



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



CLASSIC CONTINENTAL BREAKFAST Muffins, Breakfast Danish, Bagels, Mini Croissants, Butter, Cream Cheese and Fresh Fruit served with Juice, Coffee and Hot Tea	8.50 per person
YOGURT PARFAIT BAR Vanilla Yogurt, Granola, Almonds, Honey, Fresh Strawberries, Blueberries, Raspberries and Bananas. Served with Juice, Coffee, and Hot Tea	7.50 per person
THE SEAGATE BREAKFAST 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
THE EXECUTIVE BREAKFAST 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
DESIGNER OMELET STATION (CHEF REQUIRED) 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
BREAKFAST SANDWICHES 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
BREAKFAST BURRITOS 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

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	
<i>Add Chicken Breast or Brats</i>	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



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

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&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

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

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

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

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

CARVING STATION	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	
FRESH FARMERS MARKET	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	
SLIDERS STATION	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	
SANTA FE STATION	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	
POTATO AND SWEET POTATO BAR	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	
MACARONI AND CHEESE STATION	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	
CLASSIC QUESADILLA STATION	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

Regular Coffee, Decaf Coffee, Assorted Flavors of Syrups, Shaved Chocolate, Lemon and Orange Zest, Cinnamon Sticks and Whipped Cream

4.25 per person

HOT COCOA STATION

Milk Chocolate Cocoa served with Dark Chocolate Shavings, Cinnamon Sticks, Whipped Cream and Marshmallows

3.25 per person

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.

