



GLASS CITY CENTER

CATERING MENU

Welcome to the new and improved Glass City Center!

This catering guide consists of our most popular menu offerings. If your event requires that personalized touch, our catering professionals will work with you to customize any menu that meets your taste and budget. Thank you for considering AVI Foodsystems at Glass City Convention Center and Huntington Center, we look forward to working together!



AVI FOODSYSTEMS ^{U.S.}®
THE FAMILY DIFFERENCE IN HOSPITALITY SERVICES

BREAKFAST

All prices are per person unless otherwise noted

Breakfast Buffet \$27

25 person minimum on buffets

All Buffets include Fresh Seasonal Fruit, Mini Muffins, and Assorted Fruit Juices

Meats *Select Two*

Smoked Bacon
Grilled Ham
Pork Sausage
Turkey Sausage

Scrambled Eggs *Select One*

Plain
Veggie Style
 with Mushrooms, Chives, Spinach
 & Swiss Cheese
Spanish Style
 with Roasted Red Pepper, Chorizo,
 Queso Fresco and Pico de Gallo
Western Style
 with Ham, Cheddar Cheese, Onion
 and Red Pepper

Potatoes *Select One*

Diced Country Style Potatoes
Diced Country Style Potatoes with Peppers & Onions

Continental Breakfast

All Breakfast packages include Dark Roasted Regular Coffee, Decaffeinated Coffee, Cream, Sweetener, Hot Water & Assorted Teas

The Essential \$19

Seasonal Fresh Fruit & Berries, Assorted Yogurts, Granola, Breakfast Pastries, Assorted Fruit Juices

Good Morning \$21

Seasonal Fresh Fruit & Berries, Assorted Fruit Juices & Smoothies, Flaky Croissants served with Butter & Jams, Assorted Muffins

Local Charm \$18

Seasonal Fresh Fruit & Berries, Chef's Selection of Local Bagels served with Butter & Cream Cheeses, Assorted Fruit Juices

Breakfast Enhancements

Hot Selections

Buttermilk Pancakes	\$3.00
French Toast	\$3.00
Smoked Bacon	\$4.00
Grilled Ham	\$4.00
Pork Sausage	\$4.00
Turkey Sausage	\$4.00

Cold Selections

Seasonal Fruits & Berries	\$7.00
Assorted Yogurts	\$6.00
Assorted Bagels (dozen)	\$28.00
Assorted Donuts (dozen)	\$28.00
Assorted Danish (dozen)	\$28.00
Assorted Muffins (dozen)	\$28.00

Omelet Station \$16

*plus \$100 chef attendant fee per station

Cooked to order Omelets. Ingredients include: Eggs , Egg Whites , Bacon , Ham , Sausage , Cheddar Cheese , Mushrooms , Spinach , Peppers , Onion , Tomato

All prices are per person, unless otherwise noted and are subject to a 23% service charge and a 7.75% sales tax.

Prices and menu content subject to change.

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SNACK BREAK

All prices are per person unless otherwise noted

Corner Store Favorites \$14

Freshly Popped Popcorn with Assorted Toppings, Individual Bags of Chips, Assorted Candies, Chilled Pepsi Products & Bottled Water

Afternoon Refresher \$12

Hummus, Salsa, Flatbreads, Tortilla Chips, Fresh Vegetable Tray

Game Day Break \$16

Warm Soft Pretzel Bites, Mustard, Cheese Sauce, Freshly Popped Popcorn, Mini Corndogs, Assorted Candies

Break Enhancements

Whole Fruit	\$2
Fresh Cut Fruit	\$6
Granola Bars	\$4
Assorted Candies	\$4
Warm Pretzel Bites with Mustard	\$5
Assorted Brownies	\$6
Assorted Cookies	\$3
Tortilla Chips with Fresh Salsas	\$6
Veggie Tray with Ranch	\$6
Trail Mix	\$3
Mixed Nuts	\$5
Freshly Popped Popcorn	\$4

BEVERAGES

All Day Beverage Service \$15

Beverages replenished as needed throughout event.
Regular Coffee & Decaf Coffee, Assorted Hot Teas, Assorted Soft Drinks & Iced Water. 4-8 Hours of Service

Replenished once throughout the event based on timeline.
Regular Coffee & Decaf Coffee, Assorted Hot Teas, Assorted Soft Drinks and Iced Water. Up to 4 Hours of Service.

Half Day Beverage Service \$8

A La Carte Beverages

Coffee	\$25 per gallon
Decaffeinated Coffee	\$25 per gallon
Assorted Hot Teas	\$25 per gallon
Iced Tea (with sweeteners)	\$25 per gallon
Lemonade	\$25 per gallon

Assorted Soft Drinks	\$3 each
Bottled Water	\$3 each
Bottled Juice Smoothie	\$6 each
Bulk Water Station	\$15 each

Assorted Coffee Syrups, Whipped Cream & Cinnamon Sticks \$3 per person

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LUNCH

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Boxed Lunches \$21

Requires 50 person minimum.
Orders must be placed at least 2 weeks in advance.

All sandwiches come with a choice of Pasta, Potato or Macaroni Salad
Whole Fruit, Bagged Chips, Bottled Water, Cookie

Oven-Roasted Turkey- Provolone Cheese, Gourmet Mustard, Chef's Choice Bun

Roast Beef- Wisconsin Cheddar, Horseradish Sauce, Pretzel Bun

Grilled Chicken Breast- Artichoke Spread, Chef's Choice Bun

Honey Maple Ham- Swiss Cheese, Gourmet Mustard, Chef's Choice Bun

Italian- Ham, Salami, Pepperoni, Provolone Cheese, Italian Dressing, Sub Roll

Hummus- Leaf Lettuce, Tomato, Cucumber, Red Onion, Carrots, Italian Dressing

Dijon Chicken Salad- Croissant

Up to 100 Guests- Pick 2 Options + Vegetarian if needed
100+ Guests- Pick 3 Options + Vegetarian if needed

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LUNCH BUFFET

All lunch buffets are served with Chef's Choice Dessert, Iced Tea and Iced Water. Prices are based on a maximum of 90 minutes of service. Buffets require a minimum of 25 people.

Italian Buffet \$35

With Traditional Caesar Salad

Entree -- select one

Chicken Parmigiana
Grilled Italian Sausage and Peppers
Meatballs

Pasta-- select one

Penne
Linguine

Sauce-- select one

Alfredo
Marinara

Fajita Buffet \$34

Southwest Salad, Flour & Corn Tortillas, Fajita Spiced Chicken, Fajita Vegetables, Black Beans, Spanish Rice, Pico de Gallo, Shredded Cheese, Sour Cream

Upgrade your Protein

Grilled Steak \$6
Shrimp \$9

Soup, Salad and Sandwich \$36

With Dinner Rolls

Salad -- select one

Roasted Chicken & Bow Tie Pasta Salad
Farfalle Pasta, Red Onion, Walnuts, Sundried Tomato, Chicken Breast, Red Seedless Grapes, & Spinach
Greek Salad
Cucumber, Tomato, Red Onion, Kalamata Olives, Feta Cheese with Greek Dressing
Garden Salad
Mixed Greens, Tomato, Carrots and Cucumber with Ranch & White Balsamic Dressing
Southwest Salad
Mixed Greens, Shredded Cheese, Tomatoes, Roasted Corn, Black Beans, Red Pepper & Tortilla Strips with Chipotle Ranch
Seasonal Greens
Mixed Greens with Baby Spinach, Strawberries & Almonds with Raspberry Vinaigrette & White Balsamic Dressing

Sandwich -- select one

Honey Smoked Turkey
with Avocado Spread, Sundried Tomato on Pumpernickel Bread
Chicken Salad
served on a Croissant with Lettuce & Tomato
Roast Beef
with Garlic Aioli with Lettuce, Tomato, & Onion on Potato Rosemary Bread
Italian
Italian Cold Cuts with Lettuce, Tomato & Onion on an Italian Ciabatta Bread

Soup -- select one

Broccoli Cheddar
Vegetable Garden
Tomato Basil
Loaded Baked Potato
Minestrone

Buckeye Burger Buffet \$33

Grilled Angus Beef Hamburgers
Served with: Buns, Lettuce, Tomato, Red Onion, Pickle Slices, Bacon Strips, American Cheese, Swiss Cheese, Mac & Cheese, Coleslaw, Potato Chips

Southern Buffet \$38

Grilled Chicken & BBQ Pulled Pork Served with: Buns, Lettuce, Tomato, Red Onion, Pickle Slices, American Cheese, Swiss Cheese, Macaroni & Cheese, Garden Salad, Cornbread

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RECEPTION

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Cold Hors D'oeuvres

Brie & Berry Phyllo Cups	\$3
Mozzarella, Tomato & Prosciutto Bruschetta	\$3
Curry Chicken Salad Phyllo Cups	\$3
Smoked Salmon Canapes	\$5
Stuffed Peppadew Peppers with Herb Cream Cheese	\$2
Cucumber Rounds with Smoked Salmon & Lemon Dill Aioli	\$5
Southern Peach & Mascarpone Phyllo	\$4
Shrimp Cocktail	\$6

Hot Hors D'oeuvres

Pretzel Chicken Skewer with Dijon Cheese Sauce	\$5
Grilled Vegetable Kabob	\$3
Mac & Cheese Bites	\$3
Rosemary Glazed Steak & Potato Skewer	\$5
Chicken and Waffle with Pepper Bacon Drizzled with Maple Syrup	\$5
Vegetable Spring Rolls with Thai Sweet Chili Sauce	\$5

DISPLAYS

Vegetable Crudites Display \$8

Heirloom Tomatoes, Broccoli, Baby Carrots, Celery, Cauliflower served with Chef's Ranch Dip

Seasonal Fruit Display \$9

Assortment of Seasonal Fruits served with Kahlua Cream Dip

Glass City Charcuterie Display \$18

Chef's Selection of cured meats and Imported & Domestic Cheeses, Grilled Seasonal Vegetables, Marinated Olives, Blistered Tomatoes, Garlic Roasted Zucchini, Cucumbers, Crackers, French Bread, Assorted Jellies & Mustards

Dessert Display \$17

Variety of mini bite sized sweet treats

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Carving Station

All carving stations served with rolls. Required minimum 50 people.
\$100 chef attendant fee per station, 1 attendant per 100 people minimum.

Maple Glazed Ham	\$13	Served with Honey Mustard
Herb Crusted Pork Loin	\$13	Served with Apple Ginger Chutney
Roast Beef	\$15	Served with Au Jus
Oven Baked Glaze Turkey	\$15	Served with Spiced Mustard and Honey Barbecue
Pork Tenderloin	\$15	Served with Apple Cranberry Mint Chutney
Asian Ginger Marinated Skirt Steak	\$15	Served with Chimichurri
Strip Steak	\$25	Served with Mushroom Cream Sauce
Coffee and Chili Rubbed Prime Rib	\$29	Served with Horseradish and Au Jus
Beef Tenderloin Roast	\$35	Served with Cognac Demi Sauce

Grazing Stations

Stir Fry Station \$22

Fried Rice & White Rice, Teriyaki and Garlic Ginger Brown Sauce, Tempura Fried Chicken

Toppings: Green Onion, Edamame, Bell Pepper, Carrot, Broccoli, Red Cabbage, Cucumber, & Fortune Cookies

Add Beef or Shrimp to your Proteins for an additional \$4 each

Add Spring Rolls or Pot Stickers for an additional \$2 each

Spud Bar \$16

Choose 2: Baked Potatoes, Mashed Potatoes, Tater Tots, Sweet Potatoes

Choose 2: Diced Chicken, Sliced Ham, Pulled Pork, Brisket, Chili

Toppings: Cheese sauce, Shredded Cheese, Bacon Bits, Broccoli, Jalapeno, Honey Butter, Butter, Sour Cream, Chives, Onion

Street Tacos \$16

Choose 2: Ground Beef, Chicken, Carnitas or Barbacoa

Cheese, Onion, Cilantro, Salsa, Guacamole, Pico, Cheese, Sour Cream, Jalapeno, Lettuce, Tomato,

Taco Shells, Tortilla Chips, Flour Tortillas, Limes & Assorted Sauces

Slider Station \$18

Choose 2: Beef Burger, Fried Chicken, BBQ Pulled Pork, BBQ Brisket

Assorted Cheese, Lettuce, Tomato, Onion, Pickle, Assorted Mustards, Onion Jam, & Condiments

Build Your Own Mac N' Cheese \$16

Cavatappi Noodles, Aged Cheddar Asiago Cheese Sauce, Jalapeno, Bacon, Peppers, Onion, Broccoli, Parmesan, Shredded Cheese

Add Chicken or Steak for an additional \$4 each

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DINNER BUFFET

All prices are per person unless otherwise noted

One Entrée Selection \$38 | Two Entrée Selections \$57 | Three Entrée Selections \$66

All Dinner Buffets include Dinner Rolls & a coffee station.
Minimum of 25 guests for all buffets

Salad

Select One

Dressings served on the side

Romain Lettuce, Tomato, Crouton, Shaved Parmesan, Caesar Dressing

Artisan Greens, Tomato, Cucumber, Carrots, Ranch & White Balsamic

Seasonal Greens, Candied Pecans, Goat Cheese, Heirloom Tomatoes, Strawberries, White Balsamic

Entree

Select One, Two or Three

Seared Chicken Breast with Tarragon Lemon Sauce

Grilled Chicken with Sundried Tomatoes & Artichoke Hearts

Lemon Herb Roasted Chicken

Grilled Maple Sage Pork Chops with Bacon Jam

Marinated Flank Steak with Chimichurri

Pacific Cod with Lemon Herb Sauce

Salmon Filet with White Wine Garlic Butter Sauce

Starches

Select One

Wild Mushroom Risotto with Truffle Oil
& Shaved Parmesan

Garlic Herb Yukon Mashed Potatoes

Season Rice Pilaf

Roasted Red Skin Potatoes

Five Cheese Macaroni

Cheesy Potatoes

Vegetables

Select One

Green Beans with Garlic Butter

Roasted Root Vegetables

Brown Sugar Glazed Carrots

Roasted Broccoli

Vegetable Medley

Desserts

Select One

New York Style Cheesecake

Raspberry Swirl Cheesecake

Assorted Brownies

Assorted Cookies

Flourless Chocolate Cake

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PLATED DINNER

All prices are per person unless otherwise noted

All plated meals require pre-determined seating arrangements to better serve you.

Up to 2 main entrée choices may be selected.

We will always accommodate guests with dietary restrictions but must have this information at least one week in advance.

All plated dinners are served with warm rolls and butter, water, regular & decaffeinated coffee.

Salad *Select One*

Romain Lettuce, Tomato, Crouton, Shaved Parmesan, Caesar Dressing

Artisan Greens, Tomato, Cucumber, Carrots, Ranch & Balsamic Dressing

Seasonal Greens, Candied Pecans, Goat Cheese, Heirloom Tomatoes, Strawberries, White Balsamic

Proteins *Select up to Two*

Grilled Chicken Topped with Sundried Tomato Cream Sauce \$40

Airline Herbs de Provence Chicken Breast with White Wine Butter \$41

Jamaican Jerk Roasted Chicken Breast with a Coconut Lime Sauce \$41

Pork Medallion with Apple and Ginger Chutney \$43

Mahi Mahi with a Lemon Butter Sauce \$43

Yellowfin Tuna Steak with a Ginger Soy Sauce \$44

Raspberry Glazed Salmon \$53

Jumbo Crab Cake with Creole Aioli \$53

Grilled Ribeye Steak with Gorgonzola Cream Sauce \$57

Braised Beef Short Ribs with Red Wine Demi Glaze \$60

Filet Mignon with Port Wine Sauce \$63

Vegetarian Option \$37

**All options are Vegan, Dairy Free & Gluten Free

Quinoa Stuffed Bell Pepper

Polenta Cakes

with Fire Roasted Tomato Corn Sauce

Roasted Cauliflower & Chickpea Pea Tacos

with Pickled Red Onion & Corn Salsa

Stuffed Eggplant

Starches *Select One*

Three Cheese Potato Au Gratin

Roasted Red Skin Potatoes

Honey & Ginger Glazed Sweet Potatoes

Vegetable Rice Pilaf

Wild Mushroom Risotto

Garlic Yukon Gold Mashed Potatoes

Vegetables *Select One*

Tri Color Carrots

Roasted Cauliflower

tossed in Sage Butter

Roasted Garlic Asparagus

Green Beans tossed in Herb Butter

Squash, Zucchini & Red Pepper Medley

Desserts *Select up to Two*

Vanilla Bean Cheesecake

Chocolate Fudge Cheesecake

Assorted Brownies

Red Velvet Cake

Black Tie Chocolate Cake

Flourless Chocolate Cake

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BAR OPTIONS

All prices are per person unless otherwise noted

Beer, Wine and Soda Open Bar

House Wines: Chardonnay, White Zinfandel, Cabernet Sauvignon

Domestic & Import Beers: Budweiser, Bud Light, Michelob Ultra, Labatt Blue, Yuengling, Corona

Pepsi Products and Assorted Juices

3 Hours- \$20.00/person

4 Hours- \$23.00/person

Cash/Consumption Bar

Bartender Labor: \$30/hour per bartender. 2 hours for set up and 1 hour for tear down will be added per bartender. 1 bartender for every 75-100 people

Cash Bar Costs:

Domestic Beer: \$5

Import Beer: \$6

Wine (deluxe): \$8 / (premium): \$9

Mix Drink (deluxe): \$9 / (premium): \$11

Deluxe Open Bar

House Wines: Chardonnay, White Zinfandel, Cabernet Sauvignon

Domestic & Import Beers: Budweiser, Bud Light, Michelob Ultra, Labatt Blue, Yuengling, Corona

Spirits: Tito's Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Jose Cuervo Tequila, Dewar's Scotch, Tanqueray Gin, Jack Daniel's Whiskey, Jim Beam Bourbon

Pepsi Products and Assorted Juices

3 Hours- \$27.00/person

4 Hours- \$31.00/person

Premium Open Bar

Select Wines: Chardonnay, White Zinfandel, Cabernet Sauvignon

Domestic & Import Beers: Budweiser, Bud Light, Michelob Ultra, Labatt Blue, Yuengling, Corona, Stella Artois

Spirits: Grey Goose Vodka, Bacardi Rum, Captain Morgan Spiced Rum, 1800 Silver Tequila, Johnnie Walker Red Scotch, Bombay Sapphire Gin, Jack Daniel's Whiskey, Crown Royal Whiskey, Woodford Reserve Bourbon

Pepsi Products and Assorted Juices

3 Hours- \$35.00/person

4 Hours- \$38.00/person

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ORDERING GUIDELINES

EXCLUSIVITY

AVI Foodsystems, Inc. (AVI) at the Glass City Convention Center & Huntington Center is committed to providing the highest level of quality service to our clients and guests. In order to execute all events with the utmost professionalism, we require adherence to our ordering, payment and guarantee policies. As the exclusive caterer, all food and beverage intended for consumption within Glass City Center and/or Huntington Center, must be purchased through AVI.

ORDERING

We are committed to providing your guests with a first class dining experience. To facilitate this, we ask that all food and beverage specifications be received by our office no later than fourteen (14) days prior to your event. After discussing the details of the event, your Catering Sales Professional will generate a Banquet Event Order (BEO) which will specify all pertinent details related to your event. We encourage you to review the BEO, ensuring all aspects of your service are correct. Once a BEO is finalized, and we have gotten written or verbal consent that everything looks as discussed, this will be treated as the Food and Beverage Contract.

SERVICES

To accurately serve your event, seating assignments for guests are required for all plated meals. Meal choices for each table must be submitted at least 7 days prior to your event. We encourage you to ask your guests about their dietary restrictions and will always do our best to accommodate them. Please provide that information along with allergies no later than 7 days prior to your event to ensure availability. All buffet meals include 90 minutes of service and are subject to additional service charge for groups smaller than 25 people. Because of food safety guidelines, no leftover food will be permitted to leave the building. Providing an accurate timeline for your event will help the food and beverage team ensure efficiency in service. Please provide that to your catering sales manager 10 days prior to your event.

GUARANTEES

At the time of contracting food and beverage services, you will be asked to provide estimated attendance for your event. This estimate will be used during the planning phase of your event, however a guaranteed attendance will be required no less than seven (7) days prior to your event. If guaranteed attendance is not received within the seven (7) day time frame, the estimated attendance as specified on the BEO will be recognized as the guaranteed attendance. Once the guaranteed attendance is confirmed, the count may no longer be reduced, however, should your count increase prior to the event, we will make every effort to accommodate overages based on the availability of product, staff and space. If additional guests are served over the guaranteed attendance, client will be responsible for each additional guest at the same rate agreed to on the BEO (plus applicable service charge and sales tax).

LINEN SERVICE

Black, white or navy linens will be provided for all meal functions. Additional colors and floor length sizes are available for an additional cost. We have a variety of linen napkin colors to choose from at no additional cost. Selections must be made 10 days prior to event to ensure delivery, if no selection is made we will provide black linens.

PAYMENT POLICY

We accept all major credit cards and company checks. A 50% deposit will be required at the time food and beverage services are contracted. Final Payment is due with guarantee no later than three (3) days prior to your event.

SERVICE CHARGE & SALES TAX

A service charge of 23% will be applied to all food and beverage charges. Sales tax of 7.75% will be applied to all food, beverage, labor, service charge and rental of equipment.

CANCELLATION POLICY

Cancellation of contracted food and beverage service must be submitted in writing not less than seventy two (72) hours prior to your event. Orders cancelled after the 72 hours will be subject to charges for all food and beverages.