



# *Weddings*

by AVI Fresh



# w e l c o m e

Congratulations on your engagement. At AVI Fresh we specialize in creative and unique individualized presentations. It is our sincere desire that through meticulous planning and attention to the smallest of details, you will feel that you are a guest at your own wedding.

This menu will guide you through the planning process. Our menus and services are both flexible and adaptable. Should you desire to customize any of our selections offered, or would like to develop your own special menu, our catering staff would be pleased to assist you in any way possible. You may contact us at 330.746.9779 or [ereed@avifoodsystems.com](mailto:ereed@avifoodsystems.com).



# plated entrée

All meal items include mixed greens with house vinaigrette, choice of two accompaniments, oven baked rolls, freshly brewed coffee, hot tea assortment, and iced tea. Provide your guests with a choice of 2 entrée selections.

## *Beef*

Seared Filet Mignon with Merlot Reduction Seafood  
\$36.50

Grilled NY Strip with Béarnaise Sauce  
\$33.50

Syrah Braised Short Ribs  
\$32.50

Grilled Hangar Steak with Caramelized Shallot Puree  
\$31.50

Peppercorn Crusted Filet Mignon with Caramelized  
Shallot Marmalade  
\$36.50

Seared Beef Tenderloin with Sun Dried Tomato  
& Basil Demi Glace  
\$36.50

## *Pork*

Honey and Cinnamon Crusted Pork  
Tenderloin with Port Wine and Fig Reduction  
\$31.50

Herb Crusted Pork Loin with Au Jus  
\$30.50

Bourbon Marinated Pork Chop  
\$30.50

Potato Gnocchi with Braised Pork and Tomato  
\$29.50

## *Seafood*

Cioppino featuring Seasonal Market Fresh  
Market Price

Coconut Crusted Tilapia with Spiced Orange Rum Sauce  
\$30.50

Pan Fried Lake Erie Walleye – Seasonal  
\$32.50

Cedar Planked Salmon with Brown Sugar Butter and  
Mint Crème Fraiche  
\$31.50

Seared Halibut with Shitake Ginger Vinaigrette  
Market Price

Seared Jumbo Sea Scallops with Tomato Fennel Salsa  
\$34.50

Citrus Poached Salmon with Cucumber Ginger Salsa  
\$32.50

Maple Mustard Glazed Salmon  
\$31.50

Grilled Cod with Burnt Lemon & Olive Tapenade  
\$31.50

Accompaniment selections on pg 8



# plated entrée

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## *Poultry*

Pan Seared Chicken with Champagne Tarragon Cream  
Reduction  
\$29.50

Sage & Pancetta Crusted Chicken Breast with Maple Au Jus  
\$30.50

Chicken Marsala  
\$28.50

Honey Cinnamon Glazed Chicken Breast with Spiced Port  
Wine Reduction  
\$29.50

Leek & Wild Mushroom Stuffed Chicken Breast with  
Cognac Cream Reduction  
\$31.50

Hazelnut Crusted Chicken  
\$29.50

Dried Cranberry & Honey Cornbread Stuffed Chicken  
Breast with White Wine Reduction  
\$31.50

Caramelized Fennel & Cherry Stuffed Chicken Breast  
With Pinot Noir Reduction  
\$31.50

Artichoke, Fontina and Sun-Dried Tomato Stuffed Chicken  
Breast with Lemon-Oregano Glace  
\$31.50

Seared Long Island Duck Breast with Brandied Cherry Reduction  
\$33.50

## *Lamb*

Basil Crusted Lamb Chops with Demi Glazed  
\$33.50

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## *Vegetarian*

Sun dried Tomato Polenta and Fresh Mozzarella  
Stack with Tomato Balsamic Chutney  
\$27.50

Ratatouille Stuffed Portabella Mushroom with  
Parmesan Cream  
\$27.50

Seasonal Mushroom Ragu with Israeli Couscous,  
Leaks, and Parmesan Cheese  
\$27.50

Pariesenne Gnocchi with Grilled Mushrooms,  
Asparagus, and Lemon Brown Butter  
Dinner \$27.50

Accompaniment selections on pg 8



# buffet

All buffet menus include a beverage station consisting of freshly brewed coffee, hot tea assortment, and iced tea.

## *Silver Buffet*

Your choice of: one entrée, two accompaniments, plated house salad and oven baked rolls  
\$28.50

## *Gold Buffet*

Your choice of: two entrées, three accompaniments, plated house salad and oven baked rolls  
\$32.50

## *Platinum Buffet*

Your choice of: three entrées, three accompaniments, plated house salad and oven baked rolls  
\$35.50

### ENTRÉE OPTIONS

- Lemon Thyme Roasted Chicken
- Chicken Picatta
- Hazelnut Crusted Chicken
- Chicken Marsala
- Roast Beef
- Roast Pork Loin with Fig & Port Sauce
- Baked Tilapia with Lemon Dill Sauce
- Opal Basil Smearred Halibut
- Grilled Salmon Filets with Citrus Salsa
- Spinach Lasagna



# action stations

All action stations menus include a beverage station consisting of freshly brewed coffee, hot tea assortment and iced tea.

## CARVING STATION

### Select 2

Mesquite Marinated Boneless Turkey Breast  
*Served with Dried Cranberry Relish and Sage Gravy*

Sun Dried Tomato & Spinach Stuffed Chicken Breast  
*Served with Sherry Mushroom Sauce and Pesto Aioli*

Apple Cider Brined Pork Loin  
*Served with Apricot Mustard & Thai Chili Barbeque*

Herb Crusted Beef Tenderloin  
*Served with Peppercorn Jus and Rosemary Horseradish Sauce*

## PASTA STATION

### Select 2

Whole Wheat Pasta  
*Served with Broccoli Pesto, Roasted Red Peppers, Kale & Garlic Oil*

Three Cheese Tortellini  
*Served with Classic Bolognese, Fresh Basil & Parmesan*

Gemelli  
*Served with Roasted Tomato Veloute, Grilled Chicken, Portabella Mushrooms & Spinach*

Gnocchi  
*Served with Shrimp, Confetti Vegetables, Marinated Tomatoes, Lemon Caper Butter Sauce*

## ASIAN DUMPLING STATION

### Select 2

Steamed Wontons with Shrimp & Pork in Shiitake Mushroom Broth

Spicy Chicken Potstickers with Apple Ginger Slaw

Steamed Vegetable Buns with Plum and Soy Dipping Sauces

**SELECT 3 STATIONS**  
**\$38.50**

**SELECT 4 STATIONS**  
**\$46.50**

**SELECT 5 STATIONS**  
**\$53.50**



# action stations

All action stations menus include a beverage station consisting of freshly brewed coffee, hot tea assortment and iced tea.

## **RISOTTO STATION**

### **Select 2**

Wild Mushroom and Herbs  
Sweet Corn and Lobster  
Red Wine and Caramelized Butternut Squash

## **FRESH SALAD ROLLS**

Classic Caesar - *Baby Romaine Leaves, Cracked Black Pepper, Grated Parmesan and Caesar Dressing*  
Yellow Endive Leaves - *Caved Aged Blue Cheese, Toasted Walnuts and Port Pomegranate Syrup*  
Red Endive Leaves - *Modela Negro Braised Short Rib with Mango Pickled Red Onion, Queso Fresco, Cilantro and Jalapeno Vinaigrette*

## **MAC AND CHEESE MARTINIS**

Roasted Cauliflower, Black Truffle and Toasted Breadcrumb  
Blue Cheese, Caramelized Apple, Pancetta and Crispy Leek  
Guinness Aged Cheddar, Spiced Sausage and Grilled Onion

## **SLIDER STATION**

### **Select 2**

Certified Angus Beef Slider with Whiskey Cheddar, Applewood Smoked Bacon and Barbeque Onions  
Veal Slider with Mushroom and Foie Gras Pate, Brie and Roasted Garlic Aioli  
Grilled Chicken Slider with Apricot Chutney Spread

## **MASHED POTATO BAR**

Purple Mash with Crab, Sweet Corn and Tarragon  
Idaho Mash with Fried Cheese Curds, Applewood Smoked Bacon, Scallions and Cheddar Cheese Sauce  
Yukon Gold Mash with Piquillo Peppers, Machego Cheese and Chorizo



# accompaniments

## *Salads*

Add to any buffet or entrée selection for an additional \$2.50

- Spinach salad with strawberries, mandarin oranges, goat cheese, caramelized walnuts and raspberry vinaigrette
- Mesclun greens with artichoke hearts, kalamatta olives, cucumbers, tomatoes, and lemon feta vinaigrette
- Baby greens with poached pears, gorgonzola cheese, toasted walnuts, and balsamic vinaigrette
- Baby arugula with roasted beets, warm goat cheese, toasted almonds, and honey sherry vinaigrette

## *Accompaniments*

- Garlic and Rosemary Roasted Red Skin Potatoes
- Caramelized Onion Whipped Potatoes
- Cheddar and Bacon Whipped Potatoes
- Roast Garlic Whipped Potatoes
- Sweet Potato and Chive Whipped Potatoes
- Sun Dried Tomato Polenta
- Mushroom Risotto
- Butternut Squash Risotto
- Sun Dried Tomato Orzo
- Rice Pilaf
- Toasted Couscous with Vegetable Confetti
- Fettuccine Alfredo
- Seasonal Vegetable Medley
- Green Beans Almandine
- Green Beans with Shallot Balsamic Butter
- Glazed Carrots
- Grilled Citrus Asparagus – Seasonal
- Steamed Broccoli Florets
- Summer Squash
- Roasted Acorn Squash – Seasonal
- Grilled Sun Dried Tomato Polenta





# starters

The following hors d'oeuvres can be served buffet style or passed on trays. They may be added to any menu item.

## *Hot Selections*

- Mushroom Cigars with Ginger Remoulade  
\$24.95/dz
- Crab and Goat Cheese Empanadas with Chipotle Cream  
\$32.95/dz
- Chorizo Sausage and Manchego Cheese Stuffed Mushrooms  
\$23.95/dz
- Mini Crab Cakes with Roasted Red Pepper Remoulade  
\$35.95/dz
- Apple Wood Smoked Bacon Wrapped Scallops  
\$26.95/dz
- Bourbon Glaze Chicken Satay  
\$18.95/dz
- Spanakopita  
\$14.95/dz
- French Onion Short Rib Voluvent with Gruyere Cheese  
\$24.95/dz
- Asparagus Crisp Drizzled with Balsamic Reduction  
\$15.95/dz
- Sweet Potato and Apple Wood Smoked Duck with Black Cherry Chutney  
\$26.95/dz
- Dates Stuffed with Chorizo and wrapped in Applewood Bacon with Smoked Pepper Sauce  
\$18.95/dz

## *Cold Selections*

- Champagne Poached Shrimp with Avocado Salsa  
\$28.95/dz
- White Bean and Truffle Oil Crostini  
\$15.95/dz
- Beef Carpaccio on Crostini with Tarragon Aioli  
\$22.95/dz
- Parmesan Crisp with Goat Cheese Mousse  
\$19.95/dz
- Steak Tartare on Toasted Brioche  
\$22.95/dz
- Fresh Tomato Bruschetta  
\$15.95/dz
- Traditional Shrimp Cocktail  
\$26.95/dz
- Tequila Lime Shrimp in Phyllo Cup  
\$30.95/dz
- Salmon Pinwheels  
\$18.95/dz
- Sushi  
cucumber roll, California roll, tuna roll  
\$23.95/dz
- Fresh Vegetable Tray  
\$55.00
- Fresh Fruit Tray  
\$66.00
- Fresh Cheese and Cracker Tray  
\$58.00

Trays feed 25 people



# sweets

Wedding cakes are no longer the norm. Customize your desserts. The following options are great by them selves or in addition to a traditional wedding cake.

- Candy Bar
- Cupcake Bar
- Donut Bar
- Mini Dessert Bar
- Ice Cream Bar
- Gourmet Gelato Bar
- Barista Bar
- Candy Apple Bar
- Crepe Bar
- Belgium Waffle Bar
- Pie Buffet
- Chocolate Covered Confections
- Upscale Plated Options

The options are endless!



# planning

## *Planning your Special Day*

### **ORDERING TIMELINE**

All menus should be finalized two weeks prior to your event. In the case your event is made on short notice, we will be more than glad to assist you; however, menu selections may be limited.

### **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.

### **WAIT STAFF**

Additional labor charges will be incurred in cases where the event time is more than three hours from the initial serving time.

### **CHINA RENTAL**

Additional china charges may be applied.

### **REMOVAL OF FOOD**

We regret that any unconsumed food during the event may not be removed from the serving location, due to Board of Health Regulations. Removal of serving equipment will result in replacement value being added to the billing invoice.

### **LINENS**

We will provide linen for all food and beverage tables. In the event you request linen for additional non-food service tables, a nominal charge may be assessed.

### **PRICING**

Pricing is guaranteed one year prior to your event. Thereafter, any increase will not exceed 5%.

### **SERVICE CHARGE**

There will be a 15% service charge added to all invoices.

### **PLACING YOUR ORDER**

Please call the Catering Office at 330.829.8177 to discuss your special event.