GOSHEN COLLEGE
Catering Menu
AVI Catering Guidelines
Thank you for your interest in our catering services. We look forward to being a part of your special event.

We are delighted to present you with our catered offerings. We hope you will find this menu a useful guide when planning your next event. This menu is designed to offer a wide range of ideas. AVI Foodsystems, Inc. is committed to providing you a successful event that meets your needs.

Arranging and Reserving a Date and/or Location
Orders may be submitted up to one week prior to the time of the event. A guaranteed count of attendance must be received by the catering department no later than 72 business hours prior to the event. We will do our best to accommodate increases in number, but late orders will be filled on availability of product and staff. A charge of 20% of the total bill will be applied to all order submissions or count guarantees received after the deadline. To avoid being billed for the full amount, cancellations must be received 72 business hours prior to the scheduled event.

The location of your event must be reserved through the Office of Conferences & Events. They can be reached at (574) 535-7881.

Operations
Services and prices quoted are for normal business days in accordance with the college calendar. Events scheduled after hours, on college holidays or during a shut down period may incur additional labor charges.

Service Fee
A service fee charge of 15% will be applied to the invoice for all catering items.

Service Expectations
All food service buffets come with paper service. All coffee, continental breakfast and snack receptions are designed for delivery, set-up and pick-up with paper service. China service buffets are available for an additional $4.00 per person.

For all plated events, the china is included in the price per plate.

Culinary Service and Labor Charge
Additional labor costs could incur based on the number of attendees or due to a customized event that requires specialized culinary services. If your event requires specialty equipment rentals, you will be charged any additional costs incurred for those rentals.

Food Safety/Outside Food and Beverages
Food, beverages and serving equipment may not be taken from any event. AVI Fresh, adheres to the Indiana State Health Code regarding the sanitary and responsible service of potentially hazardous foods and cannot accept the liability for food not properly handled when removed from a function. Removal of serving equipment and sundries will result in replacement value added to the billing invoice.

Catering Equipment
Any catering equipment removed from the event site and not returned will be charged as a cost to your event.
**Beverages**

Additional beverages available upon request.

- **Airpot of Coffee**
  Serves 10 cups
  Includes cups, stir sticks, creamers and assorted sweeteners

- **Gallon of Coffee**
  Serves 16-18 cups
  Includes cups, stir sticks, creamers and assorted sweeteners

- **Assorted Sodas**
  Includes an assortment of Pepsi products

- **Bottled Waters**
- **Assorted Bottled Juices**
- **Bulk Lemonade or Iced Tea**
  Serves 18 cups

**Refreshment Breaks**

- Whole Fruit (each)
- Trail Mix (each)
- Sweet & Salty Granola Bar (each)
- Cookies (per dozen)
- Dessert Bars (per dozen)
- Hummus & Pita Chips (minimum of 15 people required)

**Desserts**

- Sundae Bar (minimum of 15 people required)
- Fudge Brownies (per dozen)
- Assorted Pies (8 slices per pie)
- New York Style Cheesecake (12 slices)
- Assorted Cake (12 slices per cake)

**Build your own Break Package**

*(Minimum of 12 guests are required.)*

- **Simple Beverage Break**: Includes your choice of two beverages for your own customized refreshment break

- **Deluxe Break Package**: Includes your choice of two beverages plus one of your favorite snacks

- **Premium Break Package**: Includes your choice of two beverages plus two of your favorite snacks

**Beverage Choices**: Iced water, coffee service, fruit punch, lemonade or iced tea

**Snack Choices**: Whole fruit, trail mix, cookies, sweet & salty granola bars or dessert bars
BREAKFAST

Breakfast selections that do not meet minimum number of guests are subject to a 15% surcharge.

THE CLASSIC CONTINENTAL
(Minimum of 10 guests are required)

Assortment of breakfast danishes, bagels, muffins with cream cheese, butter and assorted jams. Regular coffee, decaf coffee, hot tea, orange juice

THE CLASSIC CONTINENTAL WITH FRUIT
(Minimum of 10 guests are required)

Assortment of fruit, breakfast danishes, bagels and muffins accompanied with cream cheese, butter and assorted jams. Regular coffee, decaf coffee, hot tea assortment and orange juice.

PRESIDENTIAL BREAKFAST
(Minimum of 10 guests are required)

Scrambled eggs, breakfast potatoes and your choice of lean bacon, sausage links or ham. Assortment of breakfast pastries, muffins, butter & jams and seasonal fresh fruit. Regular coffee, decaf coffee, hot tea assortment and orange juice.

French toast or pancakes are available upon request for an additional cost.

ALUMNI BUFFET BREAKFAST
(Minimum of 10 guests are required)

Choice of Country Strada (ham & cheese or vegetable & cheese) or Quiche (spinach or Quiche lorraine) accompanied with lean bacon, sausage links or ham. Assortment of breakfast pastries, muffins, butter & jams and seasonal fresh fruit. Regular coffee, decaf coffee, hot tea assortment and orange juice.

Breakfast packages are served buffet style and include high quality Bioware.
China service is available upon request.
BREAKFAST
(Breakfast items below are served by the dozen)

BREAKFAST PASTRIES
(Choice of two)
Croissants, assorted fresh baked muffins, assorted fruit danishes and miniature cinnamon rolls

SPECIALTY BREAKFAST BREADS
(Choice of two)
Citrus poppy seed, berry bread, apple cinnamon, banana nut, zucchini carrot and bran

BAGELS & CREAM CHEESE
Includes assorted bagels and whipped cream cheese.

WORKING LUNCHEON BUFFETS
Buffets that do not meet minimum number of guests are subject to a 15% surcharge.

CLASSIC DELI BUFFET
(Minimum of 10 guests required)
Build your own sandwich buffet with sliced ham, turkey, salami and American cheese. Assorted sandwich breads and a wide selection of toppings, including, lettuce, tomatoes, olives and pickle spears. Accompanied with your choice of potato salad, coleslaw or pasta salad. Choice of water, lemonade or iced tea.

EXECUTIVE DELI BUFFET
(Minimum of 10 guests required)
Build your own gourmet sandwich buffet with sliced ham, roast beef, turkey and salami with assorted sliced cheese. Upscale assorted sandwich breads with fresh toppings, including, lettuce, tomatoes, olives and pickle spears. Accompanied with your choice of chicken, egg or tuna salad. Served with potato chips and a dessert (brownies or cookies). Choice of water, lemonade or iced tea.

CALIFORNIA STYLE GOURMET BUFFET
(Minimum of 10 guests required)
Assortment of fresh wraps or paninis buffet. Choose from turkey, ham and roasted vegetable wraps or panini sandwiches. Tossed green salad and your choice of potato salad, coleslaw or pasta salad. A wide selection of fresh toppings, including, lettuce, tomatoes, olives and pickle spears. Served with potato chips and a dessert (brownies or cookies). Choice of water, lemonade or iced tea.
Boxed Lunches

Deli Boxed Lunch
Your choice of roast beef, turkey, ham, tuna salad, chicken salad or vegetarian. Includes whole fruit, potato chips, two cookies and a canned soda or bottled water.

Upon request, all choices can be made with or without cheese.

Executive Boxed Lunch
Includes your choice of our fresh wraps (from our selection below), fresh cut fruit, chef's side salad, two cookies, canned soda or bottled water.

Signature Wraps for Executive Boxed Lunch
(Choice of one)

Chicken Caesar
Char-grilled chicken, parmesan cheese, romaine lettuce, diced tomatoes and creamy Caesar.

Italian Roasted Vegetable
Grilled eggplant, onions, sweet peppers and zucchini in a tortilla wrap with provolone cheese.

Santa Fe Chicken
Char-grilled chicken, cheddar cheese, lettuce, green onion, black olive, chipotle mayo and guacamole.
Appetizer Trays

Fresh Vegetable Tray
Assortment of sliced vegetables including, zucchini, squash, celery, carrots, broccoli, bell peppers, cucumbers and more. Served with ranch dip. 
(Serves 25-30 people)

Gourmet Cheese Tray
Domestic and imported cheeses including, Swiss, Cheddar, Dill Harvati, Brie and Danish Bleu Cheeses. Served with an assortment of crackers and mustard. 
(Serves 25-30 people)

Fresh Fruit Tray
Fresh sliced seasonal fruits with fruit yogurt dip. 
(Serves 25-30 people)

Roasted Marinated Vegetable Tray
Fresh sliced seasonal vegetables roasted and served drizzled with balsamic vinagrette. 
(Serves 25-30 people)

Tortilla Chips with Guacamole and Salsa
Crisp flour tortilla chips served with guacamole and fresh garden salsa. 
(Serves 25-30 people)

Artichoke & Spinach Dip
Assorted cheeses, artichokes, spinach and green chiles blended with a tabasco sauce. Served warm and accompanied by crackers and toasted pita chips. 
(Serves 25-30 people)

Baked Brie
Warm ripe Brie cheese, topped with caramelized brown sugar, raspberries and toasted almonds. Accompanied with crackers and sliced baguettes. 
(Serves 25-30 people)

Brie en Croute
Ripe Brie cheese wrapped in a puff pastry and served warm with crackers and sliced baguettes. 
(Serves 25-30 people)
**APPETIZERS**
*Delicious bite-sized morsels, perfect for any event. Served buffet style or as passed hors d’oeuvres.*

**HOT APPETIZERS**
*All appetizers are priced by the dozen.*

**CHICKEN WINGS**
Choose from mild, barbeque, honey mustard or spicy hot. Served with bleu cheese and celery sticks.

**MINI SPRINGROLLS**
Wonton wrapper rolled with sautéed julienned vegetables, fresh ginger and spices with your choice of chicken, seafood or pork.

**SPANIKOPITA**
Spinach and feta cheese wrapped in puff pastry and served warm.

**PETITE QUICHES**
Chef’s assortment of mini quiches, including favorites such as, quiche lorraine and spinach quiche.

**STUFFED MUSHROOM CAP**
Mushrooms stuffed with sausage, spinach and feta cheese.

**ASPARGUS CRISP**
Warm Aspargus twisted with puff pastry and served drizzled with balsamic reduction.

**CURRIED CHICKEN IN PHYLLO CUPS**
Mild curry-flavored poached chicken garnished with sweet chutney.
APPETIZERS
Delicious bite-sized morsels, perfect for any event. Served buffet style or as passed hors d'oeuvres.

COLD APPETIZERS
All appetizers are priced by the dozen.

SOUTHWEST VEggIE PINWHEELS
Roll-ups stuffed with black beans, peppers, chipotle cream cheese spread and sprouts.

TOMATO POMADORO CRUSTINI
Fresh marinated Julienne of roma tomatoes, parmesan cheese and chiffonade of basil served on a toasted french baquette.

FINGER SANDWICHES
Chef’s assortment.

TEQUILA LIME SHRIMP PHYLLO CUP
Poached shrimp tossed with tequila, lime and cilantro flavored dressing. Served in a phyllo cup with tomatilla salsa and sour cream.

FILET MIGNON CROSTINIS
Served with horseradish, chives and cracked pepper.
**Themed Buffets**

*Buffets that do not meet the minimum number of guests are subject to a 15% surcharge. Please note, additional entrées are available.*

**Mediterranean Style Buffet**
*(Minimum of 15 guests are required)*

Mediterranean chicken (marinated chicken breast sautéed in a Pinot Grigio wine sauce with olives and spinach). Accompanied with spanakopita, ratatouille, rice pilaf with pine nuts and raisins, classic Greek salad with vinaigrette, hummus with pita bread and baklava. Served with iced water and your choice of hot coffee service or sweetened iced tea.

**Backyard Barbecue Buffet**
*(Minimum of 15 guests are required)*

Barbecued chicken and pork ribs. Accompanied by baked beans, corn on the cob, potato salad, tossed salad and fresh fruit salad. Served with cornbread & honey butter and your choice of fresh baked pie. Served with iced water and your choice of hot coffee service or sweetened iced tea.

**All American Buffet**
*(Minimum of 15 guests are required)*

Burgers, hot dogs, garden burgers with sesame buns. Your choice of two sides: potato salad, calico bean salad, coleslaw, pasta salad, corn on the cob or baked beans. Also, includes, a bag of chips, watermelon wedges and assorted cookies & brownies. Served with iced water and your choice of hot coffee service or sweetened iced tea.

**Fajita Fiesta Buffet**
*(Minimum of 15 guests are required)*

Your choice of: chicken, beef or vegetable fajitas. Accompanied with Spanish rice, vegetarian refried beans, warm flour tortillas, sour cream, shredded lettuce, fresh salsa, crisp flour tortilla chips and assorted cookies. Served with iced water and your choice of hot coffee service or sweetened iced tea.
Themed Buffets

Buffets that do not meet the minimum number of guests are subject to a 15% surcharge. Please note, additional entrées are available.

Create Your Own Buffet

Buffets that do not meet the minimum number of guests are subject to a 15% surcharge.

**Tier 1:** Includes a tossed salad, choice of an entrée, potato (starch), vegetable, dinner rolls with butter and dessert. Served with iced water and your choice of hot coffee service or sweetened iced tea.

**Entree Choices:** Baked chicken, penne with marinara sauce, sliced round of beef, baked ham and Swedish meatballs over noodles

**Vegetable Choices:** Steamed green beans, California medley and honey glazed carrots

**Potato Choices:** Mashed potatoes, rice pilaf and buttered noodles

**Tier 2:** Includes a tossed salad or Caesar Salad, choice of an entrée, potato (starch), vegetable, dinner rolls with butter and dessert. Served with iced water and your choice of hot coffee service or sweetened iced tea.

**Entree Choices:** Baked chicken, penne with marinara sauce, sliced round of beef, baked ham, Swedish meatballs over noodles, sliced turkey over gravy, roasted pork loin, baked cod, chicken parmesan, vegetable lasagna, lasagna with meat sauce and pasta primavera

**Vegetable Choices:** Steamed green beans, California medley, honey glazed carrots, broccoli normandy and sautéed squash, carrots & zucchini

**Potato Choices:** Mashed potatoes, rice pilaf, buttered noodles, roasted red skin potatoes, cornbread dressing and macaroni & cheese

**Tier 3:** Includes a tossed salad or Caesar Salad, choice of two entrées, potato (starch), vegetable, dinner rolls with butter and dessert. Served with iced water and your choice of hot coffee service or sweetened iced tea.

**Entree Choices:** Baked chicken, penne with marinara sauce, sliced round of beef, baked ham, Swedish meatballs over noodles, sliced turkey over gravy, roasted pork loin, baked cod, chicken parmesan, vegetable lasagna, lasagna with meat sauce and pasta primavera

**Vegetable Choices:** Steamed green beans, California medley, honey glazed carrots, broccoli normandy and sautéed squash, carrots & zucchini

**Potato Choices:** Mashed potatoes, rice pilaf, buttered noodles, roasted red skin potatoes, cornbread dressing and macaroni & cheese
Plated Entrées

All entrée selections are served with our mixed greens with house vinaigrette, fresh baked rolls and butter, side vegetable and a side starch. Full coffee service, iced water and homemade dessert.

Roasted Red Pepper & Vegetable Pasta
Penne pasta with fresh seasonal vegetables and roasted red pepper cream sauce. Garnished with parmesan cheese.

Chicken Parmesan
Lightly breaded chicken breast baked and topped with marinara sauce and parmesan & mozzarella cheeses.

Chicken Piccata
Skinless boneless breast of chicken marinated in fresh egg, lemon juice and capers. Finished in a white wine, lemon and caper Buerre Blanc.

Chicken Marsala
Skinless boneless breast of chicken sautéed with crimini mushrooms, fresh basil and garlic in a marsala laced brown stock.

Stuffed Pork Tenderloin
Pork tenderloin stuffed with polenta, corn and dried cherries. Served with a light supreme sauce.

Maple Mustard Glazed Salmon
Seared fillet of salmon baked with maple and dijon mustard glaze. Garnished with crispy leeks.

Seared Tuna with Wasabi
Grilled tuna steak with soy glaze. Served with wasabi aioli and fried capellini noodles.

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.

Filet Mignon with Gorgonzola Butter
Seared filet mignon of beef served with California carbernet sauce, topped with gorgonzola butter.

Asiago Baked Airline Chicken
Fresh airline chicken breast marinated for twenty-eight hours and slow roasted or grilled to perfection.