



SIGNATURE CATERING





MEET, EAT, AND ENJOY!

The AVI Fresh catering team is determined to make your event a success. From the time you place your order until your pickup or delivery time, our team will make sure everything is correct and ready when you need it.

ORDERING INFORMATION

We ask that you contact us at least 10 business days prior to your event. For events with 100 guests or more, we require 20 business days.

Please provide the following information when scheduling your event:

- University department or organization
- Add your event to 25 Live along with notification that catering will be required or menu to be determined
- Contact and billing information. Please include Taylor department number for billing.
- Event date and time that catering is needed
- Event location
- Approximate guest count
- Menu selection
- Type of function
- Table setup and linen requirements
- For express orders, please include contact information for the person picking up the order

Thank you for allowing us
the opportunity to serve you!



ORDERING GUIDELINES



THANK YOU FOR CHOOSING AVI FRESH AT TAYLOR UNIVERSITY!

CONTACT US

Amanda Heaston
aheaston@avifoodsystems.com

PLANNING

All menus must be finalized two (2) weeks prior to event. Guaranteed guest counts must be provided no later than seven (7) days prior to event. Last minute orders may be accommodated based upon availability. Billed guest count will be guaranteed guest count or final number served, whichever is greater.

CANCELLATIONS

Cancellations within 48 hours of event may be subject to full payment of final bill.

EVENT DELIVERIES

AVI Fresh Catering will deliver to any location on campus between the hours of 7:00AM - 8:00PM Monday through Saturday. Service outside of those hours may incur a labor surcharge. All off-campus events will be charged a delivery fee starting at \$50 within 15 miles of campus.

FOOD SAFETY

AVI Fresh believes in food safety and adheres to local health code as well as Indiana Department of Health guidelines. Food, beverages, and serving equipment may not be removed from any event. AVI Fresh accepts no liability for food or beverages not properly handled when removed from event.

DIETARY NEEDS

If your event has special dietary requests, we will accommodate them to the best of our ability.

PAYMENT

Approved clients may provide their Taylor University department number for billing. For events not billed through a university account, payment must be received in full prior to event and are subject to 20% service charge.

ASK ABOUT OUR SPECIAL AMENITIES!

Menu cards
Specialty linens
Premier place settings

BREAKFAST



BREAKFAST BUFFETS

15 PERSON MINIMUM

*All buffets include ice water,
and full coffee & tea service*

CONTINENTAL | 8.99 PER PERSON

Fresh cut fruit and assorted, fresh-baked pastries

HEALTHY START | 11.99 PER PERSON

Fresh cut fruit, yogurt parfait berry shooters,
and assorted, fresh-baked pastries

FRENCH BISTRO | 12.99 PER PERSON

Chef's selection of frittata, fresh cut fruit,
and assorted, fresh-baked pastries

TROJAN BREAKFAST | 14.99 PER PERSON

Scrambled eggs, potatoes O'Brien, sausage links,
crispy bacon, fresh cut fruit, and assorted
fresh-baked pastries

BEVERAGES

FULL COFFEE SERVICE | 2.99 PER PERSON

Regular coffee, decaffeinated coffee,
and hot water with an assorted selection of tea

12 OZ. DASANI WATER | 1.59 PER PERSON

16.9 OZ. DASANI WATER | 1.99 PER PERSON

HOT CHOCOLATE | 1.99 PER PERSON

BOTTLED JUICE | 2.79 PER PERSON

Orange or cranberry

BREAKFAST ADD-ONS

ENGLISH MUFFIN SANDWICH | 3.99 PER PERSON

PANCAKES | 2.99 PER PERSON

BREAKFAST BURRITO | 3.99 PER PERSON

TEXAS FRENCH TOAST | 3.49 PER PERSON

POTATOES O'BRIEN | 2.49 PER PERSON

SCRAMBLED EGGS | 2.49 PER PERSON

BACON | 3.49 PER PERSON

SAUSAGE LINKS | 2.49 PER PERSON

SEASONAL WHOLE FRUIT | 1.25 EACH

FRESH CUT FRUIT AND BERRIES | 3.99 PER PERSON

BAKERY

ASSORTED MUFFINS | 17.99 PER DOZEN

ASSORTED CAKE DONUTS | 16.99 PER DOZEN

ASSORTED SCONES | 17.99 PER DOZEN

COFFEE CAKE | 15.99 PER DOZEN

CINNAMON BUNS | 16.99 PER DOZEN

ASSORTED FRUIT DANISH | 15.99 PER DOZEN

ASSORTED BAGELS | 18.99 PER DOZEN

Served with cream cheese

BOXED LUNCHES



CLASSIC BOXED LUNCH | 9.99 PER PERSON

Your choice of up to three classic sandwich or salad selections (one per box) served with assorted chips, seasonal fruit, fresh baked cookie, and a bottled water

CLASSIC SANDWICH SELECTION

- Smoked turkey and swiss
- Roast beef and cheddar
- Ham and provolone
- Chicken salad
- Tuna salad
- Grilled vegetable and hummus

CLASSIC SALAD SELECTION

- Caesar salad with herb grilled chicken
- Seasonal garden salad with Italian dressing

BISTRO BOXED LUNCH | 12.99 PER PERSON

Your choice of up to three bistro sandwich or salad selections (one per box) served with a fresh fruit cup, seasonal pasta salad, house made kettle chips, dessert bar, and a bottled water.

BISTRO SANDWICH SELECTION

- Chipotle grilled chicken
- Smoked turkey club
- Mediterranean caprese
- Dijon country ham
- Classic Italian
- Horseradish roast beef

BISTRO SALAD SELECTION

- Chef's salad with ranch dressing
- Spinach salad with balsamic vinaigrette
- Green salad with lemon herb vinaigrette



SANDWICH AND SALAD BUFFETS



15 PERSON MINIMUM

All sandwich and salad buffets are served with iced tea, ice water, and assorted cookies & dessert bars

CLASSIC SANDWICH BUFFET | 11.99 PER PERSON

Your choice of up to three classic sandwich selections served with seasonal pasta salad, mayo, mustard, and house made kettle chips

CLASSIC SANDWICH SELECTION

- Smoked turkey and swiss
- Roast beef and cheddar
- Ham and provolone
- Chicken salad
- Tuna salad
- Grilled vegetable and hummus

BISTRO SANDWICH BUFFET | 13.99 PER PERSON

Your choice of up to three classic sandwich selections served with seasonal pasta salad, seasonal garden salad with Italian dressing, and house made kettle chips.

BISTRO SANDWICH SELECTION

- Chipotle grilled chicken
- Smoked turkey club
- Mediterranean caprese
- Dijon country ham
- Classic Italian
- Horseradish roast beef

CALIFORNIA STYLE SALAD BAR | 13.99 PER PERSON

Build your own gourmet salad with chilled herb-grilled chicken breast, an assortment of greens, toppings, and dressings. Served with fresh baked rolls and whipped butter.

HOT BUFFETS



25 PERSON MINIMUM

All sandwich and salad buffets are served with iced tea, ice water, and assorted cookies & dessert bars

BAKED POTATO BAR | 16.99 PER PERSON

Baked russet potatoes, bacon crumbles, blanched broccoli, whipped butter, sour cream, chives, shredded cheddar cheese, and house made Texas chili.
Served with a seasonal garden salad with Italian dressing.

SOUTHERN BBQ | 21.99 PER PERSON

House-smoked pulled pork and BBQ pulled chicken, served with sandwich rolls, coleslaw, baked beans, potato salad, and cornbread muffins

TASTE OF ITALY | 19.99 PER PERSON

Caesar salad, Asiago chicken, penne pasta, marinara sauce and alfredo sauce, grated parmesan cheese, seasonal vegetables, and garlic breadsticks.

FAJITA BAR | 17.99 PER PERSON

Seasoned sautéed vegetables with your choice of grilled chicken or beef.
Served with Mexican rice, refried beans, shredded cheddar cheese, shredded lettuce, sour cream, salsa, street corn, guacamole, flour and flour tortillas

BACKYARD COOKOUT | 16.99 PER PERSON

Grilled hamburgers, hot dogs, and veggie burgers served with buns, cheese, lettuce, tomato, pickle, ketchup, mayo, and mustard. Served with potato salad, baked beans, and kettle potato chips.

BURRITO BOWL BAR | 17.99 PER PERSON

Seasoned ground beef, cilantro lime rice, stewed black beans, shredded cheddar cheese, sour cream, guacamole, seasoned fajita vegetables, tortilla chips, and house made queso.

CYPRESS COAST KOUZINA | 17.99 PER PERSON

Grilled herb garlic chicken breast, lemon roasted potatoes, grilled seasonal vegetables, grilled pita, tzatziki sauce, and Greek salad.



HORS D'OEUVRES



HOT APPETIZERS 2 DOZEN MINIMUM

COLD APPETIZERS 2 DOZEN MINIMUM

ASPARAGUS & ASIAGO BITES | 24.99 PER DOZEN

TOMATO BRUSCHETTA | 20.99 PER DOZEN

BARBECUE MEATBALLS | 17.99 PER DOZEN

SHRIMP COCKTAIL | 18.99 PER DOZEN
Served with cocktail sauce

CHICKEN TENDERS | 21.99 PER DOZEN
Served with honey mustard

MUSHROOM & GOAT CHEESE CROSTINI
22.99 PER DOZEN

VEGETABLE EGG ROLLS | 18.99 PER DOZEN
Served with Thai chili sauce

CURRIED CHICKEN IN PHYLLO CUPS | 21.99 PER DOZEN

ASSORTED MINI QUICHE | 22.99 PER DOZEN
An assortment of bacon & swiss, and Florentine

SOUTHWEST VEGGIE PINWHEELS | 20.99 PER DOZEN

SPANAKOPITA | 20.99 PER DOZEN

MINI TURKEY CLUB SLIDERS | 26.99 PER DOZEN

CHICKEN POTSTICKERS | 20.99 PER DOZEN
Served with Thai chili sauce

MINI ITALIAN SLIDERS | 25.99 PER DOZEN

CRAB RANGOON | 19.99 PER DOZEN
Served with Thai chili sauce

HARVEST CHICKEN SALAD CANAPES | 17.99 PER DOZEN

COCONUT SHRIMP | 19.99 PER DOZEN
Served with sweet & sour sauce

ANTIPASTO SKEWERS | 21.99 PER DOZEN

FRANKS IN PUFF PASTRY | 18.99 PER DOZEN

SAUSAGE STUFFED MUSHROOM CAPS | 19.99 PER DOZEN

VEGETABLE EGG ROLLS | 17.99 PER DOZEN
Served with sweet & sour sauce

BACON WRAPPED DATES | 23.99 PER DOZEN
Served with red pepper aioli

APPETIZER DISPLAYS



15 PERSON MINIMUM

SEASONAL CRUDITE PLATTER | 3.49 PERSON
Served with ranch dressing

HUMMUS AND PITA CHIPS | 3.49 PERSON

DOMESTIC CHEESE AND CRACKER BOARD | 4.99 PER PERSON
Chef's selection of domestic cheeses and assorted crackers

IMPORTED CHEESE AND CRACKER BOARD | 8.99 PER PERSON
Chef's selection of imported cheeses and assorted crackers

FRESH FRUIT PLATTER | 4.49 PER PERSON

SPINACH AND ARTICHOKE DIP | 4.99 PER PERSON

BUFFALO CHICKEN DIP | 5.99 PER PERSON

TORTILLA CHIPS AND GUACAMOLE | 3.99 PER PERSON

SEASONAL GRILLED VEGETABLE PLATTER | 4.49 PER PERSON

TORTILLA CHIPS AND SALSA | 2.99 PER PERSON

HOUSEMADE KETTLE CHIPS WITH FRENCH ONION DIP | 3.49 PER PERSON

CUSTOM DINNER BUFFETS



25 PERSON MINIMUM

Select from one composed salad, one of our handcrafted entrées, two accompaniments, and one dessert.
Served with rolls, whipped butter, ice water, and iced tea. \$24.99 per person

COMPOSED SALADS (SELECT ONE)

- Seasonal garden salad with Italian and ranch dressings
- Caesar salad
- Greek Salad
- Spinach salad with balsamic vinaigrette
- Asiago salad

HANDCRAFTED ENTREES (SELECT ONE)

- Asiago crusted chicken
- Herb grilled chicken breast
- House smoked barbeque pulled pork
- Maple mustard grilled salmon
- Chimichurri flank steak
- Chicken Marsala
- Caribbean pork loin
- Seasonal vegetable coconut curry (vegan)
- Homemade lasagna Bolognese
- Vegetable lasagna (vegetarian)

ACCOMPANIMENTS (SELECT TWO)

- Roasted garlic whipped potatoes
- Wild rice pilaf
- Lemon roasted red potatoes
- Chef's seasonal vegetables
- Macaroni and cheese
- Wild mushroom risotto
- Mashed sweet potatoes
- Green beans with roasted red peppers
- Sautéed zucchini and yellow squash
- Glazed baby carrots

DESSERTS (SELECT ONE)

- Assorted cookies and dessert bars
- Raspberry cheesecake
- Chocolate crunch cake



DESSERTS & DRINKS



BEVERAGES

FULL COFFEE SERVICE | 2.99 PER PERSON
Regular coffee, decaffeinated coffee, ice water,
and hot water with an assorted selection of tea

16.9 OZ. DASANI WATER | 1.99 PER PERSON

12 OZ. DASANI WATER | 1.59 PER PERSON

HOT CHOCOLATE | 2.49 PER PERSON

BOTTLED JUICE | 2.79 PER PERSON
Orange or cranberry

COKE, DIET COKE, OR SPRITE | 1.99 PER PERSON

ICED TEA | 1.99 PER PERSON

TROJAN PUNCH | 1.99 PER PERSON

LEMONADE | 1.99 PER PERSON

WATER DISPENSER (SERVES 50) | 14.99 EACH

INFUSED WATER DISPENSER (SERVES 50) | 29.99 EACH

ASSORTED SPARKLING WATER | 1.99 PER PERSON

SPARKLING LEMONADE | 2.25 PER PERSON

DESSERTS

ASSORTED COOKIES | 16.99 PER DOZEN

BROWNIES | 17.99 PER DOZEN

BLONDIES | 17.99 PER DOZEN

MAGIC BARS | 18.99 PER DOZEN

ASSORTED FRUIT BARS | 19.99 PER DOZEN

ASSORTED MINI CHEESECAKES | 23.99 PER DOZEN
Seasonal, caramel crunch, or chocolate crunch

LEMON BARS | 19.99 PER DOZEN

FROSTED CUPCAKES | 23.99 PER DOZEN

MINI FRUIT TARTLETS | 24.00 PER DOZEN

GLUTEN FREE BROWNIE AND CHOCOLATE MOUSSE
SHOOTERS | 24.00 PER DOZEN

