



GLASS CITY CENTER

WEDDING PACKAGES AND CATERING GUIDE



AVI FOODSYSTEMS^{CO}
THE FAMILY DIFFERENCE IN HOSPITALITY SERVICES

BUFFET DINNER PACKAGES

*INCLUDES: ONE APPETIZER, ONE SALAD, TWO SIDES & TWO ENTREES WITH A
4 HOUR OPEN DELUXE BAR*

\$95/PERSON

SALAD CHOOSE ONE

MIXED GREENS: GORGONZOLA CHEESE, SEASONAL BERRIES, SLIVERED ALMONDS, CHERRY TOMATOES WITH WHITE BALSAMIC
HOUSE SALAD: HEIRLOOM TOMATOES, CUCUMBER, JULIENNE CARROTS, CROUTONS WITH RANCH AND WHITE BALSAMIC
TRADITIONAL CAESAR SALAD: ROMAINE LETTUCE, SHAVED PARMESAN, CROUTONS AND CAESAR DRESSING

ENTREES CHOOSE TWO

ROASTED CHICKEN WITH SUNDRIED TOMATO CREAM SAUCE
AIRLINE CHICKEN WITH LEMON GARLIC SAUCE
HERB CRUSTED PORK LOIN WITH BURGUNDY PEPPERCORN SAUCE
GRILLED SALMON WITH CITRUS BEURRE BLANC
SLOW ROASTED STRIPLOIN WITH DEMI GLAZE

*ASK ABOUT OUR CHEF'S
VEGETARIAN AND VEGAN
RECOMMENDATIONS!*

STARCH CHOOSE ONE

LONG GRAIN WILD RICE BLEND
WILD MUSHROOM RISOTTO
WITH TRUFFLE OIL AND SHAVED PARMESAN
GARLIC MASHED POTATOES
ASIAGO SCALLOPED POTATOES
SWEET POTATOES
IN A HONEY AND GINGER GLAZE

VEGETABLE CHOOSE ONE

ROASTED BROCCOLI WITH GARLIC PARMESAN
CANDIED CARROTS
GREEN BEANS
BALSAMIC ROASTED BELL PEPPERS
ROASTED ROOT VEGETABLES
SEASONAL VEGETABLE MEDLEY

ICED WATER AND DINNER ROLLS PRESET ON EACH TABLE. COFFEE STATION SET UP BY DESSERT

ALL PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND A 7.75% SALES TAX. PRICES AND MENU CONTENT SUBJECT TO CHANGE.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

PLATED DINNER PACKAGES

INCLUDES: TWO APPETIZERS, ONE SALAD, TWO SIDES & TWO ENTREES WITH
4 HOUR OPEN DELUXE BAR

\$125/PERSON

SALAD CHOOSE ONE

MIXED GREENS: GORGONZOLA CHEESE, SEASONAL BERRIES, SLIVERED ALMONDS, CHERRY TOMATOES WITH WHITE BALSAMIC
HOUSE SALAD: HEIRLOOM TOMATOES, CUCUMBER, JULIENNE CARROTS, CROUTONS WITH RANCH AND WHITE BALSAMIC
TRADITIONAL CAESAR SALAD: ROMAINE LETTUCE, SHAVED PARMESAN, CROUTONS AND CAESAR DRESSING

ENTREES CHOOSE TWO

ROASTED CHICKEN WITH RED PEPPER COULIS
PORK TENDERLOIN WITH DIJON CREAM SAUCE
SEARED SALMON WITH LEMON DILL COMPOUND BUTTER
CRAB CAKE WITH CREOLE AIOLI
NY STRIP WITH CHIMICHURRI
FILET MIGNON WITH BORDELAISE SAUCE

**ASK ABOUT OUR CHEF'S
VEGETARIAN AND VEGAN
RECOMMENDATIONS!**

STARCH CHOOSE ONE

LONG GRAIN WILD RICE BLEND
WILD MUSHROOM RISOTTO
WITH TRUFFLE OIL AND SHAVED PARMESAN
GARLIC MASHED POTATOES
POTATOES AU GRATIN
SWEET POTATOES
IN A HONEY AND GINGER GLAZE

VEGETABLE CHOOSE ONE

ROASTED BROCCOLI WITH GARLIC PARMESAN
CANDIED CARROTS
GREEN BEANS
BALSAMIC ROASTED BELL PEPPERS
ROASTED ROOT VEGETABLES
SEASONAL VEGETABLE MEDLEY

ICED WATER AND DINNER ROLLS PRESET ON EACH TABLE. COFFEE STATION SET UP BY DESSERT
UPGRADE TO A DUAL PLATED MEAL FOR AN ADDITIONAL \$20/PERSON

ALL PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND A 7.75% SALES TAX. PRICES AND MENU CONTENT SUBJECT TO CHANGE.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

APPETIZERS

PRICES LISTED BELOW ARE THE PER PERSON COST FOR ADDITIONAL APPETIZERS

COLD APPETIZERS

- STUFFED PEPPADEW WITH HERB CREAM CHEESE \$2
- MOZZARELLA, TOMATO, PROSCIUTTO BRUSCHETTA \$3
- CURRY CHICKEN PHYLLO CUPS \$3
- CAPRESE SKEWERS \$4
- ANTIPASTO SKEWER \$4
- STEAK BITES ON GARLIC BREAD AND HORSERADISH CREAM \$5
- SHRIMP COCKTAIL \$6

HOT APPETIZERS

- SPANAKOPITA WITH TZATZIKI \$4
- STEAK AND POTATO SKEWER \$5
- MINI CHICKEN AND WAFFLES WITH MAPLE SYRUP \$5
- VEGETABLE SPRING ROLL WITH SWEET CHILI SAUCE \$5
- ARANCINI WITH MARINARA \$5
- MAPLE GLAZED PORK BELLY \$6
- BLACKENED SHRIMP \$6
- MINI CRAB CAKES WITH CREOLE AIOLI \$6

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

CHILDREN'S MEALS AGES 3-12

CHOICE OF ONE -- \$35 PER CHILDREN

CHICKEN TENDERS WITH MAC AND CHEESE

SPAGHETTI WITH MARINARA AND MEATBALLS

UPGRADES

CARVING STATIONS

MAPLE GLAZED HAM	\$13
SERVED WITH HONEY MUSTARD	
ROAST BEEF	\$15
SERVED WITH AU JUS	
ASIAN GINGER MARINATED SKIRT STEAK	\$15
SERVED WITH CHIMICHURRI	
COFFEE AND CHILI RUBBED PRIME RIB	\$29
SERVED WITH HORSERADISH AND AU JUS	

*ALL CARVING STATIONS SERVED WITH ROLLS.
\$100 CHEF ATTENDANT FEE PER STATION,
1 ATTENDANT PER 100 PEOPLE MINIMUM.*

LATE NIGHT SNACKS

MARCO'S PIZZA	\$6
CHEESE AND PEPPERONI	
QUESADILLAS	\$9
CHEESE AND CHICKEN SERVED WITH SOUR CREAM AND SALSA	
MINI SLIDERS	\$9
BUFFALO CHICKEN AND BEEF SLIDERS	
MINI BITES	\$6
PRETZEL BITES WITH BEER CHEESE AND MINI CORN DOGS WITH ASSORTED CONDIMENTS	
TATER TOTS	\$7
TOPPINGS INCLUDE CHEESE SAUCE, BACON, GREEN ONIONS, SOUR CREAM, RANCH, KETCHUP AND CHIPOTLE AIOLI	

*LATE NIGHT SNACKS WILL RUN FOR ONE
HOUR. PRICES ARE PER PERSON*

BAR UPGRADES

BEER, WINE AND SODA BAR

CHARDONNAY, WHITE ZINFANDEL, CABERNET SAUVIGNON

BUDWEISER, BUD LIGHT, MICHELOB ULTRA, LABATT BLUE, YUENGLING, CORONA

PEPSI PRODUCTS AND BOTTLED WATER

4 HOURS - \$8.00 LESS PER GUEST
5 HOURS - \$3.00 LESS PER GUEST

DELUXE BAR

CHARDONNAY, WHITE ZINFANDEL, CABERNET SAUVIGNON

BUDWEISER, BUD LIGHT, MICHELOB ULTRA, LABATT BLUE, YUENGLING, CORONA

TITO'S VODKA, BACARDI RUM, CAPTAIN MORGAN SPICED RUM, JOSE CUERVO TEQUILA, DEWAR'S SCOTCH,

TANQUERAY GIN, JACK DANIELS WHISKEY, JIM BEAM BOURBON, CANADIAN CLUB WHISKEY

PEPSI PRODUCTS, BOTTLED WATER AND ASSORTED MIXER

4 HOURS - INCLUDED IN PACKAGE
5 HOURS - ADDITIONAL \$5.00 PER GUEST

PREMIUM BAR

CHARDONNAY, WHITE ZINFANDEL, CABERNET SAUVIGNON, PINOT NOIR

BUD LIGHT, MICHELOB ULTRA, LABATT BLUE, YUENGLING, CORONA, STELLA ARTOIS

TITO'S VODKA, GREY GOOSE VODKA, 1800 SILVER TEQUILA, BACARDI RUM, CAPTAIN MORGAN SPICED RUM,

BOMBAY GIN, JOHNNIE WALKER RED SCOTCH, JACK DANIELS WHISKEY, WOODFORD RESERVE BOURBON

PEPSI PRODUCTS, BOTTLED WATER AND ASSORTED MIXER

4 HOURS - \$7.00 ADDITIONAL PER GUEST
5 HOURS - \$11.00 ADDITIONAL PER GUEST

WEDDING GUIDELINES

DEPOSIT: FULL RENTAL IS REQUIRED WITH A SIGNED CONTRACT TO CONFIRM THE SPACE FOR YOUR WEDDING RECEPTION. SIX (6) MONTHS PRIOR TO THE EVENT, 50% OF THE TOTAL ESTIMATED CHARGES ARE DUE. THIRTY (30) DAYS PRIOR TO THE EVENT, 100% OF THE ESTIMATED GUEST COUNT WILL BE DUE. FOURTEEN (14) DAYS PRIOR TO THE EVENT THE GUARANTEED ATTENDANCE IS DUE, AND THE ACCOUNT MUST BE PAID IN FULL AT THIS TIME.

MENU SELECTION: MENU'S MAY BE SELECTED AT ANY TIME DURING THE PLANNING PROCESS. YOUR CATERING MANAGER REQUIRES THAT ALL DETAILS MUST BE COMPLETED WITHIN SIXTY (60) DAYS PRIOR TO YOUR EVENT.

GUARANTEES: FOURTEEN (14) DAYS PRIOR, THE GUARANTEED ATTENDANCE IS DUE, YOU MAY INCREASE THE GUEST COUNT UNTIL FIVE (5) DAYS PRIOR, BUT YOU MAY NOT SUBTRACT AFTER THE FOURTEEN (14) DAY GUARANTEE.

CANCELLATION: REQUIRED DEPOSITS ARE NON-REFUNDABLE. IN THE EVENT OF CANCELLATION, A PENALTY FEE MAY BE APPLICABLE. THE SPECIFIC CANCELLATION TERMS WILL BE OUTLINED IN YOUR CONTRACT.

INSURANCE: ALL EVENTS REQUIRE PROOF OF LIABILITY INSURANCE ON FILE. THIS SERVICE CAN ALSO BE PROVIDED BY GLASS CITY CENTER.

EVENT TEARDOWN: ALL ITEMS AND DÉCOR FOR YOUR EVENT MUST BE REMOVED AT THE CONCLUSION OF THE EVENT UNLESS APPROVED BY YOUR EVENT COORDINATOR.

EVENT TIMELINES: ACCESS TO THE VENUE IS PERMITTED FROM 7:00 A.M. TO 12:00 A.M. ANY ADDITIONAL DAYS ARE SUBJECT TO AN ADDITIONAL FEE.

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, AND SERVICE CHARGE & RENTAL OF EQUIPMENT.

EXCLUSIVITY: AVI FOODSYSTEMS, INC. (AVI) AT THE GLASS CITY 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 & GUARANTEE POLICIES. AS THE EXCLUSIVE CATERER, ALL FOOD AND BEVERAGE INTENDED FOR CONSUMPTION WITHIN GLASS CITY CENTER IS TO BE PROVIDED BY AVI.