



SEAGATE CONVENTION CENTRE

**FRESH. CREATIVE. ATTENTIVE.**

*Catering Guide*



## **WELCOME!**

We are committed to using the freshest ingredients, prepared on-site at every event.

A passion for exceptional service and impeccable cuisine makes AVI Foodsystems at SeaGate Convention Centre and Huntington Center the premier choice for any event.

Our Catering Manager will work closely with you to plan every detail of your event, assuring it meets and exceeds your expectations.

We transform weddings, corporate events, cocktail parties and special events from common occasions into extraordinary, unique celebrations.

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 SeaGate Convention Centre and Huntington Center, we look forward to working together!



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# BREAKFAST



<b>CLASSIC CONTINENTAL BREAKFAST</b> Muffins, Breakfast Danish, Bagels, Mini Croissants, Butter, Cream Cheese and Fresh Fruit served with Juice, Coffee and Hot Tea	8.50 per person
<b>YOGURT PARFAIT BAR</b> Vanilla Yogurt, Granola, Almonds, Honey, Fresh Strawberries, Blueberries, Raspberries and Bananas. Served with Juice, Coffee, and Hot Tea	7.50 per person
<b>THE SEAGATE BREAKFAST</b> Scrambled Eggs, Breakfast Potatoes and your choice of Bacon or Sausage Links served with Fresh Fruit, Buttermilk Biscuits, Assorted Muffins, Butter, Juice, Coffee and Hot Tea	14.50 per person
<b>THE EXECUTIVE BREAKFAST</b> Scrambled Eggs, Breakfast Potatoes, Bacon, Sausage Links and French Toast with Maple Syrup served with Fresh Fruit, Buttermilk Biscuits, Assorted Muffins, Butter, Juice, Coffee and Hot Tea	16.75 per person
<b>DESIGNER OMELET STATION (CHEF REQUIRED)</b> Chef-prepared Omelets made to order with ingredient options including: Diced Ham, Chopped Bacon, Cheddar Cheese, Green and Red Peppers, Onions, Tomatoes, Mushrooms and Fresh Spinach Served with Breakfast Potatoes, your choice of Crisp Bacon or Sausage Links, Warm Buttermilk Biscuits, Butter, Fresh Fruit, Juice, Coffee and Hot Tea	19.95 per person
<b>BREAKFAST SANDWICHES</b> Fried Egg with choice of American or Cheddar Cheese and choice of Sausage, Canadian Bacon, Bacon or Roasted Vegetables served on a Bagel or an English Muffin	5.25 each
<b>BREAKFAST BURRITOS</b> Breakfast Burrito with Sausage, Scrambled Eggs, Cheddar Cheese, Breakfast Potatoes, Onions and Peppers served with Salsa	5.25 each





## À LA CARTE BREAKFAST

Granola Bars	1.25 each
Classic Yogurts (Blueberry, Strawberry, Raspberry)	1.50 each
Greek Yogurts	3.00 each
Yogurt Parfaits with Fresh Fruit and Granola	4.25 each
Seasonal Whole Fruit	1.75 each
Hard-Boiled Eggs	1.25 each
Seasonal Sliced Fruit Display	4.25 per person
Bagels with Cream Cheese	28.00 per dozen
Assorted Danish	28.00 per dozen
Mini Croissants	21.00 per dozen
Large Muffins (Chocolate/Chocolate Chip, Banana Nut, Blueberry)	28.00 per dozen
Donuts or Cinnamon Rolls	28.00 per dozen
Freshly Brewed Regular Coffee, Decaf Coffee or Hot Tea	25.00 per gallon
Fruit Juice (Cranberry, Orange or Apple)	20.00 per gallon



## GOURMET BOXED LUNCHES



### DESIGNED BY YOU BOXED LUNCH

11.75 per person

Boxed Lunches include your choice of Sandwich or Wrap; two Sides, Condiments, Plasticware, Napkin and a Cookie

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### SANDWICH OR WRAP BOXED LUNCH SELECTIONS

Designer Sandwich – choice of Bread, Croissant or Wrap with Turkey, Roast Beef, Ham or Chicken Salad and Cheddar, Swiss or Pepper Jack Cheese with Tomato and Lettuce

Classic Italian Submarine – Ham, Salami and Pepperoni with Provolone Cheese, Tomato, Lettuce, Red Onion, Banana Peppers and Italian Dressing on a French Roll

Chicken Caesar Wrap - Grilled Chicken, Romaine Lettuce, Grape Tomatoes, Caesar Dressing and Parmesan Cheese rolled in a Garlic Herb Tortilla

Turkey BLT Wrap – Smoked Turkey, Bacon, Shredded Lettuce and Cheddar Cheese with Tomato and Mayo rolled in a Honey Wheat Tortilla

Buffalo Chicken Wrap - Grilled Chicken tossed in Buffalo Sauce with Crisp Romaine Lettuce, Shredded Cheddar Cheese, Diced Tomato and Ranch Dressing, rolled in a Jalapeño Cheddar Tortilla

Vegetarian Wrap – Balsamic-glazed Portobello Mushrooms, Red Onion, Red Pepper, Carrot, Zucchini and Squash with Shredded Lettuce, Diced Tomato and Herb Cream Cheese, rolled in a Spinach Tortilla

Caprese Wrap – Marinated Tomatoes, Baby Spinach, Fresh Mozzarella Cheese and Basil Pesto Mayo rolled in a Tomato Herb Tortilla



### SIDE SELECTIONS

Italian Pasta Salad

Sour Cream and  
Dill Potato Salad

Fruit Salad

Apple

Banana

Macaroni Salad

Potato Chips

Pretzels



GOURMET  
BOXED  
LUNCHES

**SALAD BOXED LUNCH SELECTIONS**

13.50 per person

Boxed Lunches include Crunchy Breadsticks, Dressing, Plasticware and Napkins

**SALAD BOXED LUNCH SELECTIONS**

**Grilled Chicken Caesar Salad** – Marinated and Sliced Chicken Breast, Romaine Lettuce, House-made Croutons, Caesar Dressing and Shredded Parmesan Cheese

**Antipasti Salad** – Mixed Greens with Ham, Salami, Capicola Ham, Pepperoni, Provolone Cheese, Kalamata Olives, Cherry Tomatoes, Boiled Eggs and Italian Dressing

**Pecan Chicken Salad** – Chicken Breast, Candied Pecans, Mandarin Oranges, Sun-dried Cranberries, Crumbled Blue Cheese and Honey Poppy Seed or Raspberry Vinaigrette dressing

**Asian Chopped Salad** – Thai-roasted Chicken, Carrots, Peppers, Red Onions, Cabbage, Chow Mein Noodles, Mandarin Oranges, Sliced Almonds, Iceberg Lettuce and Asian Dressing

**Classic Cobb Salad** – Turkey, Bacon, Blue Cheese, Cheddar Cheese, Avocado, Hard-boiled Egg, Tomatoes, Mixed Greens and choice of Blue Cheese, Ranch or Balsamic Dressing

**Spinach and Bacon Salad** – Fresh Spinach, Crisp Bacon, Hard-boiled Egg, Red Onions, Feta Cheese, Candied Walnuts and Balsamic Dressing

**Buffalo Chicken Salad** – Grilled Chicken tossed in Buffalo Sauce over Crisp Romaine Lettuce with Shredded Cheddar Cheese, Diced Tomatoes, Diced Cucumbers and Ranch Dressing



## DELI BUFFET



Deli Buffets include Potato Chips, Gourmet Cookies and Brownies, Coffee, Iced Tea and Iced Water

DELI BUFFET

16.25 per person

DELI AND SOUP BUFFET

18.75 per person

Choose three Meats, three Cheeses and two Salads.

Meat choices: Roast Beef, Turkey, Ham, Salami, Corned Beef, Pastrami and Capicola Ham

Cheese choices: Cheddar, Swiss, Monterey Jack, Provolone and Colby

Salad choices: SeaGate House Salad with two Dressings, Italian Pasta Salad, Tortellini Ranch Salad,  
Sour Cream and Dill Potato Salad, Fruit Salad, Mediterranean Salad, Broccoli Raisin Salad

**SOUP SELECTIONS:** Loaded Potato, Chicken Noodle, Tomato Basil, Hearty Vegetable,  
Chili with Cheddar Cheese, Chicken Tortilla, Cream of Broccoli and Cream of Mushroom







## THEMED LUNCH BUFFETS

All Themed Lunch Buffets are served with Coffee, Iced Tea and Iced Water

### TACO AND FAJITA BUFFET

18.50 per person

Grilled Chicken Strips with Peppers, Onions, Seasoned Ground Beef, Refried Beans, Mexican Rice, Taco Shells, Flour Tortillas, Tortilla Chips, Diced Tomato, Diced Onion, Shredded Lettuce, Shredded Cheddar Cheese, Sliced Black Olives, Sour Cream, Guacamole and Salsa with Cinnamon Crisps for dessert

### BAKED POTATO AND CHILI BAR

14.75 per person

Baked Potatoes, Chili, Broccoli, Cheese Sauce, Cheddar Cheese, Bacon, Chives, Sour Cream and Whipped Butter with House Salad, two Dressings, Sweet Cornbread Muffins and Chocolate Chip Cookies

### ITALIAN BUFFET

17.50 per person

Chicken Parmesan, Penne Pasta with Marinara Sauce, Roasted Vegetable Medley, Caesar Salad, Garlic Bread Sticks and Tiramisu Squares

### BUCKEYE BURGER BUFFET

17.25 per person

Grilled Angus Beef Hamburgers, Lettuce, Tomato, Onion, American and Swiss Cheeses, Blue Cheese Crumbles, Bacon Strips, Sautéed Mushrooms, Dill Pickle Slices, Baked Beans, Vinaigrette Coleslaw, Cajun Potato Wedges and Assorted Fruit Pies  
*Add Chicken Breast or Brats*

2.50 per person

### SOUTHERN BUFFET

19.50 per person

Grilled Chicken, Barbecued Pulled Pork, Buns, Macaroni and Cheese, Corn on the Cob, Red Onion, Pickles, Cucumber and Tomato Salad, Sweet Cornbread Muffins, Butter and Warm Peach Cobbler with Whipped Cream

### MEDITERRANEAN GRILLE

18.75 per person

Fattoush Salad, Shish Tawook, Beef Kafta, Rice Pilaf, Sauteed Green Beans with Tomato and Garlic, Pita Wedges, Crispy Pita Chips and Rice Pudding

## BREAKS & SNACKS



<b>HEALTHY BREAK</b> Whole Fruit, Granola Bars and Vegetable Crudité with Ranch Dip	6.75 per person
<b>CHOCOLATE BREAK</b> Candy Bars, Cookies, Brownies and Chocolate Covered Pretzels	7.00 per person
<b>SALTY BREAK</b> Potato Chips with Onion Dip, Tortilla Chips with Salsa and Fresh Popcorn	6.00 per person
<b>ICE CREAM SOCIAL</b> Vanilla Ice Cream, Fresh Bananas, Strawberries, Maraschino Cherries, Rainbow Sprinkles, M&M's, Oreo Cookie Crumbs, Chopped Peanuts, Whipped Cream, Chocolate Sauce, Caramel Sauce and Strawberry Sauce	7.25 per person
<b>BUILD YOUR OWN STRAWBERRY SHORTCAKE</b> Fresh Marinated Strawberries, Shortcake and Fresh Whipped Cream	6.50 per person
<b>BUILD YOUR OWN BROWNIE DELIGHT</b> Freshly Baked Chocolate Brownie, French Vanilla Ice Cream, Hot Fudge, Chopped Peanuts with Fresh Whipped Cream and Maraschino Cherries	6.50 per person
<b>COOKIES AND MILK</b> Jumbo House-made Chocolate Chip Cookies with Ice Cold Milk	3.50 per person

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### À LA CARTE SNACKS

Individual Bags of Trail Mix and Peanuts	1.50 each
Yogurt Parfaits – Seasonal Berries, Yogurt and Crunchy Granola	4.25 each
Whole Fruit	1.75 each
Novelty Ice Cream Bars	3.00 each
Boxes of Popcorn	3.00 each
Baked Soft Hot Pretzels with Gourmet Mustard and Cheese Sauce	3.50 each
Chocolate or White Chocolate Dipped Strawberries	42.00 per dozen
Cookies <i>Chocolate Chip, M&amp;M, Double Chocolate, Oatmeal Raisin, Sugar, Macadamia Nut or Peanut Butter</i>	25.00 per dozen
Brownies, Carrot Cake Squares or Lemon Bars	25.00 per dozen
Rice Krispie Treats	25.00 per dozen

## HORS D'OEUVRES



### CHILLED HORS D'OEUVRES

Chilled Shrimp with Cocktail Sauce	2.00 each
Shrimp Shooters with Cocktail Sauce	2.25 each
Fresh Vegetable Shooters with Dill Ranch Dip	2.00 each
Marinated Asparagus wrapped in Prosciutto	2.50 each
Tomato, Basil, Parmesan Bruschetta	1.75 each
Olive Tapenade	1.75 each
Cherry Tomato stuffed with Crab Salad	3.00 each
Chicken Salad Phyllo Cup	2.00 each
Melon wrapped in Prosciutto	2.25 each
Mini Sandwiches (assorted)	2.25 each
Caprese Skewer	1.75 each
Deviled Egg	1.50 each
Endive with Gorgonzola Cheese, Candied Walnuts and a Balsamic Drizzle	2.50 each
Peppered Tenderloin Crostini with Horseradish Aioli	3.00 each
Brie and Orange Marmalade Croustade	2.50 each

### HOT HORS D'OEUVRES

Mini Quiche	1.50 each
Meatballs – Barbecued, Italian or Swedish	1.25 each
Hot or Mild Chicken Wings Teriyaki, Honey Barbecue or Garlic	2.00 each
Mini Chicken Kabobs	2.25 each
Chicken Satay	2.25 each
Spanakopita	1.50 each
Vegetarian Spring Rolls with Sweet and Sour Sauce	1.25 each
Pork Pot Stickers with Ponzu Sauce	1.75 each
Coconut Shrimp with Orange Marmalade Sauce	2.75 each
Andouille Sausage Mushroom Caps	2.50 each
Boursin Cheese Mushroom Caps	2.50 each
Beef Wellington	3.50 each
Scallops wrapped in Caramelized Bacon	2.50 each
Mini Crab Cake with Creole Mustard Sauce	2.50 each
Water Chestnuts wrapped in Caramelized Bacon	2.00 each
Artichokes wrapped in Caramelized Bacon	2.00 each
Chicken and Red Pepper Quesadilla	2.00 each
Potato Pancake with Crème Fraîche	2.00 each
Red Skin Potato with Cheddar Cheese, Chives and Sour Cream	1.75 each





# PLATTERS

<b>FRESH FRUIT TRAY</b>	4.75 per person
Honeydew, Cantaloupe, Pineapple, Strawberries, Grapes served with Marshmallow Cream Cheese Dip	
<b>FRESH VEGETABLE TRAY</b>	4.25 per person
Carrots, Celery, Cauliflower, Broccoli, Red, Yellow and Green Peppers, Tomatoes, Radishes and Cucumber served with Ranch Dill Dip	
<b>DOMESTIC AND INTERNATIONAL CHEESE TRAY</b>	5.00 per person
Assorted Imported and Domestic Cheeses served with Crackers and garnished with Grapes and Berries	
<b>ANTIPASTO PLATTER</b>	5.25 per person
Marinated Tomatoes, Artichoke Hearts, Roasted Red Peppers, Fresh Mozzarella Cheese, Provolone Cheese Cubes, Olives, Pepperoni, Salami and Capicola with Sliced Baguettes	
<b>GRILLED AND CHILLED MEAT PLATTER</b>	8.50 per person
Marinated, Grilled and Sliced Pesto Chicken Breast and Asian Flank Steak platter served with Artisan Rolls	
<b>HEIRLOOM TOMATO CAPRESE</b>	5.50 per person
Vine-ripened Tomatoes with Fresh Mozzarella and Fresh Basil drizzled with Extra Virgin Olive Oil	
<b>MEDITERRANEAN TRAY</b>	4.75 per person
Traditional, Roasted Red Pepper and Black Bean Hummus served with Pita Chips garnished with Roasted Red Peppers, Feta Cheese and Kalamata Olives	
<b>HOT SPINACH ARTICHOKE DIP WITH PITA CHIPS</b>	4.50 per person
<b>NINE LAYER DIP</b>	4.25 per person
Refried Beans, Guacamole, Salsa, Sour Cream, Shredded Lettuce, Cheddar Cheese, Olives and Tomatoes served with Corn Tortilla Chips	
<b>BAKED BRIE WHEEL</b>	68.00 each
Brie baked in Puff Pastry and drizzled with Honey and Peach Compote and served with Crackers	

## DINNER BUFFET



Dinner Buffets include two Entrées, choice of Salad, two Sides,  
Dessert, Rolls, Butter, Coffee, Iced Tea and Iced Water  
25.50 per person

### PASTA ENTRÉES:

Three Cheese Ravioli  
Eggplant Parmesan  
Pasta Primavera  
Lasagna  
Vegetable Lasagna  
Creamy Penne Pasta with Vegetables  
*(Bell Pepper, Asparagus and Mushrooms  
served with Gouda Cream Sauce)*  
Penne Pasta with Marinara Sauce  
Baked Ziti (with or without Ground Beef)

### CHICKEN ENTRÉES:

Lemon Chicken  
Chicken Parmesan  
Tuscan Grilled Chicken Breast  
Chicken Roma  
Rosemary Roasted Chicken  
Chicken Marsala  
Orange Chicken over Fried Rice  
Stuffed Chicken Breast  
*with Traditional Sage or Wild Rice Stuffing*  
Cajun Chicken with Peppers and Onions  
Fried Chicken

### PORK ENTRÉES:

Sliced Ham with Pineapple Glaze  
Oven-roasted Pork Loin with Apple Chutney  
Barbecue Pulled Pork

### BEEF ENTRÉES:

Meatloaf  
Beef Tips and Noodles  
Beef Stroganoff  
Barbecue Beef Brisket

### SIDES:

Roasted Red Skin Potatoes  
Potato Trio – Yukon Gold, Red and Sweet  
Asiago Scalloped Potatoes  
Roasted Garlic Mashed Potatoes  
*with Parmesan Cheese*  
Mashed Yukon Potatoes  
Baked Potato with Butter and Sour Cream  
Baked Sweet Potato with Cinnamon Honey Butter  
Macaroni and Cheese  
Seasoned Wild Rice Pilaf  
Steamed Broccoli  
Fresh Green Beans  
Buttered Corn  
Candied Baby Carrots  
Brussels Sprouts  
Roasted Vegetable Medley  
Steamed Broccoli, Cauliflower and Carrots  
Peas and Pearl Onions  
Country Style Green Beans



SERVED  
DINNER

Served Dinners include choice of Salad, two Sides, Dessert, Rolls, Butter,  
Coffee, Iced Tea and Iced Water

<b>FILET MIGNON</b> 8 oz. Center Cut Filet of Beef grilled and served with a Red Wine Demi-glace	45.50 per person
<b>ROASTED PRIME RIB OF BEEF AU JUS</b> Slow-roasted to medium doneness; served with Horseradish Sauce	37.95 per person
<b>CHICKEN ROMA</b> Chicken Breast stuffed with Spinach, Mushrooms, Pine Nuts and Mozzarella Cheese and served in a Sun-dried Tomato Cream Sauce	28.50 per person
<b>CHICKEN MUSHROOM DELUXE</b> Chicken Breast stuffed with Mushrooms, Gouda Cheese and Dijon Mustard; served in a White Wine Cream Sauce	28.50 per person
<b>CHICKEN FONTINA</b> Herb Encrusted Chicken Breast with Diced Tomatoes, Scallions, Chipotle Butter Sauce Topped with Fontina Cheese	26.25 per person
<b>CHICKEN MEDITERRANEAN</b> Sautéed with Artichoke, Sun-dried Tomatoes, Kalamata Olive Relish, Feta Crumbles with Lemon Beurre Blanc	28.25 per person
<b>CHICKEN MARSALA</b> Sautéed Chicken Breast with Marsala Wine Sauce and Mushrooms	26.50 per person
<b>STUFFED CHICKEN BREAST</b> Choice of Wild Rice Blend or Sage Stuffing served with Supreme Sauce	26.50 per person
<b>PARMESAN CRUSTED CANADIAN WHITEFISH</b> Broiled to perfection and served with Lemon Wedges and Tartar Sauce	34.95 per person
<b>STUFFED PORTOBELLO</b> Mushroom filled with Spinach and Cheese Mousse and Red Pepper Cream Sauce served with Roasted Vegetables	26.75 per person
<b>ROASTED ROMA TOMATO TART</b> Phyllo Shell filled with Roma Tomatoes, Fresh Mozzarella and Basil	25.75 per person
<b>ROASTED PORK LOIN</b> Stuffed with Apple Walnut Dressing. Topped with Apple Cinnamon Glaze	29.00 per person



## SALADS & DESSERTS



### SALADS

**SeaGate House Salad** - Chopped Crisp Iceberg and Romaine Lettuces, Diced Cucumber, Tomato, shredded Three Cheese Blend and Seasoned Croutons served with choice of Dressing

**Caesar Salad** - Chopped Crisp Romaine, Herb Croutons, Cherry Tomatoes and Grated Parmesan Cheese served with Caesar Dressings

**Betty's Salad** - Fresh Baby Spinach and Romaine Lettuce, Bean Sprouts, Chopped Egg and Bacon Pieces served with Betty's Dressing

**Michigan Salad** - Mixed Greens, Dried Michigan Cherries, Red Onion and Feta Crumbles served with Raspberry Vinaigrette Dressing

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### CAKES

Carrot Cake  
Chocolate Cake  
Double Chocolate Cake  
German Chocolate Cake  
Lemon Cream Cake  
New York Style Cheesecake

### PIES/COBBLERS

Smith Apple Pie  
Pecan Pie  
Pumpkin Pie  
Peach Cobbler

### SPECIALTIES ADD 2.00

Black Forest Torte  
Bavarian Apple Tart  
Tiramisu  
White Chocolate Raspberry Torte  
Seven Layer Tuxedo Torte



## DINNER STATIONS



Pricing based on a minimum of three stations

<b>CARVING STATION</b>	13.75 per person
Choice of two: Smoked Virginia Ham with Bourbon Glaze, Herb Crusted Top Round of Beef, Roasted Pork Loin, Oven-roasted Turkey Breast, Cilantro Lime Turkey or Cajun Rubbed Turkey served with Petite Artisan Rolls and Condiments	
<b>FRESH FARMERS MARKET</b>	8.50 per person
Display of Crudit� with Ranch Dip, Spinach Artichoke Dip with warm Sliced Baguettes, Assorted Cheese Display garnished with Whole Pears, Apples, Red and Green Grapes with Crackers and Wafers	
<b>SLIDERS STATION</b>	10.50 per person
Beef Sliders, Mini Brioche Rolls, Saut�ed Onions and Mushrooms, Lettuce, Tomato, American and Swiss Cheeses, Feta and Blue Cheese Crumbles, Dill Pickle Slices, Onion, Ketchup, Mustard and Mayonnaise, Homestyle Potato Salad, Creamy Coleslaw and Homemade Potato Chips	
<b>SANTA FE STATION</b>	11.50 per person
Seasoned Fajita Chicken Strips, Saut�ed Peppers and Onions, Seasoned Ground Beef, Flour Tortillas and Hard Shell Tacos, Shredded Cheese, Diced Tomato, Shredded Lettuce, Diced Onion, Sliced Olives, Sour Cream, Guacamole, Spanish Rice, Refried Beans, Salsa, Tortilla Chips and Cinnamon Crisps	
<b>POTATO AND SWEET POTATO BAR</b>	9.75 per person
Mashed Yukon Gold Potatoes and Mashed Sweet Potatoes with savory and sweet toppings including Cheddar Cheese, Blue Cheese, Charred Corn and Black Beans, Bacon Bits, Chives, Sour Cream, Whipped Butter, Fresh Pesto, Steamed Broccoli, Cracked Black Pepper, Fried Onion Straws, Brown Sugar, Cinnamon, Marshmallows, Candied Pecans, Cinnamon Butter and Honey Orange Butter	
<b>MACARONI AND CHEESE STATION</b>	9.75 per person
Creamy Macaroni and Cheese with toppings including Crumbled Ground Sausage, Chives, Diced Tomato, Red and Green Pepper, Black Olives, Bacon Bits, Cracked Black Pepper, Diced Grilled Chicken, Shredded Pepper Jack Cheese and Shredded Cheddar Cheese	
<b>CLASSIC QUESADILLA STATION</b>	9.95 per person
Flour Tortillas stuffed with Monterey Jack and Cheddar Cheeses, Pepper, Onion and Sliced Grilled Chicken, each made to order and served with Fresh Salsa, Sour Cream and Guacamole	



# BEVERAGES

Coffee (Regular or Decaf)	25.00 per gallon
Hot Tea	25.00 per gallon
Hot Chocolate	25.00 per gallon
Iced Tea	20.00 per gallon
Lemonade	20.00 per gallon
Fruit Punch	20.00 per gallon
Strawberry Lemonade	22.00 per gallon
Apple Cider (seasonal)	22.00 per gallon
Canned Pepsi Products	2.25 each
Bottled 10 oz. Spring Water	1.75 each
Bottled 20 oz. Aquafina Water	3.00 each
Bottled Juice (Apple, Cranberry and Orange)	2.25 each

**DELUXE COFFEE STATION** 4.25 per person  
 Regular Coffee, Decaf Coffee, Assorted Flavors of Syrups, Shaved Chocolate, Lemon and Orange Zest, Cinnamon Sticks and Whipped Cream

**HOT COCOA STATION** 3.25 per person  
 Milk Chocolate Cocoa served with Dark Chocolate Shavings, Cinnamon Sticks, Whipped Cream and Marshmallows



# SPIRITS



## HOSTED BAR

### PREMIUM BRANDS

1 HOUR	2 HOURS	3 HOURS	4 HOURS
11.25	13.00	15.50	17.50

### DELUXE BRANDS

1 HOUR	2 HOURS	3 HOURS	4 HOURS
13.00	14.75	17.00	19.50

Hosted Bar: The host pays for all beverages consumed. Above prices are per guest. A complimentary bartender is provided for every 100 guests. Additional bartenders may be requested at \$18 per hour labor charge.

Hosted Bar pricing based on minimum guest count of 50.

\*\* Cordials and cognac available upon request at additional charges

## CASH BAR

### PREMIUM BRANDS

DOMESTIC BEER	IMPORTED BEER	WINE	MIXED DRINK	MARTINI/MANHATTAN	SODA
4.00	5.00	6.00	6.00	8.00	2.00

### DELUXE BRANDS

DOMESTIC BEER	IMPORTED BEER	WINE	MIXED DRINK	MARTINI/MANHATTAN	SODA
4.00	5.00	7.00	6.00 - 9.00	8.00 - 12.00	2.00

\*\* Cordials and cognac available upon request at additional charges

Cash Bar: Individual guests pay for all beverages consumed with cash. A bartender fee of \$18 per bartender per hour will be applied to all cash bars. One (1) bartender is recommended for every 75 - 100 guests.

Ohio state Law prohibits the serving of alcoholic beverages to patrons under the age of 21. No alcoholic beverages may be brought for consumption into the SeaGate Convention Centre or Huntington Center

### PREMIUM BRANDS

- Bottled Budweiser and Bud Light
- Imported Beer
- O'Douls
- Premium Brand Wine
- Absolut Vodka
- Tanqueray Gin
- Bacardi Rum
- Captain Morgan Rum
- Canadian Club Whiskey
- Dewars Scotch
- Jim Beam Bourbon
- Jose Cuervo Tequila
- Peachtree Peach Schnapps
- Kahlua

### DELUXE BRANDS

- Bottled Budweiser and Bud Light
- Imported Beer
- O'Douls
- Deluxe Brand Wine
- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi Rum
- Captain Morgan Rum
- Crown Royal Whiskey
- Chivas Regal Scotch
- Jack Daniel's
- Maker's Mark Bourbon
- 1800 Silver Tequila
- Peachtree Peach Schnapps
- Kahlua

Please offer your suggestions on brands you would like to see available and we will do our best to accommodate your needs.



## ORDERING GUIDELINES

**We're here to serve you. Our office hours are Monday - Friday 8:00 AM - 5:00 PM.**

### EXCLUSIVITY

AVI Foodsystems, Inc. (AVI) at the SeaGate Convention Centre & 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 SeaGate Centre 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 ten 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. Please note that all prices indicated on our Catering Menu are based on a twenty-five (25) person minimum.

### 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 three (3) days prior to your event. If guaranteed attendance is not received within the three (3) 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. On the day of the event, we will be prepared to serve three percent (3%) over the guaranteed attendance (up to a maximum of 30 additional guests). 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

Linens for buffets and guest tables are provided for all meal functions. We have a wide variety of standard linen colors to choose from; your Catering Sales Professional will work with you to select the appropriate colors and sizes for your event. Several custom linen options are available at an additional cost.

### 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 19% will be applied to all food and beverage charges. Sales tax of 7.25% 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.

