

THE ART OF CATERING



Fresh
THE FAMILY DIFFERENCE IN HOSPITALITY SERVICES

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 intoxicating aromas, the crispness of the textures and the succulent 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*



WELCOME



BREAKFAST



Quiche Lorraine

~ BREAKFAST SELECTIONS ~

THE CLASSIC CONTINENTAL

Assortment of breakfast Danishes, Bagels, Muffins or Breakfast Bread. 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. 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 Butter and Jams.

BREAKFAST PASTRIES

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

PREMIUM PASTRIES

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

SPECIALTY BREAKFAST BREADS

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

LOX AND BAGEL BAR

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 Soft Drink Assortment

Bottled Waters

Bottled Teas

Bottled Soft Drink Assortment

BEVERAGES SERVED BY THE GALLON

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.

MINI BEEF WELLINGTON

Tender marinated Beef, topped with a Mushroom Duxelle and baked in a flaky Puff Pastry.

MINI CRAB CAKES

Miniature Crab Cakes served with Cajun Rémolade.

STUFFED MUSHROOM CAPS

Mushrooms stuffed with Sausage, Spinach and Feta Cheese.

ASPARAGUS CRISP

Warm Asparagus wrapped in a flaky Puff Pastry drizzled with a Balsamic Reduction.

CURRIED CHICKEN IN PHYLLO CUPS

Mild Curry-Flavored Chicken garnished with Sweet Chutney.

SPANAKOPITA

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 Quiche.

MINI SPRINGROLLS

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

BAKED BRIE

Brie Cheese served warm, drizzled with fruit sauce and accompanied by Crackers and Sliced Baguettes.

BRIE EN CROUTE

Brie Cheese drizzled with fruit sauce, wrapped in a flaky Puff Pastry and served warm with Crackers and Sliced Baguettes.

CHICKEN WINGS

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

POPPERS

Breaded Jalapeno Peppers stuffed with Cream Cheese.

GRILLED CHICKEN QUESADILLAS

Served with Fresh Guacamole and Salsa for dipping.

ARTICHOKE AND CRAB DIP

Assorted Cheeses, Artichokes, Crab and Green Chiles blended with a Tabasco Sauce, served warm and accompanied by Toasted Pita Chips.

BROCCOLI DIP WITH TORTILLA CHIPS

Sharp Cheddar Cheese Fondue with Broccoli, Green Chiles and Fresh Tomatoes. Served with Tortilla Chips.

COLD APPETIZERS

Roasted and Marinated Grilled Peppers



~ COLD APPETIZER SELECTIONS ~

JUMBO COCKTAIL SHRIMP

Served chilled with Cocktail Sauce.

FILET MIGNON CROSTINI

Served with Horseradish, Chives and Cracked Pepper.

GOAT CHEESE CROSTINI

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

TOMATO POMODORO CROSTINI

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

SMOKED SALMON CANAPÉS

Canapés topped with Smoked Salmon, Capers and Dill.

TEQUILA LIME SHRIMP PHYLLO CUP

Shrimp tossed with Tequila, Lime and Cilantro. Served in a Phyllo Cup with Tomatilla Salsa and Sour Cream.

SALMON PINWHEELS

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

SOUTHWEST VEGGIE PINWHEELS

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

MEDITERRANEAN PLATTER

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

ROASTED MARINATED VEGETABLE TRAY

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

FRESH VEGETABLE TRAY

An assortment of sliced Vegetables served with Ranch Dip.

GOURMET CHEESE TRAY

Domestic and Imported Cheeses served with an assortment of Crackers .

FRESH FRUIT TRAY

Fresh sliced Seasonal Fruits.

PETITE SANDWICHES

Chef's assortment.

SPINACH BOULE

Zesty Spinach and Herb Dip served in a Round Pumpernickel Loaf.
Also includes Crackers.

8 LAYER MEXICAN DIP

Layered Vegetarian Refried Beans, Guacamole, Sour Cream, Salsa, Cheddar Cheese, Tomatoes and Olives. Served with Tortilla Chips.

TORTILLA CHIPS WITH GUACAMOLE & SALSA

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

WORKING LUNCHEON BUFFETS



Santa Fe Chicken Wrap

~ WORKING LUNCHEON BUFFETS ~

CLASSIC DELI BUFFET

Build-Your-Own Sandwich Buffet with sliced Ham, Turkey, Salami, American Cheese and assorted Sandwich Breads. Served with Lettuce, Tomatoes, Olives and Pickle Spears. Select your choice of Potato Salad, Coleslaw, Pasta Salad or Potato Chips. Dessert includes Brownies or Cookies.

EXECUTIVE DELI BUFFET

Build-Your-Own Gourmet Sandwich Buffet with sliced Ham, Roast Beef, Salami, Smoked Turkey and a sliced Cheese assortment on a Gourmet Bread selection. Served with Lettuce, Tomatoes, Olives, Pickle Spears and Potato Chips. Select your choice of Chicken, Egg or Tuna Salad with Coleslaw. Dessert includes Brownies or Cookies.

CALIFORNIA STYLE BUFFET

Build-Your-Own Gourmet Salad. Served with an assortment of Wraps or Panini Sandwiches. Select from Spring Mix or Romaine Lettuce. Served with Chicken or Beef Slices as salad toppers. Dessert includes Gourmet Cookies.

Add Soup du Jour or Chili for an additional charge.

~ LUNCHES TO-GO ~

DELI BOXED LUNCH

Choose from Roast Beef, Turkey, Ham, Chicken Salad or a Vegetarian selection. All choices are available with or without Cheese and also include Whole Fruit, Potato Chips and Cookies.

DELUXE BOXED LUNCH

Choose from Roast Beef, Turkey, Ham, Chicken Salad or a Vegetarian selection. All choices are available with or without Cheese and also include a Chef's Side Salad, a Fresh Fruit Cup, Potato Chips and Cookies.

EXECUTIVE BOXED LUNCH

Includes choice of Wrap (from selection below) Fresh-Cut Fruit and a Chef's Side Salad. Dessert includes Lemon Bars, Brownies or Cookies.

CHICKEN CAESAR WRAP

Char-Grilled Chicken, Parmesan Cheese, Romaine Lettuce 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 tucked into a delicious wrap.

THEME BUFFETS



Grilled Chicken

~ THEME BUFFETS ~

MEDITERRANEAN STYLE BUFFET

Mediterranean Chicken - Marinated Chicken Breast Sautéed in a Pinot Grigio Wine Sauce with Olives and Spinach. Served with Spanakopita, Ratatouille, Rice Pilaf with Pine Nuts and Raisins, Classic Greek Salad, Hummus with Pita Chips and Baklava.

VEGETARIAN PASTA BUFFET

Pasta Primavera and Cheese Tortellini are accompanied by Marinara, Alfredo and Pesto Sauce. Served with a Garden Vegetable Sauté, Classic Caesar Salad, Garlic Bread and Parmesan Cheese.

THANKSGIVING STYLE BUFFET

Sliced, slow-roasted Turkey Breast with Gravy and traditional Bread Stuffing, accompanied by Candied Yams, Broccoli au Gratin, Mashed Potatoes, Mixed Greens with a House Vinaigrette and Cranberry Sauce. Dessert includes Pumpkin Pie.

PRIME RIB BUFFET

Prime Rib au Jus, slow roasted and served with Horseradish Sauce, accompanied by Roasted Redskin Potatoes, Glazed Carrots and a Classic Caesar Salad. Served with your choice of Dessert.

BACKYARD BARBECUE COOKOUT

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 Pie.

ALL AMERICAN BUFFET

Burgers, Hot Dogs, and Veggie Burgers. Accompanied by your choice of two: Potato Salad, Calico Bean Salad, Coleslaw, Pasta Salad, Corn on the Cob or Baked Beans. Also includes Chips, Watermelon Wedges and assorted Cookies and Brownies.

FIESTA FAJITA BUFFET

Your choice of Chicken, Beef or Vegetable Fajitas, accompanied by Spanish Rice, Refried Beans, Warm Flour Tortillas, Guacamole, Sour Cream, Shredded Lettuce, Fresh Salsa, Crisp Flour Tortilla Chips and assorted Cookies.

GRAND DINNER BUFFET

A carving station offers Carved-To-Order Top Sirloin Beef au Jus and Slow-Roasted Turkey Breast. Accompanied by Roasted Redskin Potatoes, Chef's Seasonal Vegetable, Mixed Greens with House Vinaigrette, Horseradish, Cranberry Sauce and Dijon Mustard. The Pasta Station offers assorted Pastas accompanied by Marinara, Alfredo and Pesto Sauces. Includes your choice of Dessert.

Additional Entrees Available

BUFFET OFFERINGS



Homemade Lasagna

~ BUFFET OFFERINGS ~

STARTERS (CHOICE OF ONE)

Mixed Greens with House Vinaigrette
Italian Salad

Caesar Salad
Caprese Salad

Spinach Salad with Raspberry Vinaigrette
Spring Mix with Poppy Seed Vinaigrette

ENTREES (CHOICE OF ONE)

Country Fried Chicken
Chicken Marsala
Chicken Piccata
Chicken Parmesan

Bourbon Chicken
Chicken Cordon Bleu
Roast Turkey Breast with Gravy

Baked Cod
Roast Pork Loin
Meat Lasagna

VEGETARIAN (CHOICE OF ONE)

Baked Ziti
Vegetable Lasagna

Penne with Alfredo Sauce
Spinach and Sun-Dried Tomato Pasta

Pasta Primavera
Homemade Macaroni & Cheese

STARCHES (CHOICE OF ONE)

Potatoes Au Gratin
Cornbread Dressing
Orzo Pilaf

Roasted Red Skin Potatoes
Parmesan Crushed Red Skin Potatoes
Garlic Mashed Potatoes

Baked Sweet Potatoes
Mushroom Risotto
Rice Pilaf

VEGETABLES (CHOICE OF ONE)

Green Beans Amandine
Green Beans in Dill Butter
Vegetable Medley

Honey Glazed Carrots
Sautéed Squash & Zucchini

Sautéed Spinach
Broccoli Amandine

DESSERTS

Choice of homemade Dessert

ENTREES

Maple Mustard Glazed Salmon



~ ENTREE SELECTIONS ~

All Entree selections include Mixed Greens with House Vinaigrette, freshly baked Rolls with Butter, Side Vegetable, and Side Starch.

Also included: Full Coffee Service, Ice Water and Homemade Dessert.

ROASTED RED PEPPER & VEGETABLE PASTA

Penne Pasta with Fresh Sautéed Vegetables in a Roasted Red Pepper Cream Sauce. Garnished with Parmesan Cheese.

CHICKEN PARMESAN

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

HAZELNUT CRUSTED CHICKEN

Marinated Chicken Breast encrusted with Hazelnuts and topped with a Cranberry Demi-Glaze.

CHICKEN MUSHROOM STROGANOFF

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

BAKED VEGETARIAN LASAGNA

Pasta layered with Sautéed Vegetables, Blended Cheeses and topped with Marinara Sauce.

STUFFED PORK TENDERLOIN

Pork Tenderloin stuffed with Polenta, Corn, and Dried Cherries. Topped with a Light Champagne Sauce.

MAPLE MUSTARD GLAZED SALMON

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

SOLE STUFFED WITH BROCCOLI & CHEESE

Baked Sole stuffed with Broccoli and Aged Cheddar Cheese. Served with a Beurre Blanc Sauce.

SEARED TUNA WITH WASABI

Grilled Tuna Steak served with a Wasabi Aioli.

RED SNAPPER WITH RED PEPPER RELISH

Pan-fried Red Snapper Filet. Topped with thinly sliced Potatoes and served on a bed of Greens. Drizzled with a Red Pepper Cream Sauce.

BEEF TENDERLOIN STUFFED WITH SPINACH & BLEU CHEESE

Fresh Sautéed Spinach and Bleu Cheese rolled inside a Beef Tenderloin. Served with a Red Wine Demi-Glaze.

MACADAMIA SEA BASS

Sea Bass lightly dusted with Macadamia Nuts. Served with a Beurre Blanc Sauce.

FILET MIGNON WITH GORGONZOLA BUTTER

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

OSCAR FILET MIGNON

Filet Mignon topped with jumbo lump Crabmeat. Served with a Hollandaise Sauce.

ASIAGO BAKED CHICKEN SUPREME

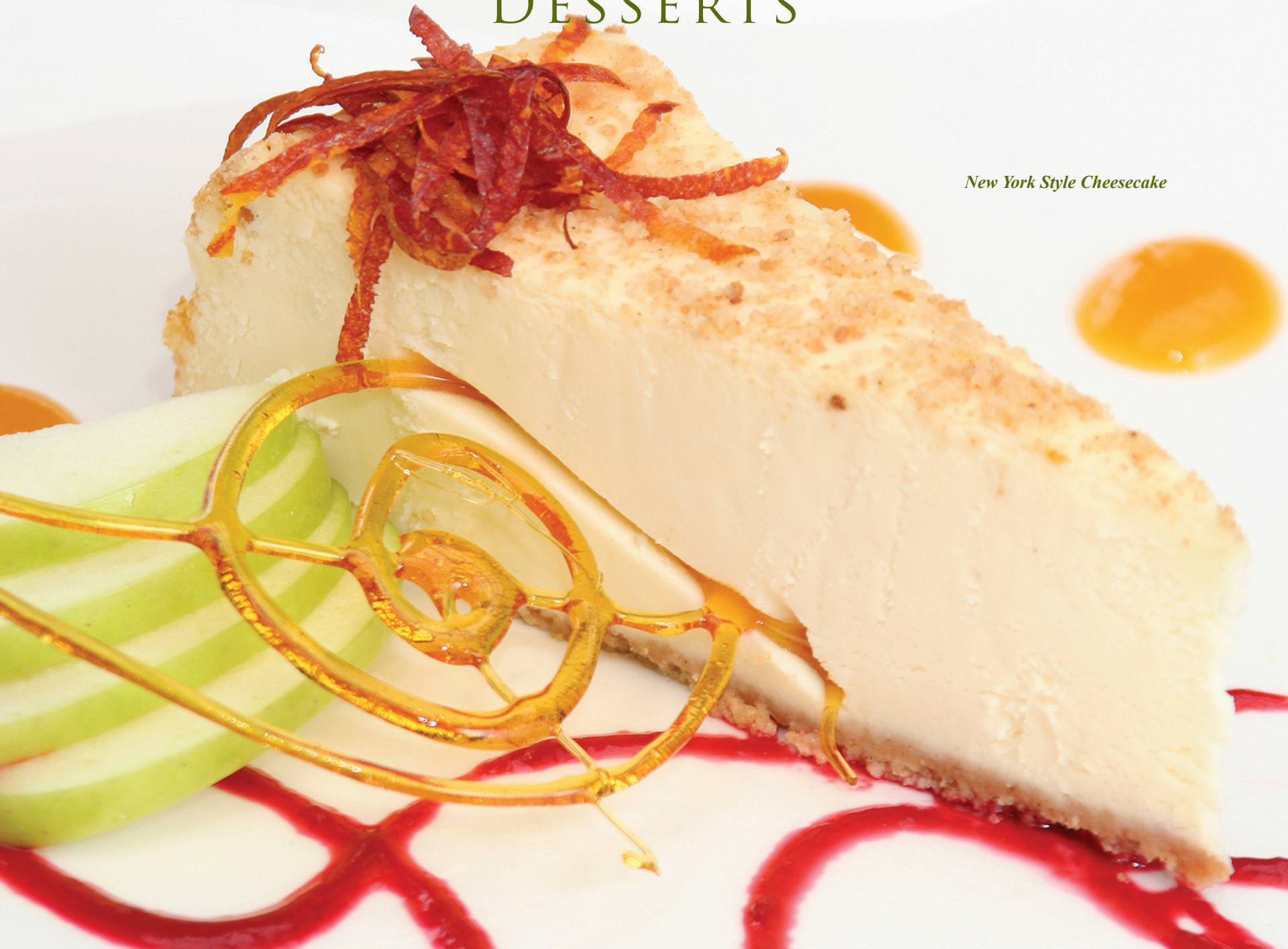
Seared Chicken Breast stuffed with Asiago Cheese and Fresh Spinach.

CEDAR PLANK GRILLED SALMON

Salmon grilled on a Cedar Plank. Topped with Granny Smith Apples and a Cinnamon-Mint Crème Fraiche.

DESSERTS

New York Style Cheesecake



~ DESSERT SELECTIONS ~

SUNDAE BAR

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

ASSORTED DESSERT BARS

FUDGE BROWNIES

ASSORTED PIES, FRUIT OR CREAM

FRESH SEASONAL FRUIT

JUMBO BAKED COOKIES

NEW YORK STYLE CHEESECAKE

FRUIT TORTE

WARM APPLE DUMPLINGS

LAYER CAKE

Your choice of Chocolate, Vanilla or Carrot



Baked Stuffed Zucchini Boats



PLEASE VISIT US AGAIN!



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