assorted Cookies and Brownies.

FAJITA FIESTA BUFFET

(Minimum of 25 guests required)

Your choice of Chicken, Beef or Vegetable Fajitas - Add \$1.00 per guest for 2 selections. Spanish Rice, Vegetarian Refried Beans, Warm Flour Tortillas, Guacamole, Sour Cream, Shredded Lettuce, Chunky Salsa, Crisp Flour Tortilla Chips and assorted Cookies.

GRAND DINNER BUFFET

(Minimum of 25 guests required)

A carving station offers Carved-To-Order Top Sirloin Beef au Jus, Slow-Roasted Turkey Breast, Roasted Redskin Potatoes, Chef's Seasonal Vegetable, Classic Caesar Salad or Mixed Greens with House Vinaigrette, Petite Rolls, Croissants and Butter, Horseradish, Cranberry Sauce and Dijon Mustard. A pasta station offers Cheese Tortellini, Penne Pasta Primavera, Meatless Marinara, Basil Pesto and Classic Alfredo, Garlic Bread and Bread Sticks, Cookies, Brownies and Cobbler Bars.

Additional Entrees Available

BUFFET OFFERINGS



Meat Lasagna

~ BUFFET OFFERINGS ~

(Minimum of 20 guests required)

*All Buffet Offerings include Freshly Baked Rolls served with Sweet Butter and Margarine.
Freshly Brewed Coffee, Tea, Decaffeinated Coffee or Iced Tea is also included.*

STARTERS (CHOICE OF ONE)

Tossed Garden Greens
Crisp Coleslaw

Seasonal Fresh Fruit
Marinated Italian Pasta Salad

ENTREES (CHOICE OF ONE)

Baked Cod
Fried Chicken
Roast Pork Loin
with Apple Onion Chutney
Chicken Marsala

Meat Lasagna
Sliced Sirloin of Beef
with Mushroom Demi
Baked Chicken

Chicken Parmesan
Veal Picatta with Lemon Caper Sauce
Roast Turkey Breast with Gravy
Meatloaf with Tomato Glaze or Gravy

ACCOMPANIMENTS (CHOICE OF ONE)

Baked Rigatoni
Fettuccine Alfredo

Vegetable Lasagna
Haluski

Pierogies with Onion
Baked Potato Bar with toppings

STARCHES (CHOICE OF ONE)

Whipped Potatoes
Baked Potato with Butter and Sour Cream
Rice Pilaf

Bread or Cornbread Dressing
Roasted Red Peppers
Orzo Pilaf

Cous Cous

VEGETABLES (CHOICE OF ONE)

Green Beans Amandine
Glazed Carrots
Steamed Broccoli

Vegetable Medley
Sautéed Summer Squash

Zucchini Provencal
Buttered Corn

DESSERTS (CHOICE OF ONE)

Fruit Pies
English Trifle

Assorted Cookies and Brownies
Strawberry Shortcake

Layer Cake
Cream Pies

ENTREES

Maple Mustard Glazed Salmon



~ ENTREE SELECTIONS ~

All entrée selections are served with our Mixed Greens with House Vinaigrette, freshly baked Rolls and Butter, Side Vegetable, Side Starch, Full Coffee Service, Ice Water and Homemade Dessert.

ROASTED RED PEPPER & VEGETABLE PASTA

Penne Pasta with Fresh Seasonal Vegetables and Roasted Red Pepper Cream Sauce and garnished with Parmesan Cheese.

CHICKEN PARMESAN

Lightly breaded Chicken Breast baked and topped with Marinara Sauce, Parmesan and Mozzarella Cheeses.

HAZELNUT CRUSTED CHICKEN

Marinated Chicken Breasts encrusted with Hazelnut and topped with Lemon Butter and Parsley Sauce.

CHICKEN MUSHROOM STROGANOFF

Sautéed Chicken Breast with Mushrooms in a rich Stroganoff Sauce. Served over a bed of Egg Noodles and garnished with Sour Cream and Pepper Couli.

BAKED VEGETARIAN LASAGNA

Pasta layered with a blend of Vegetables, Ricotta Cheese, Cream Sauce, and finished with Marinara Sauce and Mozzarella Cheese.

STUFFED PORK TENDERLOIN

Pork Tenderloin stuffed with Polenta, Corn, and Dried Cherries. Served with a Light Supreme Glaze.

MAPLE MUSTARD GLAZED SALMON

Seared Filet of Salmon baked with Maple and Dijon Mustard Glaze. Garnished with Crispy Leeks.

STUFFED SOLE WITH BROCCOLI & CHEESE

Marinated Roulade of Sole, stuffed with Broccoli Spears and Havarti Dill Cheese. Served with Lemon Butter Sauce.

SEARED TUNA WITH WASABI

Grilled Tuna Steak with Soy Glaze and served with Wasabi Aioli and Fried Capellini Noodles.

GRILLED RED SNAPPER WITH RED PEPPER RELISH

Marinated Red Snapper Filet grilled and served with Red Pepper Relish Sliced Almonds.

SPINACH & BLEU CHEESE STUFFED BEEF TENDERLOIN

Fresh sautéed Garlic Spinach and Bleu Cheese stuffed in Beef Tenderloin. Served sliced with a Red Wine Demi Glaze.

MACADAMIA NUT-CRUSTED SEA BASS

Marinated Chilean Sea Bass baked with a Macadamia Nut crust. Served with Blood Orange Juice Reduction.

FILET MIGNON WITH GORGONZOLA BUTTER

Seared Filet Mignon of Beef served with California Cabernet Sauce and topped with Gorgonzola Butter.

SALMON & FILET MIGNON

Fresh Filet of Salmon accompanied by Petite Beef Tenderloin.

ASIAGO BAKED AIRLINE CHICKEN

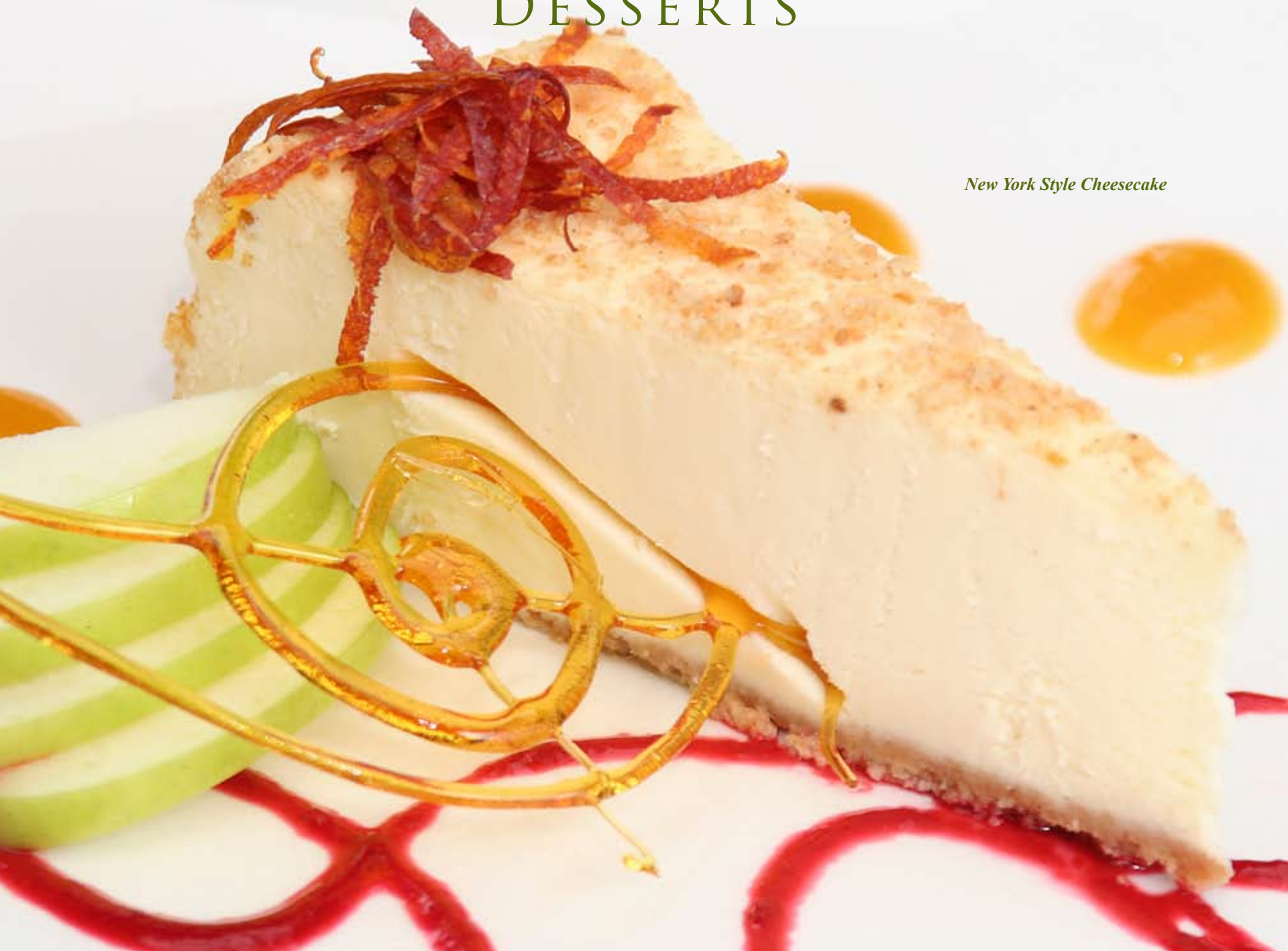
Fresh Airline Chicken Breast marinated for 28 hours and slow roasted or grilled to perfection.

SALMON WITH LUMP CRAB & SWEET CORN CRUST

8oz Filet of Salmon topped with Jumbo Lump Crab and Sweet Corn Crust. Served baked with Sweet Pepper Rémoulade Sauce.

DESSERTS

New York Style Cheesecake



~ DESSERT SELECTIONS ~

SUNDAE BAR

(Minimum of 10 guests required)

Vanilla or Chocolate Ice Cream with your choice of four toppings: Chocolate Sauce, Hot Fudge, Rainbow Jimmies, Butterscotch Sauce, Chocolate Chips, Chopped Peanuts, Whipped Cream or Chocolate Jimmies

ASSORTED DESSERT BARS

FUDGE BROWNIES

ASSORTED PIES, FRUIT OR CREAM

FRESH SEASONAL FRUIT

JUMBO BAKED COOKIES

(Per dozen)

NEW YORK STYLE CHEESE CAKE

TORTE

(Per person)

WARM APPLE DUMPLINGS

LAYER CAKE

Your choice of Chocolate, Vanilla or Carrot



Stuffed, Baked Zucchini Boats



PLEASE VISIT US AGAIN!



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