Make a wish...
**General Information**
We are delighted to present you with our AVI Foodsystems catering 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. You are not restricted to the selections on this menu and we welcome the opportunity to work with you on a special creation. All pricing includes linens, choice of china or upscale disposable, and labor charges if your event is located in the McGregor Memorial Center or the Alumni House.

**Event Staffing**
Our Catering Director and Event Planners will help you determine staffing needs based on the size of your group, menu, style of service, and the logistics of the space. Staffing for events is charged on an hourly basis for actual hours worked with a four-hour minimum. We estimate two-hour set up and two-hour breakdown. The rate for attendants is $30 per hour, per service person, based on actual hours worked on all events not held in McGregor Conference Center and Alumni House. If a chef is required or requested there is a $50 per hour charge at a minimum of 2 hours.

**China or Paper**
Prices include upscale disposable with each event that is not located at McGregor Center. If china is requested there is a cost of $2.50 per person for basic white. If you want something different the price will vary.

**Menu and Event Planning**
To ensure proper staffing, ordering, and quality standards for our clients, catering requests should be made 72 business hours prior to your event. You are welcome to choose a split menu choice, but the higher priced entrée will prevail. We will also need your final selections and guest count 72 hours prior to your event.

**Last Minute Requests**
Any requests that are less than 4 hours before the event will incur an additional charge of 20% of the total invoice.

**Delivery Service**
Standard deliveries and pick-ups are set up at your convenience. Unless requested service staff will not remain at the event. Delivery charge is $25 or 5 percent of the total whichever is higher.

**Contact Information**
Office hours are 8:00 a.m. to 4:30 p.m.
Phone Number is (313) 577-2400

Additional Policies and Procedures are located on the back pages of the Catering manual.
Beverages

Freshly Brewed Coffee, Decaf Coffee, Assorted Teas
Includes creamers, assorted sweeteners, honey, lemons
$1.25 (per person)

Cambro of Coffee
Regular or decaf coffee that serves 80 – 8oz cups and
includes creamers, assorted sweeteners
$60.00

Assorted Sodas
Includes an assortment of Pepsi products, bottled water
$1.25 (each)

Assorted Gatorade, Perrier Water
$2.00 (each)

Assorted Bottled Juices
$1.25 (each)

Iced Tea, Fruit Punch or Lemonade
$28.00 per gallon (serves 20 guest)
Breakfast Buffets
Each Buffet Includes
Fresh brewed regular & decaf coffee, herbal teas, assorted bottled juices with lemon juice, honey, creamers, and assorted sweeteners

Morning Express
Assorted muffins, bagels, Danish, doughnuts served with cream cheeses, jams, butter
$4.95 per person

Executive Continental
Fresh muffins, bagels, scones, Danish, muffin breads, fresh seasonal fruit platter, jams, butter, cream cheeses
$5.95 per person

Anthony Wayne Continental
Fresh muffins, scones, Danish, doughnuts, bagels, fresh fruit display, croissants, yogurt, jams, butter, cream cheeses, cereal, milk
$8.25 per person

All-American Buffet
Fresh scrambled eggs, bacon, sausage, assorted breakfast pastries, breakfast potatoes, butters, jam, jellies, assorted juices
$6.70 per person

Alumni Breakfast Buffet
To include seasonal fresh fruit display, assorted breakfast pastries, breakfast potatoes, butters, jam, jellies, assorted juices

Select One Egg Dish:
Fresh Scrambled Eggs, Assorted Quiches, Cheese Omelets

Select Two Meats:
Hickory Smoked Bacon, Pork Sausage, Turkey Sausage, Honey Glazed Ham

Select One Entrée
Buttermilk Pancakes with maple syrup
French Toast with maple syrup
Cheese Blintzes with strawberry topping

Fresh Coffee, decaf coffee, and assorted teas
Includes creamers, lemon juice, honey, assorted sweeteners
$9.95 per person (10 person minimum)
**Breakfast ala Carte**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Seasonal Whole Fresh Fruit</strong></td>
<td>$1.25 each</td>
</tr>
<tr>
<td><strong>Fresh Sliced Seasonal Fruit Platter</strong></td>
<td>$55.00 (serves 25-30 guests)</td>
</tr>
<tr>
<td><strong>Fruit Kabobs</strong></td>
<td>$1.25 each (minimum 10 pieces)</td>
</tr>
<tr>
<td><strong>Individual Nonfat Yogurts</strong></td>
<td>$1.25 each</td>
</tr>
<tr>
<td><strong>Yogurt Parfaits</strong></td>
<td>$2.65</td>
</tr>
<tr>
<td><strong>Nutrigrain and Granola Bars</strong></td>
<td>$1.25 each</td>
</tr>
<tr>
<td><strong>Assorted Individual</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Boxed Cereal with Milk</strong></td>
<td>$2.50</td>
</tr>
<tr>
<td><strong>Smoked Salmon Platter</strong></td>
<td>$5.25 per person (10 person minimum)</td>
</tr>
<tr>
<td><strong>Omelet Station (Chef Required)</strong></td>
<td>$8.95 per person (minimum 10 people)</td>
</tr>
<tr>
<td><strong>Also, available is a pre-made Omelet station. Your choice of two types of Omelets will be offered.</strong></td>
<td>$5.95 per person (minimum 10 people) (No chef required)</td>
</tr>
<tr>
<td><strong>Waffle Station (Chef Required)</strong></td>
<td>$5.95 per person (minimum 10 people)</td>
</tr>
<tr>
<td><strong>Breakfast Burritos</strong></td>
<td>$3.95 each</td>
</tr>
</tbody>
</table>

**Breakfast Pastries**

Bagels, large muffins, danish, scones, flavored muffin breads accompanied with jams, butter, and cream cheese
$1.75 each (1 dozen minimum)

**Premium Pastry**

Croissant, strawberry cream cheese croissants, cinnamon rolls, honey and toasted almond crusted croissants
$2.25 each (1 dozen minimum)

**Smoked Salmon Platter**

Sliced thin salmon served with sliced tomato, red onion, eggs, caper berries, mini-bagels, dill cream cheese, and toast points
$5.25 per person (10 person minimum)

**Omelet Station (Chef Required)**

Chef prepared omelets with toppings to include: bacon, ham, shredded cheddar, bell peppers, onion, mushrooms, tomatoes, and spinach
$8.95 per person (minimum 10 people)
**Build Your Own Deli**

A selection of fresh deli meats and cheeses, leaf lettuce, sliced tomatoes, red onion, deli pickles, and condiments, assorted soda and bottled water

Select three meats:
- *Roasted Turkey, Roasted Beef, Honey Ham, Corned Beef, Genoa Salami, Tuna Salad, Chicken Salad, Egg Salad, Marinated Vegetable Salad*

Select Two Cheeses:
- *American, Swiss, Cheddar, Mozzarella*

Select one of the following sides: Fresh fruit salad, macaroni salad, redskin potato salad, cheese tortellini salad, coleslaw, mixed green garden salad, herbed orzo salad

Individual bags of chips and Freshly baked cookies

$8.95

**Lunch Ala Carte**

**Sandwich Platter**

24 sandwiches cut in half presented on a platter

*(Please pick three choices of either the classic or signature descriptions)*

<table>
<thead>
<tr>
<th>Assorted Classic Sandwiches</th>
<th>Assorted Signature Sandwiches</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Signature Sandwiches</td>
<td>$129</td>
</tr>
<tr>
<td>Individual Bags of Chips</td>
<td>Assorted Fresh Cookies and Brownies</td>
</tr>
<tr>
<td>$1.00 each</td>
<td>$1.65 per guest</td>
</tr>
<tr>
<td>Assorted Fresh Jumbo Cookies</td>
<td>Assorted Dessert Bars</td>
</tr>
<tr>
<td>$1.25 per guest</td>
<td>$2.50 per guest</td>
</tr>
<tr>
<td></td>
<td>Seasonal Whole Fruit</td>
</tr>
<tr>
<td></td>
<td>$1.25 each</td>
</tr>
</tbody>
</table>

**Moveable Feast**

**Box Lunches**

*(A list of the sandwiches follows:)*

<table>
<thead>
<tr>
<th>Classic Box</th>
<th>Signature Box</th>
</tr>
</thead>
<tbody>
<tr>
<td>Includes a classic sandwich, chips, salad side, cookie, beverage</td>
<td>Includes signature sandwich, kettle chips, salad side, brownie, beverage in a special carton</td>
</tr>
<tr>
<td>$7.49</td>
<td>$9.49</td>
</tr>
</tbody>
</table>

Choose a Salad Side to your Boxed Lunch

Macaroni salad, redskin potato salad, cheese tortellini salad, coleslaw, herbed orzo salad, fresh fruit cup

**Old Main Sandwich Platters**

Includes the chef’s selection of classic and signature sandwiches cut in half presented on platters served with

Eastern Market deli pickles, choice of salad and individual bags of chips

Select two of the following sides:
- Fresh fruit salad, macaroni salad, redskin potato salad, cheese tortellini salad, coleslaw, mixed green garden salad, herbed orzo salad.
- Freshly baked cookies and brownies

$10.95
Classic Sandwich Selections
(Please limit your selections to only three choices.)

Thin Sliced Roast Beef, Honey Glazed Ham and Swiss
Roasted Turkey Breast, Albacore Tuna Salad
Tender White Meat Chicken Salad, Chicken Caesar Wrap
Hommos, Tabouleh, Peppers, Tomatoes, and Sprouts
Grilled Portabello and Gouda Wrap

All sandwiches are presented on an assortment of fresh bread to include: multi-grain, sourdough, whole wheat, rye, focaccia, and lawash, ciabatta

Signature Sandwiches
(Please limit your selections to only three choices.)

Thai Chili Chicken Wrap
Nappa cabbage, snow peas, red pepper, carrots, scallion, topped with a sweet Thai chili sauce and rolled in a sun-dried tomato lawash

Cass Turkey Wrap
Roasted Turkey, bacon, havarti cheese, cranberry mayo, rolled in a wheat lawash

Bella Chicken
Grilled chicken, risotto, ratatouille, pesto olive spread rolled in a spinach lawash

Warrior Chicken Baguette
Pesto grilled chicken breast with sliced tomato, leaf lettuce, provolone, on baguette bread

Roasted Beef al Fresca
Roasted beef, fresh tomato, fresh mozzarella, basil mayo on ciabatta

Ham and Brie on a Croissant
Honey ham topped with brie cheese on a butter croissant

Smoked Turkey Wrap
Roasted turkey, stone ground mustard mayo, lettuce, tomato, red onion, havarti cheese rolled in lawash

BBQ Beef Sandwich
Roasted beef with “sweet baby ray’s” bbq sauce, red onion, cheddar cheese on a baguette

Tofu and Herb Grilled Vegetables
Rolled in a spinach lawash

Cyprus Garden
Grilled portabella, eggplant, bell peppers with gorgonzola on focaccia

Caprese Ciabatta
Fresh tomato, fresh mozzarella, basil leaves, olive oil, black pepper, romaine, balsamic vinegar
Individual Gourmet Salads
All salads include fresh rolls, butter, assorted dessert bars

Greek Salad
Fresh greens, grape tomatoes, cucumber, red onion, feta cheese, kalmata olives, lemon oil dressing, grilled chicken
$12.50

Asian Salad
Hoisin flank steak or orange ginger salmon with lo mein noodles, sesame oil, crisp vegetables, field greens
$13.95

Chef Salad
Garden greens, grape tomato, cucumber, hard boiled egg, roasted turkey, honey ham, swiss cheese with your choice of dressing
$9.50

Grilled Chicken Caesar Salad
Grilled chicken, herb croutons, shredded parmesan cheese, lemon wedges, romaine lettuce, Caesar dressing
$9.50

Vegetarian Caprese
Marinated artichokes, mushrooms, roasted peppers, pepperoncini, eggplant, wedge tomatoes, mozzarella cheese, romaine greens
$12.95

Michigan Salad
Grilled Chicken, toasted walnuts, mandarin oranges, Traverse City dried cherries, red onion, gorgonzola cheese, raspberry vinaigrette
$12.95

Southwest Shrimp Salad
Gulf shrimp, toasted corn relish, pepperjack cheese, grape tomato, avocado, crispy tortilla chips, field greens, cilantro citrus vinaigrette
$15.95

Far East Salad
Hummus, tabbouleh, baba ghanoush, on a bed of greens with celery and carrot sticks and garnished with fried pita chips
$10.95
**Salad Buffet Platters**

All salad buffets include julienne grilled chicken, grilled salmon, dinner rolls, butter, fresh brewed regular & decaf coffee, assorted tea bags, assorted dessert bars (minimum 10 guests)

**Caesar Salad**
Fresh romaine greens, herb croutons, sun-dried tomato, toasted pine nuts, shredded parmesan cheese, lemon wedges, Caesar dressing, balsamic dressing
$11.95

**Mediterranean Salad**
Grilled vegetables, hearts of palm, kalmata olives, cucumber, marinated tomato basil salad, artichokes, sprouts, roasted peppers, feta cheese, roasted portabella mushrooms, field greens, beets, balsamic, French, and ranch dressings
$14.50

**Michigan Salad**
Organic field greens, mandarin oranges, toasted walnuts, red onion, Gorgonzola cheese, Traverse City dried cherries, raspberry vinaigrette
$12.95

**McGregor Kettle Soup’s**
All soups are composed daily

**Cream of Broccoli**
Served with oyster crackers

**Rustic Chili**
Served with crispy tortilla chips

**Vegetarian Minestrone**
Served with crackers

**Mom’s Chicken Noodle**
Served with oyster crackers

**Lemon Chicken Rice**
Served with crackers

$30 per gallon (serves 16 guests)

**Looking for a Soup & Salad Combination?**
Add soup to any Salad Buffet for an additional $1.50 per person
Cold Appetizers

The following appetizers are priced per piece.
We require 25-piece minimum per appetizer type.

**Beef Tenderloin Canape**
With citrus horseradish cream, asparagus garnish
$2.00

**Sesame Bite Size Tuna**
Marinated in ginger, wasabe, hoisin with scallion on crispy wonton $2.25

**Grilled Portabella and Gorgonzola on Focaccia Toast**
$1.25

**Proscuitto and Melon Skewer**
$1.25

**Curry Chicken Salad Tart**
$1.00

**Shrimp Cocktail**
With traditional cocktail sauce
$2.00

**Antipasto Skewer**
Fresh mozzarella, artichoke, dried tomato, olive, herbs
$2.00

**Pesto Grilled Shrimp Skewer**
$2.50

**Smoked Salmon Canape**
Garnished with caperberry
$1.50

**Asparagus Smoked Salmon Crepe Spiral**
$1.75

**Cherry Tomato**
Filled with avocado cream, bronzed chicken
$1.25

**Eggplant Ratatouille Crostini**
$1.25

**Pinwheel Tea Wrap**
A variety of turkey, cucumber, ham, roasted beef with boursin cheese $1.00

**Grilled Chicken Canape**
With boursin cheese, cilantro corn relish
$1.50

**Oyster in a Spoon**
Topped with a papaya daikon relish
$2.25

**Roasted Vegetable Zucchini Rings**
$1.50

**Smoked Pork Crostini**
With apricot puree
$1.50

**Fried Bay Scallop**
With saffron mayo, chutney on a sweet pea pancake
$3.00

**Grilled Mahi Mahi**
With lime soy glaze, mango relish on a thin waffle chip
$2.75

**“Grilled Cheese”**
bleu cheese and walnut grilled cheese triangle set atop cucumber yogurt shooter $1.95

**Sun-dried Tomato and Goat Cheese Canape**
$1.25
## Hot Appetizers

The following appetizers are priced per piece. We require 25-piece minimum per appetizer type.

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Teriyaki Sate</td>
<td>$1.95</td>
</tr>
<tr>
<td>Chicken Hibachi Sate</td>
<td>$1.65</td>
</tr>
<tr>
<td>Pineapple Curry Salmon Sate</td>
<td>$2.25</td>
</tr>
<tr>
<td>Chicken Quesadillas Cornucopia</td>
<td></td>
</tr>
<tr>
<td>$1.75 With avocado dip</td>
<td></td>
</tr>
<tr>
<td>Assorted Mini Quiche</td>
<td>$1.50</td>
</tr>
<tr>
<td>To include Lorraine, spinach, cheese</td>
<td></td>
</tr>
<tr>
<td>Chicken Drummie</td>
<td>$1.25</td>
</tr>
<tr>
<td>With bbq and ranch sauces</td>
<td></td>
</tr>
<tr>
<td>Spring Lamb Loli Pop</td>
<td>$3.75</td>
</tr>
<tr>
<td>With mango chutney</td>
<td></td>
</tr>
<tr>
<td>Wild Mushroom and Brie Tart</td>
<td>$1.50</td>
</tr>
<tr>
<td>Coconut Shrimp</td>
<td>$2.75</td>
</tr>
<tr>
<td>With orange ginger sauce</td>
<td></td>
</tr>
<tr>
<td>Meatballs</td>
<td>$1.00</td>
</tr>
<tr>
<td>Italian, bbq, or Swedish (select one style)</td>
<td></td>
</tr>
<tr>
<td>Roasted Vegetable Crostini</td>
<td>$1.50</td>
</tr>
<tr>
<td>With provolone cheese</td>
<td></td>
</tr>
<tr>
<td>Miniature Beef Encroute</td>
<td>$1.85</td>
</tr>
<tr>
<td>With a spiced tomato relish</td>
<td></td>
</tr>
<tr>
<td>Lobster Phyllo Roll</td>
<td>$1.95</td>
</tr>
<tr>
<td>Chicken, Ham, Provolone Pinwheel</td>
<td>$1.25</td>
</tr>
<tr>
<td>Asiago Cheese Puffs</td>
<td>$1.00</td>
</tr>
<tr>
<td>Chicken Potsticker</td>
<td>$1.50</td>
</tr>
<tr>
<td>Pizza Pinwheel</td>
<td>$1.00</td>
</tr>
<tr>
<td>Artichoke Parmesan Puff</td>
<td>$1.35</td>
</tr>
</tbody>
</table>
**Hors D’Oeuvre Displays**

**Strawberry and Toasted Almond Brie**
Baked in puff pastry served with fresh grapes, water crackers, French bread
1 kilo (serves 20) $65.00       2 kilo (serves 40) $120.00

**McGregor House Brie**
Baked in puff pastry with mango chutney served with French bread and water crackers
1 kilo (serves 20) $65.00       2 kilo (serves 40) $120.00

**Antipasta Display**
Marinated artichokes, grilled portabella mushrooms, olives, pepperoncini, roasted red peppers, roma tomatoes, roasted mezzane, fresh mozzarella, prosciutto, salami, provolone, crusty Italian bread, focaccia, pesto oil
$6.25 per guest (15 person minimum)

**Dim Sum Station**
Vegetable egg rolls, crab rangoons, chicken potsticker, chicken sate, firecracker shrimp, hoisin, soy, peanut, plum, spicy mustard sauces, fortune cookies
$7.75 per guest (25 person minimum)
Includes one piece of each per guest

**Far East Display**
Hummus, Tabbouleh, Baba Ghanoush, with fried pita chips, carrot and celery sticks, toasted lavash chips. $5.00 per guest
Enhance this display with:
Couscous salad, kalamata olives, feta cheese, olive spread, grape leaves
$7.50 per guest

**Mini Tea Sandwich Pinwheels**
Smoked Salmon with dill cream cheese, Smoked Turkey with herb cream cheese, Roasted Beef with herb cream cheese, Cucumber and cream cheese, Ham and Swiss with honey mustard mayo
$75 per 60 pieces

**Fiesta Display**
Baskets of tri-color tortilla chips with salsa, guacamole, black bean cilantro dip. $3.25 per guest

**Artichoke and Roasted Pepper Dip**
With pita chips and crostini’s. $3.25 per guest

**Upscale Ravioli Bar**
Saffron lobster ravioli with crispy leeks, leek cream sauce, goat cheese
Portobella mushroom ravioli with fresh spinach, toasted pine nuts, pesto oil, parmesan cheese
$7.95 per guest (25 minimum)

**Gnocchi Station**
With semolina and sweet potato gnocchi accompanied with shoestring vegetables, grilled chicken, and choice of palamino or pesto garlic oil. $6.50 (25 minimum)
Hors D’oeuvre Displays

Rissotto Station
Select two: Sautéed spinach and shrimp, Grilled Asparagus and Portabella Mushroom, grilled Chicken with Basil. $7.95 (25 minimum)

Premium Salad Station
Select Two: Presented in a Martini Glass
Michigan Salad, Caesar Salad
Vineyard Salad
with fried pears, candied walnuts, bleu cheese and honey dressing
$4.95 (25 minimum)

Whipped Potato “Martini” Bar
Russet, Sweet potato, Purple Peruvian Potatoes in a martini glass with garnishments to include:
Caramelized onion, bacon, cheddar cheese, chives, roasted corn, sour cream, roasted mushrooms
$6.00 per guest (50 minimum)

Provencal Station
Herb grilled chicken and salmon fingers sautéed with lemon, basil, garlic, and tomato and served with fresh mozzarella flatbread, olive tapenade. $5.75 per guest (25 minimum)

Vegetable Crudités Display
Fresh vegetables to include: asparagus, cucumber, red pepper, carrot, celery, broccoli, cherry tomatoes with ranch dip and hummus
$65.00 small (serves 20-30) $130.00 large (serves 60-70)

Fresh Fruit Display
Includes chef’s selection of seasonal fruit with yogurt dip
$55.00 small (serves 25-30) $150.00 large (serves 60-70)

European and Domestic Cheese Display
Assorted cheese with fresh grapes, berries, crackers, French bread
$75.00 small (serves 20-30) $175.00 large (serves 60-70)

Sushi Platter
Assorted California rolls, Maki (cucumber), Kanikama (crab), tekyu (tuna) served with wasabi, pickled ginger, soy sauce. 60 pieces serves 30 guests for $135.00

Encore Encore!!!!
Assorted cakes, tortes, mini pastries, chocolate dipped strawberries with freshly brewed coffee, decaf, herbal teas
$7.95 per guest (50 minimum)

Chocolate Fountain
Select dark or white chocolate with strawberries, pineapple, sugar cookies, marshmallow, pretzel rods, and bananas
$6.95 per guest (25 minimum)
Afternoon Breaks

Afternoon enhancements have a minimum dozen

Fudge Brownies
$1.00 each

Fresh Sliced Fruit Platter
$55.00 (serves 25-30 guests)

Assorted Chocolate Truffles and Petit Fours
$22.00 (dozen)

Freshly Baked Cookies
$7.75 (per dozen)

Chocolate Dipped Strawberries
$24.00 (per dozen)

Assorted Dessert Bars and brownies
Fudge brownie, lemon bar, 7 layer bar, raspberry, pecan bar
$2.25 (per guest)

Assorted Mini Pastries
$26.00 (per dozen)

Ice Cream Novelties
$2.25 (each)

Ice Cream Sundae Bar
Vanilla, chocolate, and strawberry ice cream with topping of: oreo cookie, rainbow jimmies, whipped cream, chocolate sauce, chopped nuts, strawberry topping, reese’s candy, cherries
$6.95 (20 guest minimum)

Snacks
Assorted chips, pretzels, mixed nuts, fritos, kettle chips, small candy bars, assorted soda
$4.95 per guest (20 minimum)

The Reuther
Large soft pretzels with mustard, cheese sauce, coney dogs, shell peanuts, caramel corn, assorted soda
$6.75 per guest (20 minimum)
**Three Course Lunch**

This is a plated selection that includes dinner rolls, water, butter, fresh brewed regular & decaf coffee and assorted tea bags.

Chef will select seasonal vegetable and starch.

Select One Starter:
- Fresh Melons and berries
  - Presented in a champagne flute
- Classic Caesar Salad
  - With herb croutons
- Garden Salad
  - Iceberg and field greens with cucumber, grape tomato, onion, ranch, balsamic

Select One Entrée:
- Baked Scrod
  - With lemon herb topping and dill cream sauce
  - $17.95
- Traverse City Chicken
  - Stuffed with dried cherries and served with forrester sauce
  - $13.50
- Parmesan Panko Crusted Chicken
  - Served with roasted red pepper alfredo sauce
  - $16.50
- Baked Old World Lasagna
  - Glazed with marinara and alfredo
    - Meat lasagna $11.50
    - Vegetarian lasagna $13.50
- Farm Raised Atlantic Salmon
  - Marinated with fresh herbs, grilled and garnished with a tomato and hearts of palm relish
  - $17.95
- Chicken Piccata
  - Sauteed chicken with lemon caper artichoke essence
  - $16.95
- Grilled Portobello Mushrooms
  - Stuffed with grilled vegetables, spinach, asiago and served on a bed of angel hair pasta and palamino sauce
  - $14.50
- Luncheon Cut of Prime Rib
  - Slow roasted and served with a horseradish infused jus
  - $18.95
- Chicken and Shrimp Farfalle
  - Grilled chicken and sauteed gulf shrimp with fresh basil, tomatoes, spinach and tossed in a pesto cream sauce and served over bowtie pasta
  - $16.95
- Asian Stirfry
  - Fresh snow peas, carrots, bean sprouts, peppers, & mushrooms, flash fried with garlic and ginger and tossed with orange lime glaze served. Served over white rice and garnished with crispy chow mein noodles
    - Chicken $12.95
    - Vegetarian $9.95

Select One Dessert:
- Assorted Pies, Chocolate Cake, Cheesecake with fruit topping, Lemon Bar, Chocolate Raspberry Mousse

**Freshly Brewed Coffee, Decaf, and Assorted Teas**
- Includes creamers, assorted sweeteners, honey, lemon juice
**Buffets**

**Warrior Buffet**
Buffet includes: fresh dinner rolls with butter and margarine, fresh brewed regular coffee, fresh brewed decaf coffee, herbal teas, assorted sweeteners, creamers (20 guests minimum)

Select two:
- Tossed Garden Salad, Fresh Fruit Platter, Cole Slaw
- Marinated Grilled Vegetable Salad, Italian Pasta Salad, Three Bean Salad

Select Two Entrees:
- Roasted Turkey Breast, Penne Pasta with Marinara sauce
- Baked Cod with dill sauce, Beef Tips Bordelaise
- Fettuccini Alfredo, Sliced Top Round
- Herb Baked Chicken, Fried Chicken
- Chicken Parmesan, Vegetable or Meat Lasagna
- Swedish Meatballs

Select Two Sides:
- Whipped Potatoes, Rosemary Roasted Redskins
- Confetti Rice Pilaf, Green Bean Almondine
- Fresh California Blend, Buttered Noodles
- Dill Glazed Carrots, Broccoli Gratin
- Chef’s Vegetable Medley

Select One Dessert:
- Fruit Pie, Key lime Pie
- Chocolate Mousse, Chocolate Layer Cake
- Cheesecake Assortment
- Fresh Fruit Cup with honey yogurt dip

**Buffet $16.95**
**Family Style $19.95**

**Ciao Italia!**

**Tomato and Fresh Mozzarella Salad**
*With fresh basil, cracked pepper, olive oil, balsamic vinegar*

- Focaccia Bread and garlic bread

Select Two entrees:
- Chicken Limone, Salmon with tomato fennel salad
- Gnocchi with pesto cream sauce, Chicken Asiago Canelloni

- Grilled Vegetable Medley
- Herb Orzo Salad
- Cannoli and chocolate dipped lady finger cookies

**$17.95**
**Pacific Rim**

**Mandarin Sesame Salad**  
*With toasted almonds, mandarin oranges, shaved onion, crisp greens*

**Lo Mein Salad**  
*With pickles peppers, cucumber, sprouts, peanuts, cilantro, in a sesame soy dressing*

Select Two Entrees:

- Chicken Stir Fry, Flank Steak Stir Fry
- Sweet N Sour Chicken, Tempura Shrimp
- Assorted Sate’s
  *to include: beef teriyaki, chicken pineapple, chili lime salmon*

- Stir Fry Vegetable Rice
- Vegetable Spring Roll
- Fortune Cookie
- Tuxedo Brownie
  
  $17.95

**Mediterranean**

**Field Green Salad**  
Tomato, cucumber, garbanzo beans, olives, feta cheese, balsamic vinaigrette

**Assorted Toasted Pita Points with Hummus**  
Select two entrees:

- Moroccan Chicken, Roasted Garlic Grilled Flank Steak,
- Roasted Vegetable Stuffed Pepper

- Marinated Asparagus and Roasted Peppers
- Couscous Salad
- Assorted Dessert Bars
  
  $17.95

**Latin**

**Mexicana Slaw**  
*With toasted corn, cilantro, chipotle dressing*

**Fresh Breads**

Select two entrees:

- Grilled Salmon, Grilled Lemon Chicken
- Mexican Lasagna, Adobe Grilled Flank Steak
- Chicken Quesidillas, Vegetable Quesidillas, Chicken Fajitas

- Spanish Rice
- Black Bean and Corn Salad
- Lemon Bars
  
  $17.95
Barbeques

All American BBQ
(20 guest minimum)

Mixed Green Salad
With Italian and Ranch
Grilled Hamburgers, Cheeseburgers, Vegan burgers
Hot dogs
(Includes: lettuce, tomato, onion, pickles, relish, mayo, mustard, and ketchup)
Select One:
BBQ Chicken
Italian Sausage with peppers and onions
Includes:
Corn on the cob, Macaroni salad
Potato salad, Cole slaw
KeyValuePair
Watermelon wedges
Apple pie
$12.95

Southern BBQ
Cucumber and red onion salad
Grilled Hamburgers, Cheeseburgers, Vegan burgers, Hot dogs
(Includes: lettuce, tomato, onion, pickles, relish, mayo, mustard, and ketchup)
Honey BBQ Chicken, Pork Ribs
Corn Bread and Biscuits
With honey and butter
Maple baked beans, Cole slaw
Sweet potato chips
Pecan pie, Key Lime pie
$20.00
If you would choose to have a grill chef for your BBQ the charge will be $125

New England Clam Bake

Clam Chowder
With oyster crackers
Field Green Salad
With balsamic vinaigrette

Steamed Clams
In natural fumet, drawn butter
Boiled Lobster
With drawn butter, lemon

BBQ Chicken, Boiled Redskin Potatoes
Corn on the Cob, Fresh Breads
Boston Crème Pie

Market Price
Carving Stations

Honey Glazed Ham with honey mustard sauce
$180.00 (serves 40 people)

Roasted Top Round Au Poive
With rosemary infused glace
$198.00 (serves 40 people)

Roasted Free-Range Double Turkey Breast
With cranberry mayo
$165.00 (serves 40 people)

Herb Roasted Beef Tenderloin
With citrus horseradish sauce
$299.00 (serves 25 people)

Enrobed Portabella Mushroom Strudel
Served with a charred yellow tomato coulis
$115.00 (serves 25 people)

Pepper Ahi Tuna Loin
Seared med-rare served with mango cilantro relish
$340.00 (serves 40 people)

All Stations require a Chef at $50 per hour as needed.

All selections are presented with mini rolls, and appropriate sauces
Plated Dinners

Full service dinners include selection of entrée, salad, dessert, dinner rolls with butter, Chef’s selection of starch and vegetable, regular & decaf coffee, tea. An appetizer may be added to your meal at a additional cost.

Appetizers

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blue Lump Crab Cake</td>
<td>$6.95</td>
</tr>
<tr>
<td>Served with cucumber corn relish and lime cilantro mayo</td>
<td></td>
</tr>
<tr>
<td>Smoked Hudson Valley Duck Breast</td>
<td>$7.00</td>
</tr>
<tr>
<td>With boursin cheese crostini and mango chutney</td>
<td></td>
</tr>
<tr>
<td>Portabello Mushroom</td>
<td>$4.95</td>
</tr>
<tr>
<td>Stuffed with grilled ratatouille and roasted tomato coulis</td>
<td></td>
</tr>
<tr>
<td>Chilled Shrimp Cocktail</td>
<td>$7.25</td>
</tr>
<tr>
<td>With lemon and traditional cocktail sauce</td>
<td></td>
</tr>
<tr>
<td>Smoked Salmon Salad</td>
<td>$6.75</td>
</tr>
<tr>
<td>With capers, red onion, dill, micro green in a martini glass</td>
<td></td>
</tr>
<tr>
<td>Chicken and Wild Mushroom Risotto</td>
<td>$5.95</td>
</tr>
<tr>
<td>With asparagus tips</td>
<td></td>
</tr>
</tbody>
</table>

Salads

<table>
<thead>
<tr>
<th>Salad</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Field Green Salad</td>
<td>Grape tomatoes, cucumber, red onion, carrots, balsamic dressing</td>
</tr>
<tr>
<td>Spinach Salad</td>
<td>With artichokes, tomatoes, Italian vinaigrette</td>
</tr>
<tr>
<td>Vineyard Salad</td>
<td>Field greens, strawberries, bleu cheese, candied walnuts, raspberry vinaigrette</td>
</tr>
<tr>
<td>Arugula Salad</td>
<td>With blackberries, grilled red onion, balsamic dressing balsamic dressing</td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>Romaine, parmesan cheese, garlic croutons, Caesar dressing, toasted pine nuts</td>
</tr>
<tr>
<td>Passion Salad</td>
<td>Iceberg, romaine greens with cheddar cheese, toasted almond, passion fruit vinaigrette</td>
</tr>
</tbody>
</table>

Meat

<table>
<thead>
<tr>
<th>Meat</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Herb Encrusted Beef Tenderloin</td>
<td>7oz USDA Choice slow roasted and presented with twice-baked potato bone, broccolini in lemon butter, crispy onions, rosemary infused demi glace</td>
</tr>
<tr>
<td>Adobe Roasted Prime Rib</td>
<td>Accompanied with cheddar whipped potatoes, roasted vegetables, horseradish jus, red wine mushrooms</td>
</tr>
<tr>
<td>Autumn Stuffed Pork Chop</td>
<td>Filled with cherry stuffing and presented with apple cider reduction, glazed sweet potatoes, sautéed spinach</td>
</tr>
</tbody>
</table>
**Plated Dinners cont.**

**NY Strip Steak**  
Char grilled and presented with herb roasted redskin potatoes, green bean medley, crispy onions, marchon de vin sauce  $23.95

**Slow Braised Short Rib**  
12oz fork tender short rib braised in a rich beef stock and presented with battonet vegetable, spring peas, potato and parmesan gratine  $16.95

**Stuffed Flank Steak**  
Filled with sun-dried tomato pesto, slow roasted and sliced accompanied with sherry jus, shoestring vegetables, and roasted Yukon gold potatoes  $18.95

**Poultry**

**Chicken Piccata**  
Sautéed chicken with lemon caper artichoke essence presented with wild rice compote, seasonal vegetable medley  $18.95

**Parmesan Panko Crusted Chicken**  
Served with roasted red pepper Alf redo sauce accompanied with butternut squash ravioli, green beans almondine  $15.95

**Herb Chicken Breast**  
Stuffed with wild mushroom risotto and presented with charred yellow tomato basil, glazed carrots, Zucchini, cauliflower parmesan mouselline  $15.95

**Honey Dijon Chicken Breast**  
Grilled chicken breast laced with a honey and stone ground mustard butter sauce, presented with Peruvian purple potato in a crispy filo shell, steamed asparagus  $17.95

**Double Roasted Garlic Chicken**  
Roasted garlic marinated chicken roasted and topped with roma tomatoes, fresh mozzarella and presented with shoestring vegetables, asiago polenta, cream spinach sauce  $18.95

**Chicken Marsala**  
Sautéed chicken breast topped with wild mushroom marsala wine sauce served with seasonal vegetables, Confetti rice pilaf  $15.95

**Half Roasted Duck**  
With balsamic apricot glaze, jasmine rice, spicy Chinese long beans  $31.95
Plated Dinners cont.

Aquatic Treats

Grilled Organic Salmon
Presented with toasted corn and cucumber relish, lemon dill butter sauce, grilled asparagus, red bell pepper, wild rice compote
$21.95

Seared Halibut
Presented with red onion marmalade, jasmine rice, haricot verts, and tomato ginger essence
$24.95

Chipotle Lime Crusted Tilapia
With black bean and rice pilaf, Caribbean grilled vegetables, citrus sauce
$17.95

Icelandic Cod Fish “Oscar Style”
Sauteed and topped with lump crab meat, asparagus, herb hollandaise sauce, sour cream and chive potato cake
$22.95

Vegetarian Selections

Grilled Vegetable and Portabella Strudel
With an asparagus veloute
$18.00

Butternut Squash Ravioli
With sautéed spinach, roasted peppers, palomino sauce
$21.50

Vegetable and Tofu Stir Fry
Over white rice
$16.00

Roasted Tomato and Asparagus Risotto
With fresh basil and asiago cheese
$17.00

Vegetarian Lasagna
With marinara sauce
$17.95

Desserts

Assorted Cheesecake
Chocolate cherry, strawberry, marble, and amaretto

Butter Cream Carrot Cake
With a spiced cinnamon crème anglaise

Black Forest Torte
With raspberry coulis

Molten Chocolate Lava Bomb
Has a liquid chocolate center served warm and topped with cinnamon whipped cream
Scoop of vanilla bean ice cream add $1.00

Key Lime Pie
With chocolate and lime coulis

Boston Crème Pie

Peanut Butter Swirl Cheesecake
Painted with chocolate sauce

Warm Apple Dumpling
With caramel sauce
Food & Beverage
- All food and beverages must be provided by AVI FOODSYSTEMS, Inc.
- It is beneficial to you that AVI be in receipt of menu selections and special requests no later than 7 (seven) days prior to an event to insure our ability to obtain those items. This in no way means that we will ever turn down a request, we just might be limited in what we can offer.
- Food and beverages served in the Gallery areas or in McGregor itself may not be taken from the premises.
- There is a $25.00 or 5% service charge; which ever is greater, for all off – premise service. There is no service charge for on – premise service.
- Prices may change due to increased costs of supplies used in our catering service. There will be no price increases within 90 days or less of the event. If prices do change, you will be notified in writing in advance of the event.

Alcohol / Bar Services
- A guest may bring no beer, wine, or liquor into the building. All beverages must be purchased on premise.
- It is against the Laws of the State of Michigan and the policies of Wayne State University and AVI FOODSYSTEMS, Inc. to serve alcohol to any person under the age of 21, to an intoxicated guest, or to permit an intoxicated guest to remain on the premises.
- It is within the discretion of AVI FOODSYSTEMS, Inc. management to determine the withholding of service to an intoxicated guest or a guest that cannot produce proof of age. Any interference in this process by any party will result in Public Safety being notified and summoned to the premises.

Guarantees and Cancellation Policy
- Minimum guaranteed attendance must be received within 72 HOURS OF THE EVENT. If attendance falls below the guaranteed number, the client will be charged for the guaranteed number. Guaranteed number must be received by the date/time indicated. A cancellation fee will be incurred for any cancellation within 3 days of the event. Any changes to the event on the day of could lead to additional fees.
- Any event cancelled less than 14 (fourteen) days prior to it occurring may cause the client to be billed for the entire event's cost. At a minimum, room or building rental/use fees would be billed in full due to loss of business.

Banquet and Meeting Rooms
- All rooms may be assessed rental fees when applicable.
- As other groups may be using the same room prior to or after your event, please follow the agreed upon start and end times of your event. Should your time schedule change, please contact your Sales Representative in the McGregor office. Every effort will be made to accommodate you.
- A self – serve coat rack(s) is provided in every room. AVI can provide an Attended Coat Check. See the Fee Schedule for the costs.

Decorations
- Please refrain from affixing anything to the walls, floors, ceilings or windows of the McGregor Memorial Conference Center. We do have easels for displaying items on. (Available for minimal fees)
- Floral arrangements and theme props can be purchased/rented by your Sales Representative from one of our Great local partner/vendors. You may also bring in your own.
- Candles may be used in fireproof holders that enclose the candle to the height of the candle to avoid drips and burns.
- Any presetting of the room will be on an availability basis.
- Advance approval of any planned music or entertainment is required at the time of scheduling the event.
- Musicians and other entertainment contracted by the client are the sole responsibility of the client.
Policies & Procedures for McGregor Memorial Center

Parking
- Reserved parking is available on a limited basis. You must adhere to all campus rules and regulations regarding parking. Additional parking is also available.

Security
- The client assumes responsibility for any damage caused to any conference room in McGregor or to the Community Arts Auditorium/Gallery areas by his/her attendees. Reimbursement costs will be determined by Wayne State University, as they are the owner of the building.
- AVI requires the client to disclose the purpose of all events and any related advertisement and reserves the right to cancel your event with possible loss of monies in case of misrepresentation.
- AVI reserves the right to inspect and control all private parties, bands, meetings and receptions held on the premises.
- AVI reserves the right to require security be provided by the client through WSU Public Safety at a cost to the client if necessary.
- AVI does not assume responsibility for items left in the buildings.
- AVI, as a guest caretaker of the Community Arts Auditorium, Galleries and McGregor Memorial Conference Center, retains the right to alert Wayne State University’s Public Safety department of any large or “news-worthy” groups using the facilities – as a heads up to traffic increases or possible crowd control possibilities. WSU Public Safety could choose to have the group reimburse its department for monitoring of the event.

Audio – Visual
- A wide selection of audio-visual equipment and services are available on a rental basis. A technician fee will be charged for any use of audio-visual as per union contract. Please give a 2-week notice for audio-visual needs.

Secretarial/Office Services
- Shipping & Receiving – client must arrange for the acceptance and/or pickup of conference materials. Any materials not removed from the premises within 48 hours after the completion of the event may be discarded.
- Copies may be made for $.05 a copy.
- Faxes may be accepted for free, sending faxes costs $1.00 a page.

Payment Policies
- AVI accepts these forms of payment:
  - IRB & Account Number – These numbers must be provided to the office at the time of acceptance of the contract.
  - Visa, MasterCard, American Express, Certified Check, Money Order, Traveler’s Check, Cash – U.S. Currency only
- Full payment for an event is due by the day of the event, prior to the event starting. If no final payment is received, your event will be cancelled immediately with the premises to be vacated within 15 minutes under supervision of Public Safety.
- Our office will produce a contract for your event. For your event to be confirmed and booked, you must return a copy of the contract back to the office with an approving signature.
- (Non University client) AVI requires a $250.00 non-refundable deposit when the contract is approved for final confirmation and booking. That deposit must be in the form of cash or Certified Check. 50% payment is due within two weeks of the event.
- A tax exempt number must be provided at the time of confirmation or taxes will be charged.