



TERRA STATE COMMUNITY COLLEGE

#CATERING BY AVI FRESH

@TERRA STATE

FOOD
.....
RULES





#FRESHBUILT

TERRA STATE COMMUNITY COLLEGE CATERING CONTRACT

The Ronald L. Neeley Conference & Hospitality Center reserves the right to inspect and approve all functions being held at our facility. Food and non-alcoholic beverages may be provided by the Neeley Center catering staff, or one of our pre-qualified caterers (with the exception of cakes). Please be aware there is a \$1.00 per person surcharge if a pre-qualified caterer is used. For internal catering, the final guaranteed guest count must be submitted to the Conference Center staff seven (7) days prior to the event. Guests are responsible and will be billed for the guaranteed count and any additional increases. Any food remaining that hasn't left the kitchen will be packaged for the guest to take with them. All food and rental fees are subject to 18% production charge and sales tax. Payment may be made by check, cash, or credit card. Tax exempt groups must provide a copy of a tax exemption form in order to be exempt.

All alcoholic beverage sales and services must be provided by the Neeley Center pursuant to Ohio Liquor Control Board. The full alcohol policy is provided in the contract.

Decorations, exhibits, displays and equipment must be removed immediately following an event unless prior arrangements with the Banquet Manager have been made. Entertainment is the sole responsibility of the function host. Final arrangements for setup will be arranged with a member of the Neeley Center team at least two (2) weeks prior to the event. All functions and entertainment must end by 11:00 p.m.

All menus are due 10 days prior to your event. Final counts need to be given no later than 72 hours prior to your event. A 15% Service Fee will be added to all counts added after 72 hours.

All non-campus related events will be charged a 15% Service Charge and you are required to provide a credit card number to secure your event.

For all non-campus related events, we require a 72 hour notice of cancellation unless it is based on inclement weather. If a cancellation is made after the deadline your group will be responsible for all costs incurred prior to the cancellation.

Food, beverage and serving equipment may not be removed from any event. AVI Foodsystems adheres to the Ohio State Health Department Code regarding the Sanitary and responsible service of foods, and cannot accept the liability for food not properly handled when removed from a function. Therefore, food shall not be permitted to be removed from any function.

GLUTEN SENSITIVE AND ALLERGEN DISCLAIMER

Gluten Sensitive items in the same kitchen as other allergens. Although we take careful measures to avoid cross-contamination, we do not have a certified Gluten Sensitive kitchen and AVI is not liable for any illness associated with our Gluten Sensitive offerings. Please inquire about making selections with any allergy requirements before placing your order.

*Gluten Sensitive and Vegetarian options are available upon request.

Emily Riehle
Manager of Conference and Event Services
419-559-2263
eriehle01@terra.edu

Dusti Minier
Catering Supervisor
419-680-6871
dminier01@terra.edu

#COCKTAILS



Bar Packages

There are 3 types of standard bar options available, and we can put together a combination as well. Bartenders are \$25 per hour each and one (1) bartender is required for every 75 guests. State approved ID is required for sales.

Call Brands:

Absolut Vodka	Bacardi Rum	Tangueray Dry Gin	Jose Cuervo Tequila
Kahlua	Amaretto	Canadian Club Whiskey	Jack Daniels Whiskey
Captain Morgan	Triple Sec		

Premium Brands:

Maker's Mark Bourbon Whiskey	Grey Goose Vodka	Jose Cuervo Tequila
Captain Morgan Spiced Rum	Bacardi Silver Rum	Kahlua
Dewar's White Label Scotch	Amaretto Di Saronno	Triple Sec
Crown Royal Canadian Whiskey		

House Beers:

Bud Light	Coors Light	Miller Lite	Yuengling	Michelob Ultra
-----------	-------------	-------------	-----------	----------------

House Wines:

Cabernet Sauvignon	Merlot	Pinot Noir	Chardonnay	White Zinfandel
Moscato	Pinot Grigio			

All bar packages include soda, juices and mixes, glassware/plastic ware, bar fruit, cocktail napkins, and toast for bridal party.

Option 1 –Fully Hosted Bar. This covers your bartender(s) fee, and the cost of the alcohol for 4 hours for all attendees over the age of 21. The bar can remain open for an additional \$3 per attendee, per hour not to exceed five hours total. All monies for this option must be paid at least two weeks in advance. All guests drink for free, and you know the final cost ahead of time.

Beer, Wine, and Soda:

Call Brand Liquor, Beer, Wine, and Soda:

Premium Brand Liquor, Beer, Wine, and Soda:

Option 2 –Consumption Bar. The bartender(s) are paid at the rate of \$25 per bartender per hour, and a 15% gratuity. The drinks distributed will be tracked by the bartenders and charged back to the client (via a valid Credit Card on file) at the rate of \$4 House Beer, \$6 Domestic Beer, \$5 House Wine, \$6 Call Brand Mixed Drink, \$8.00 Premium Brand Mixed Drink, .75 Soda, & \$1.50 Bottled Water. All guests drink for free, but the final cost is dependent on the amount of alcohol served.

Option 3 –Cash Bar. The bartender(s) are paid at the rate of \$25 per bartender per hour. The drinks at the aforementioned rates will be charged to the guests. Client is responsible for the bartender fee alone.

We will be happy to provide specialty packages/drinks upon request to the manager.

No outside alcoholic beverages may be brought into the Neeley Center or any other location on campus. Any outside beverages will be confiscated. All private function bars will close promptly ½ hour prior to the end of the event not to exceed 10:30 p.m. Any person passing alcohol to minors and/or intoxicated individuals may be removed from the premises. The Neeley Center reserves the right to refuse service to anyone that cannot produce a valid state ID. Bartenders will also refuse service to anyone visibly intoxicated. Function hosts are responsible for the actions of their guests. The Neeley Center reserves the right to deny alcoholic beverage service to any individuals or group in violation of any of our policies, without customer consent or recourse.

All beverages are subject to sales tax.



#BREAKFAST

Breakfast

Prices per guest

Continental Breakfast

Assorted Muffins, Danish, Bagels, Croissants, Butter, Cream Cheese and Fresh Fruit
Served with Juice, Coffee, and Assorted Hot Teas

Yogurt Parfait Bar

Strawberry, Blueberry, and Vanilla Yogurt served alongside Granola, Almonds, Honey and Assorted Fresh Berries. Served with Juice, Coffee, and Assorted Hot Teas

The Neeley Breakfast

Scrambled Eggs, Potato O'Brien, and your choice of Bacon or Sausage Links. Served With Fresh Fruit, Buttermilk Biscuits, Assorted Muffins, Butter, Juice, Coffee, and Assorted Hot Teas

The Executive Breakfast

Scrambled Eggs, Hashbrowns, Bacon, Sausage Links, and Pancakes with Maple Syrup. Served With Fresh Fruit, Buttermilk Biscuits, Assorted Danish, Butter, Juice, Coffee and Assorted Hot Teas

A La Carte

Prices per guest, unless noted

Granola Bars

Assorted Bagels with Cream Cheese

Assorted Danish

Assorted Muffins

Assorted Doughnuts

Yogurt Parfaits with Granola and Fresh Fruit

Seasonal Sliced Fruit Display

Freshly Brewed Coffee, Decaf or Hot Tea

Fruit Juice (Cran-Grape, Orange, or Apple)

GREAT
.....
START



#LUNCHTASTIC



Lunch Buffets

Minimum of 15 guests required

All lunch buffets are served with Coffee, Water and Lemonade

Taco Bar

Seasoned Ground Beef, Seasoned Shredded Chicken, Black Beans, Spanish Rice, Taco Shells, Flour Tortillas, Tortilla Chips, Diced Tomato, Diced Onion, Shredded Lettuce, Shredded Cheese, Sour Cream, Guacamole and Salsa with Cinnamon Churros for dessert

Baked Potato and Chili Bar

Baked Idaho Potatoes, Housemade Chili, Shredded Cheese, Diced Onion, Diced Tomato, Jalapenos, Sour Cream, Butter, Chives and Bacon Bits with Cornbread Muffins and Assorted Cookies for dessert

Taste of Italy Bar

Grilled Chicken Strips

Choice of 2 Sauces: Bolognese, Alfredo, Marinara, Creamy Pesto

Choice of 2 Pastas: Penne, Linguine, Fettuccini, Cavatappi

Served with Caesar Salad, Shredded Parmesan, Garlic Breadsticks and Mini Cannoli for dessert

Burger Bar

Grilled Angus Beef Burgers, Leaf Lettuce, Tomatoes, Onion, Pickles, Bacon, American, Swiss and Cheddar Cheese with Buns, Condiments, Coleslaw, French Fries, Assorted Cookies and Brownies for dessert And Chicken Breasts

Southern BBQ Bar

BBQ Chicken, Pulled Pork, Smoked Gouda Mac & Cheese, Baked Beans, Corn Cobettes, Buns and Pickles with Panzanella Salad, Cornbread Muffins, Butter and Blueberry-Peach Cobbler for dessert

Deli & Soup Buffet

Minimum of 10 guests required

Buffet includes Assorted Breads, Cookies and Brownies, Coffee, Water and Lemonade

Your Choice of: 3 Meats, 3 Cheeses, 1 Salad and 1 Soup

Meat Selections

Roast Beef	Turkey
Ham	Salami
Pastrami	Capicola Ham

Cheese Selections

Cheddar	Swiss
Pepperjack	Provolone
American	

Salad Selections

House Salad with 2 Dressings
Caesar Salad
Greek Salad
Pasta Salad
Potato Salad
Fruit Salad

Soup Selections

Chili
Tomato-Basil
Grilled Cheese Tomato Soup
Chicken Noodle
Hearty Vegetable



The background of the entire page is a close-up photograph of a large sandwich made with whole-grain bread, filled with lettuce, tomato, red onion, and meat. A green cloth is visible at the bottom. In the upper left, there is a circular inset showing a close-up of a wrap filled with lettuce, tomato, cucumber, and meat. An orange banner with a dotted border is positioned over the wrap.

#WRAPITUP

NEED IT TO GO...#BOXITUP

SANDWICH OR WRAP BOXED LUNCH

Choice of any Sandwich or Wrap, Side Salad, Seasonal Fruit,
Bag of Chips, Two Fresh Baked Cookies, Condiments and Serviceware

SANDWICHES AND WRAPS

AVI Fresh Boxed Lunch

Boxed Lunches include your choice of Ciabatta Roll, Spinach Wrap or Garlic-Herb Wrap; Pasta Salad, Potato Chips, Condiments, Plasticware, Napkin and Cookie

*Make it Gluten Free with a Lettuce Wrap!



Sandwich or Wrap Selections

Italian

Ham, Salami and Pepperoni with Provolone Cheese, Tomato, Lettuce, Red Onion, Banana Peppers and Italian Dressing

Turkey Cheddar Club

Smoked Turkey, Bacon and Cheddar Cheese with Lettuce and Tomato

Ham & Swiss

A classic Ham and Swiss Cheese with Lettuce and Tomato

Vegetarian

Marinated and Grilled Portabella Mushroom, Mozzarella Cheese, Roasted Red Peppers and Red Onion with Tomato-Garlic Pesto, Lettuce and Tomato

Chicken Caesar

Marinated and Grilled Chicken Breast, Romaine Lettuce, and Shredded Parmesan Cheese tossed in creamy Caesar Dressing

Smoked Chicken Salad

Marinated and Grilled Chicken Breast, Roasted Red Peppers, Red Onion and Celery tossed in Smoked Mayo with Lettuce and Tomato

Need something more portable...

make it a wrap





#SNACKATTACK

Starters

Bruschetta Roma

Tomato, Basil, and Parmesan Cheese perched on top of an herb-toasted baguette

Mini Quiche

Assortment of Lorraine, Garden Vegetable, Broccoli & Cheese, and Three Cheese

Bacon Wrapped Water Chestnuts

Mini Beef Wellington

Spanakopita

Served with Dill Sauce

Chicken Satay

Marinated and grilled, served with a Teriyaki Sauce

Vegetable Spring Rolls

Served with a Sweet Thai Chili Sauce

Pepperoni Wontons

Mozzarella Cheese and Pepperoni wrapped in a wonton and served with Marinara

BBQ Meatballs

Chicken Chunks

Lightly breaded Chicken Breasts, cut and served with BBQ, Ranch, and Buffalo sauce

Chicken Wings

Served with BBQ, Ranch and Buffalo Sauce

Boursin Cheese Mushroom Caps

Large Button Mushrooms stuffed with Boursin Cheese and toasted

Caprese Skewers

Marinated Tomato, Fresh Mozzarella and Basil drizzled with Balsamic glaze

Portabella/Brie Crostini

Marinated and grilled Portabella Mushroom, topped with Brie Cheese and perched on top of an herb-toasted baguette

Pork Potstickers

Pan Seared Potstickers served with Ponzu Sauce

.....
ANY
OCCASION
.....





#BESTBUFFETS

Dinner Buffets

Dinner Buffet

Dinner Buffet includes choice of 2 entrees, 2 sides,
1 dessert, House Salad with 2 Dressings, Rolls,
Butter, Coffee, Water and Lemonade

Pasta Entrees

Eggplant Parmesan
Lasagna
Vegetable Lasagna
Creamy Penne with Vegetables
Baked Ziti

Chicken Entrees

Grilled Chicken
Tuscan Chicken
Lemon Chicken
BBQ Chicken

Pork Entrees

Honey-Glazed Ham
Chili-Rubbed Pork Loin
Pulled Pork

Beef Entrees

Meatloaf
Pot Roast
Beef Bourguignon

Sides

Roasted Redskins
Roasted Garlic Mashed Potatoes
Roasted Fingerling Potatoes
Mashed Sweet Potatoes
Roasted Brussel Sprouts
Red Beans & Rice

Steamed Broccoli
Fresh Green Beans
Buttered Corn
Rice Pilaf
Zucchini & Squash
Vegetable Medley

Desserts

Assorted Cookies
Dutch Apple Pie
Pumpkin Pie

Brownies
Carrot Cake





#SCRATCHMADE

Served Entrées

Minimum of 30 guest required

Served with choice of Salad, Two Sides, Dessert, Rolls, Butter, Coffee, Iced Water and Lemonade

Beef Tenderloin

6 oz. Marinated Tenderloin, Chef carved and Roasted to Medium doneness. Served with Demi Glace

Beef Shortrib

6 oz. Red Wine Glazed Beef Shortrib, braised to complete tenderness. Served with Red Wine Demi Glace

Prime Rib

8 oz. Herb Roasted Rib of Beef to Medium doneness. Chef carved and served with Au Jus

Charred Flank

8 oz. Chimichurri Marinated Flank Steak, charred and sliced thinly. Topped with Chimichurri

Grilled Tuscan Chicken

5 oz. Marinated Chicken Breast, Chargrilled and topped with a rustic Tomato-Basil Garlic Sauce

Chicken Roma

6 oz. Chicken Breast, stuffed with Fresh Mozzarella, Spinach and Mushrooms. Lightly crusted with Italian Breadcrumbs and topped with Sun-dried Tomato Cream Sauce

Airline Chicken Breast

8 oz. Airline Chicken Breast, herb roasted and served with White Wine Veloute Sauce

Chicken Fontina

6oz. Chicken Breast, stuffed with Prosciutto and Fontina Cheese. Lightly crusted with Italian Breadcrumbs and served with Dijon-Mushroom Cream Sauce

Citrus-Glazed Roasted Pork

6 oz. Marinated and Roasted Pork Loin, Chef carved and served with Citrus-Soy Glaze

Ancho Bone-In Pork Chop

5oz. Bone-in Pork Chop, rubbed with Ancho Chili and grilled to perfection. Served with Raspberry Glaze

Grilled Salmon

5 oz. Salmon Fillet, Chef carved and grilled. Served with Garlic-Lemon Butter Sauce

Blackened Walleye

5 oz. Blackened Walleye Fillet, Chef carved and served with Mango Salsa

Fire Roasted Roma Tart

Flaky Tart Shell, stuffed with Fire Roasted Roma Tomatoes, Fresh Mozzarella, Roasted Garlic and Fresh Basil

Salads

House Salad- Spring Mix Lettuce, Grape Tomato, Cucumber, Shredded Carrot, Shredded Cheese and Crouton. Served with choice of Ranch or Balsamic Vinaigrette

Caesar Salad- Crisp Romaine Lettuce, Shredded Parmesan and Croutons tossed in Creamy Caesar Dressing

Michigan Salad- Spring Mix Lettuce, Dried Cherries, Red Onion and Feta Cheese. Served with Raspberry Vinaigrette

Roasted Beet Salad- Arugula, Roasted Red Beets and Goat Cheese topped with Trail Mix and served with Citrus Vinaigrette

Sides

Grilled Asparagus

Haricot Verts

Sauteed Bok Choy

Garlic Broccolini

Roasted Baby Carrots

Braised Leeks

Shitake Mushroom Ragout

Whipped Potato w/Parmesan

Roasted Butternut Squash

Herbed Basmati Rice

Mushroom Risotto

Israeli Couscous

Toasted Quinoa

Roasted Redskin Potato

Roasted Fingerling Potato

Snow Peas

Whipped Sweet Potato

Classic Rice Pilaf

Dessert

Tiramisu

Pina Colada Cake

NY Style Cheesecake

Lemon-Berry Mascarpone Cake

Chocolate Toffee Mousse Cake

Carrot Cake

Fudge Lava Cake



#SWEETTOOTH

Desserts & Snacks

Gardetto's Snack Mix

Traditional Chex Mix

Individual Bag of Chips(Baked Lays and Kettle Cooked)

Goldfish Crackers

Tiny Pretzel Twists

White Cheddar Popcorn

Kingsize Soft Pretzel with Cheese Sauce

Assorted Dessert Bars

Chocolate Raspberry, Lemon, Pecan and Meltaway

Assorted Cookies

Double Chocolate, Chocolate Chip, Oatmeal Raisin, Carnival and White Chocolate Macadamia

Carrot Cake Bars

Brownie Bars

Assorted Mini Royal Cheesecakes

Chocolate Cappuccino, Silk Tuxedo, Vanilla, Chocolate Chip, Lemon, Raspberry and Amaretto Almond

Pina Colada Cake

Chocolate Toffee Mousse Cake with Kahlua

Ultimate Chocolate Mousse Cake

Lemon Berry Cream Mascarpone Cake

NY Style Cheesecake

SWEET
.....
DELICIOUS





#PARTY

PLATTERS & DISPLAYS

Jumbo Shrimp Cocktail

Beer poached Shrimp served with Lemon wedges and Cocktail Sauce

Fresh Fruit Display

Seasonal Fresh Fruit sliced and displayed

Vegetable Crudite Display

Assorted Vegetable cut and displayed, served with Sriracha Ranch dip

Domestic & Imported Cheese Display

Assorted Cheese, hand cut and displayed, served with Grapes and Assorted Crackers

Grilled Vegetable Display

Assorted Fresh Vegetables, seasoned & grilled. Drizzled with Balsamic Glaze

Spinach Artichoke Dip

Housemade Dip served with Tortilla Chips

Buffalo Chicken Dip

Shredded Chicken, Cream Cheese, Buffalo Sauce and Shredded Cheddar. Served with Tortilla Chips

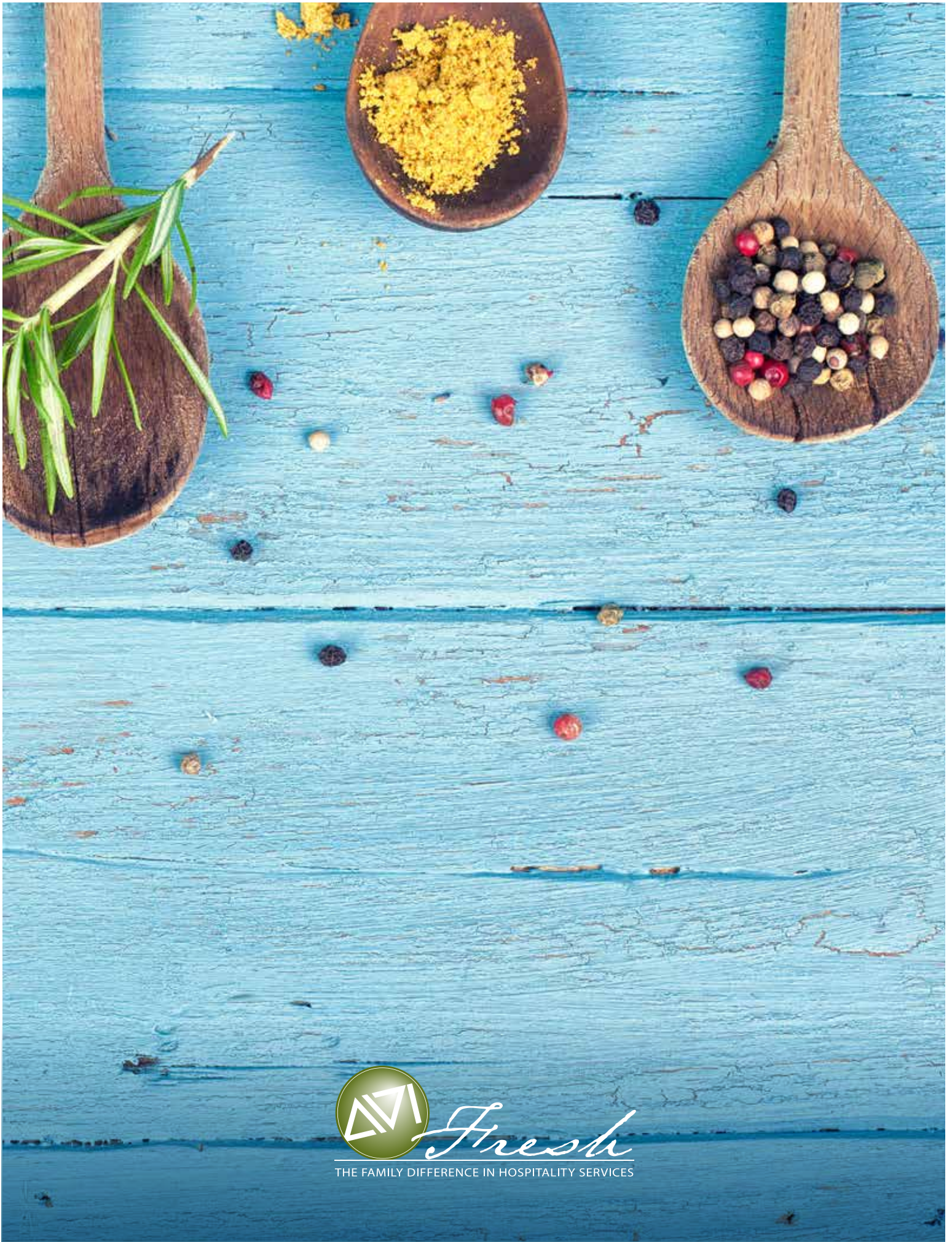
Baked Brie Wheel

Brie Cheese Wheel topped with a mixed berry chutney, wrapped in puff pastry and Served with Assorted Crackers





#GREATEVENT



Fresh

THE FAMILY DIFFERENCE IN HOSPITALITY SERVICES