



TERRA STATE COMMUNITY COLLEGE

#CATERING BY AVI FRESH

@TERRA STATE

FOOD
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RULES



Fresh

THE FAMILY DIFFERENCE IN HOSPITALITY SERVICES

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 **ONLY** be provided by The Neeley Center catering staff, or by a caterer from our approved outside caterers list. Absolutely no outside food, beverages or alcohol may be brought into The Neeley Center; with the following exceptions of cakes, cupcakes, sealed bagged chips/pretzels/snack mix, donuts or delivered pizza. Please be aware there is a \$4.00 per person surcharge if a per-approved caterer is used + \$25 per hour, per catering associate labor fees for the duration of the event, minimum two catering workers per event. Larger event may require more catering staff at the discretion of The Neeley Center management.

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Lead Catering Executive & Head Chef
440-752-8003
catering@terra.edu

For billing questions, alcohol sales and to submit payments contact:

Dylan Whitman
Manager of: The Neeley Center, Event Services and Alcohol & Beverage Sales
419-559-2250
dwhitma01@terra.edu

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OR GIVEN OUT DURING OR AFTER AN EVENT.**

Breakfast

Prices per guest

Continental Breakfast

Assorted Muffins, Danish, Bagels, English Muffins, Butter, Cream Cheese and Fresh Fruit Served with Juice and Coffee

7.75/person

Yogurt Parfait Bar

Assorted Yogurt served alongside Granola, Almonds, Honey and Assorted Fresh Berries. Served with Juice, and Coffee

10.00/person

The Neeley Breakfast

Scrambled Eggs, and your of Potato O'Brien or Hash Browns, and choice of Bacon or Sausage Patties. Served with Fresh Fruit, Buttermilk Biscuits, Assorted Muffins, Butter, Juice, and Coffee

12.75/person

2.25/person **add Sausage Gravy**

The Executive Breakfast

Scrambled Eggs, Bacon, Sausage Patties, Pancakes with Maple Syrup, and your of Potato O'Brien or Hash Browns. Served with Fresh Fruit, Assorted Danish, Butter, Juice, and Coffee

15.25/person

2.00person **upgrade to French Toast**

A La Carte

Granola Bars

1.50/each

Assorted Bagels with Cream Cheese

19.75/dozen

Assorted Danish

22.00dozen

Assorted Muffins

18.50/dozen

Assorted Doughnuts

32.00/dozen

Yogurt Parfaits with Granola and Fresh Fruit

4.25/each

Seasonal Sliced Fruit Display

4.25/person

Freshly Brewed Coffee, Decaf or Hot Tea, Lemonade

14.75/gallon

Ice Tea (Sweet, Unsweetened or Raspberry)

16.75/gallon

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

2.75/person

GREAT
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START



LUNCH BUFFETS

Minimum of 15 guests required

All buffets are served with Water, Coffee and Lemonade.

Other Soft drinks cost extra. All buffets include choice of assorted cookies or double fudge chocolate chip brownies for dessert.

Taste of Mexico

TIER 1: 16.50/person
Seasoned Ground Beef, Seasoned Shredded Chicken, Refried Beans, Spanish Rice, Flour Tortillas, Tortilla Chips, Diced Tomato, Diced Onion, Shredded Lettuce, Jalapeños, Shredded Cheese, Sour Cream, and Salsa

TIER 2: 18.75/person
Carnitas and Carne Asada Refried Beans, Spanish Rice, Flour Tortillas, Tortilla Chips, Diced Tomato, Diced Onion, Shredded Lettuce, Shredded Cheese, Sour Cream, and Salsa

Add to any tier:

Queso 2.25/person
House-made Guacamole 2.25/person

Taste of Italy

TIER 1: 19.75/person
Boneless Grilled Chicken Breast w/
Choice of 1 Pastas: Spaghetti, Bow Tie, Fettuccine, Cavatappi
Choice of 2 Sauces: Bolognese (meat sauce), Alfredo, Marinara, Creamy Pesto

TIER 2: 21.25/Person
Choose 2 entrées
Spaghetti w/ Meatballs, Traditional Meat Lasagna, Chicken Parmesan, Chicken Marsala, Oven Baked Cheese Stuffed Shells in Marinara, Baked Pasta Al Forno (To the Oven), Butternut Squash Ravioli w/ Pesto Cream Sauce

*Both tiers served with Caesar Salad and Oven Baked Garlic Bread Sticks.

Backyard BBQ 18.50/person
Grilled Angus Beef Burgers, Leaf Lettuce, Tomatoes, Onion, Pickles, Bacon, Assorted Sliced Cheese, Brioche and Pretzel Buns, Condiments, Coleslaw, Bacon Cheddar Ranch Potato Salad,

*Add Grilled Chicken Breast 2.50/each

Southern BBQ 21.25/person
Boneless BBQ Chicken Breast, Pulled Pork, Mac N'Cheese, Baked Beans, Roasted Corn and Red Bell Pepper, Tomato Basil Salad, Cornbread Muffins, Buns and Pickles

*Vegetarian/Vegan options available on request, additional charges will apply.

Baked Potato and Salad Bar 14.50/person Baked Idaho Potatoes and Choice of Salad w/ 2 dressings. Included toppings: Shredded Cheese, Diced Onion, Salsa, Jalapeños, Sour Cream, Butter, Chives and Bacon Bits

Deli Meat and Salad Bar

Both tiers come w/assorted bread and cheeses lettuce, tomato, pickles and condiments. Choice of Salad w/ 2 dressings.

TIER 1: 17.00/person

Ham, Turkey and Salami Deli Cuts

*Substitute one tier 2 meat in place of Salami 1.25/person +

TIER 2: 19.25/person

Ham, Turkey and Salami, Corned Beef, Roast Beef, Bacon, Capicola or Proscuitto Deli Cuts (choose four)

Salad Choices: Caesar, House, Horiatici (Greek Salad), Coleslaw, Pasta, or Potato.

Dressing Choices: House Made Buttermilk Ranch, Golden Italian, Raspberry Vinaigrette, Balsamic Vinaigrette, Red French, Greek, Asian Sesame, Poppyseed or Blue Cheese

*Add soup to any Buffet Package 3.25person
(All soup come with fresh rolls, butter and crackers)

House-made Chili, Tomato Basil, Chicken Noodle, Hearty Vegetable, Broccoli Cheddar, French Onion, Pasta Fagioli, Loaded Baked Potato, Chicken Corn Chowder, Chicken Gnocchi, Minestrone



Taste of The Orient

18.50/person

Tempura Chicken, White and Vegetable Fried Rice, Sweet and Sour Sauce w/ Pineapple, General Tso's Sauce w/ Broccoli, Pork Egg Roll, Fourtune Cookies, and Asian Chopped Salad; Cabbage, Carrots, Red Pepper, Green Onion, Edamame, Chow Mein, Sesame seeds tossed in Asian Sesame Dressing

***Add Pork or Chicken Potstickers**

12.75/dozen



Summer Pinic Platter

21.25/Person

Shredded Chicken
BBQ Beef
Brioche and Pretzel Buns
Potato Chips
Smothered Green Beans
Baked Mac N' Cheese
Bacon Cheddar Ranch Potato Salad



My "Big Fat Greek" Buffet

21.25/person

Chicken and Beef Gyros w/ warm Pita Bread, Tzatziki Sauce, red onion, feta, shredded lettuce, diced tomato and Horiatiki Salad; tomato, cucumber, red onion, feta, olives and Greek Vinaigrette, Hummus w/ Pita Chips
Greek Garlic Lemon Potatoes
Grilled Broccolini

***Add Greek Yogurt Bar**

23.00/person

(Vanilla Greek Yogurt, Shaved Almonds, Walnuts, Honey and Fresh Fruit)

FROM THE
LOCAL
TO THE
EXOTIC

CHEF
CRAFTED



SANDWICHES AND WRAPS

AVI Fresh Boxed Lunch

Boxed Lunches include your choice of Sandwich or Wrap; Pasta or Potato Salad, Bag of Chips, Fresh Baked Cookie, Condiments, and Plastic-ware. *Please limit your selection to 3 choices of sandwich and/or wrap when placing group orders.*

Sandwich on Kaiser Roll or Flour Tortilla Wrap Selections

TIER 1: 10.75/person

Italian: Ham, Salami and Pepperoni with Provolone Cheese, Tomato, Lettuce, Red Onion, Banana Peppers w/ a side of Italian Dressing

Turkey Club: Smoked Turkey, Bacon and Cheddar Cheese with Lettuce and Tomato

Ham and Swiss: A classic Ham and Swiss Cheese with Lettuce and Tomato

Chicken Caesar: Grilled Chicken Breast, Romaine Lettuce, and Shredded Parmesan Cheese w/ a side of creamy Caesar Dressing

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

Vegetarian: Lettuce, Tomato, Red Onion, Bell Pepper, Olives, Cucumber and mild banana peppers.

Chicken Bacon Ranch: Grilled Chicken, Bacon, Lettuce, Tomato, Cheddar Cheese w/ a side of Ranch Dressing

TIER 2: 12.75/person

Asian Chicken Salad: Shredded Chicken w/ Mandarin Oranges, Red Onion, Carrots, Sesame Seeds and Shaved Almonds in a Sweet Chili Mayo and topped w/ Lettuce

Roast Beef: Lettuce, Tomato, Onion w/ Dijon Horsey Sauce

Sicilian: Ham, Capicola, Pepperoni, Arugula, Tomato, Red Onion, Provolone w/ Sweet and Spicy Cherry Pepper Spread

Dagwood: Ham, Turkey, Roast Beef and Salami, Lettuce, Tomato, Swiss and Cheddar Cheese.

*Gluten Free Bun or Lettuce Wrap available upon request.



STARTERS

Bruschetta Roma Tomato, Basil, and Parmesan Cheese perched on top of a toasted baguette	2.25/person
Chicken Satay Grilled Chicken Skewers, served w/ Asian Sesame Sauce	6.75/person
Vegetable Spring Rolls Served with a Sweet Thai Chili Sauce	4.00/person
Meatballs Swedish or BBQ	5.50/person
Chicken Chunks Boneless all white meat chicken in a golden brown home-style breading served w/ Ranch, Buffalo and BBQ sauce	12.75/per pound
Stuffed Mushrooms Oven Roasted Button Mushroom stuffed with Garlic and Herb Boursin Cheese	6.25/person
Seafood Stuffed Mushrooms Oven Roasted Button Mushroom stuffed with Crab and Boursin Cheese	7.25/person
Caprese Skewers Cherry Tomatoes, Fresh Baby Mozzarella and Basil drizzled with Balsamic Glaze	4.25/person
Bavarian Pretzel Bites Warm Salted Soft Pretzel served w/ Beer Cheese Sauce or Creamy Mustard Sauce	3.25/person
Crab Cakes 2 oz Traditional Maryland Style Crab Cakes served w/ Remoulade Sauce	53.00/dozen
Hot Honey Brussel Sprouts Deep Fried Brussel Sprouts in a Sweet and Spicy Glaze	5.00/person
Pot Stickers Pan Seared Pork or Chicken Potstickers served w/ Ponzu Sauce	12.75/person

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ANY
OCCASION
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DINNER BUFFETS

Dinner Buffets include choice of 2 entrées, 2 sides, 1 dessert, House Salad w/ 2 Dressings, Artisan Rolls w/ butter, Coffee, Water and Lemonade

Italian Entrees

TIER 1: 26.50/person
Chicken Alfredo
Beef Lasagna Classico
Baked Cheese Stuffed Shells
Spaghetti and Jumbo Handmade Meatballs
Pasta Primavera

TIER 2: 28.75/person
Meat Lovers Lasagna
Asiago Tortellini in Alfredo
Pasta Bayou; Chicken, Andouille Sausage, Onions,
Green and Red Peppers in a Cajun Cream Sauce

Chicken Entrees

TIER 1: 26.50/person
Grilled BBQ Chicken
Baked Tuscan Chicken
Boneless Chicken Thighs Baked w/ Honey Mustard

TIER 2: 28.75/person
Chicken Parmesan
Chicken Marsala
Chicken Picatta

Pork Entrees

TIER 1: 26.50/person
Pulled Pork
Honey Glazed Ham

TIER 2: 28.75/person
Herb Roasted Pork Tenderloin w/ Balsamic Glaze
Saint Louis Style BBQ Pork Ribs

Beef Entrees

TIER 1: 26.50/person
Homestyle Meatloaf w/ Sweet & Tangy Tomato Sauce
Pot Roast w/ Horseradish Sauce
Salisbury Steak w/ Mushroom Brown Gravy

TIER 2: 28.75/person
Beef Bourguignon
Braised Beef Short Ribs
Sliced Beef Tenderloin w/ Au Jus & Horseradish Sauce

Seafood Entrees

TIER 1: 26.50/person
Blackened Tilapia w/ Mango Salsa
Baked Tilapia w/ Lemon and Herb Butter

SIDES

Roasted Sweet Potatoes w/ Chili Powder and Cumin
Mashed Potatoes w/ Butter, Cream and Parsley
Roasted Redskin Potatoes w/ Fresh Herbs Garlic
Roasted Brussels Sprouts
Steamed Broccoli w/ Seasoned Butter
Grilled Broccolini
Steamed Green Beans
California Blend Vegetable Medley
Buttered Corn
Rice Pilaf
Baked Mac N' Cheese

DESSERTS

Assorted Cookies
Brownies
Apple Pie (Traditional or Dutch Crumb)
Pumpkin Pie
Chocolate Cream

*Add 2.00/person for:

New York Cheesecake w/ assorted toppings
Mini Red Velvet Cakes
Blueberry Pie
Cookies and Cream Pie
Banana Cream Pie
Pecan Pie



SERVED ENTREES

Minimum of 30 guest required

Served with choice of salad, two sides, dessert, artisan rolls w/ butter, coffee, ice water and lemonade

Beef Tenderloin 37.25/person
6 oz. of Sliced marinated Beef Tenderloin,
served medium w/ Demi Glace

Beef Short-rib 37.25/person
6 oz. Red wine glazed Braised Beef Short-rib,
served w/ Red wine Demi Glace

Prime Rib 40.50/person
8 oz. Herb crusted Prime Rib served medium
w/ Au Jus and prepared horseradish

Steak Oscar 45.75/person
6 oz New York Strip Steak served medium
topped w/ Jumbo Lump Crab Meat and Hollandaise

Chicken Marsala 29.25/person
Pan Fried Chicken Cutlets and Mushrooms
in a rich Marsala Wine Sauce

Tuscan Chicken 29.25/person
Pan Seared Chicken Breast topped w/ Spinach
in a Creamy sun-dried tomato sauce

Mediterranean Chicken 27.75/person
Pan Seared Chicken Breast
served w/ Roasted Red Pepper Coulis

Chicken Pesto 29.75/person
Grilled Chicken Breast topped w/ Pesto,
sliced tomatoes and fresh mozzarella,
drizzled with Balsamic Glaze

Honey-Thyme Glazed Pork Tenderloin 30.25/person
Sliced Roast Pork Tenderloin,
coated in a sweet and savory Honey-Thyme Glaze

Bone-In Smothered Pork Chops 29.50/person
5 oz Bone-In, Center Cut Pork Chop pan-seared,
smothered w/ Garlic, and onions in a rich pan gravy

Baked Salmon 35.25/person
5 oz Salmon Fillet baked to perfection.
served w/ Lemon Butter Dill Sauce or Hollandaise

Blackened Tilapia 29.25/person
Spicy Blackened Tilapia oven baked,
topped w/ Fresh Mango Salsa

SIDES

Steamed Asparagus
Creamy Risotto
Roasted Sweet Potatoes w/ Chili Powder and Cumin
Mashed Potatoes w/Butter, Cream and Parsley
Roasted Redskin Potatoes w/Fresh Herbs
Garlic Roasted Brussels Sprouts
Steamed Broccoli w/ seasoned Butter
Grilled Broccolini
Steamed Green Beans
California Blend Vegetable Medley
Buttered Corn
Rice Pilaf
Cavatappi in Garlic Cheese Sauce

SALADS

House Salad: A mix of Spring Greens, grape tomato,
cucumber, shredded carrot, shredded cheese and croûtons.
Served w/choice of 2 dressings

Caesar Salad: Crisp Romaine Lettuce, shredded Parmesan
and croûtons served w/ Creamy Caesar Dressing

Caprese Salad: A refreshing mix of cherry tomatoes, fresh
baby mozzarella balls, fresh basil served w/ Balsamic
Vinaigrette

DESSERTS

Chocolate or White Chocolate Mousse w/ Fresh Berries
New York Style Cheesecake
Mini Red Velvet Cake
Chocolate Lava Cake
Deluxe Dessert Bars
(Summer Berry, Chocolate-Peanutbutter, 7-Layer, Lemon
Crumb, Apple Crumb, Oreo Brownie, Chocolate Chunk,
Toffee Crunch Blondie)



SNACKS

Gardetto's Snack Mix	10.75/pound
Traditional Chex Mix	8.50/pound
Individual Bag of Chips (Assorted)	1.50/each
Mini Pretzels	5.00/pound

DESSERTS

Assorted Macaroons	23.50/dozen
Assorted Dessert Bars	32.00/dozen
Assorted Mini Cheesecakes (Vanilla, Chocolate, Lemon, Strawberry, Salted Caramel)	27.75/dozen
Double Fudge Chocolate Chip Brownies	26.50/dozen
Assorted Fresh Baked Cookies (Chocolate Chip, Oatmeal Raisin, Sugar, Peanut-butter, Double Chocolate, Carnival)	8.50/dozen
Assorted 1/4 Pound Gourmet Cookies (S'moores, Salted Caramel, Red Velvet, Triple Chocolate Chunk, Sugar, Oatmeal Raisin, Reese's Peanut-butter Cup)	32.00/dozen
Lemon Berry Mascarpone Cake	70/12 slices
Red Velvet Mini Cakes	42.50/dozen
New York Style Cheese Cake	5.50/slice
Baked Pies (Apple, Dutch Apple Crumb, Pumpkin, Chocolate Cream)	3.25/slice
Deluxe Pies (Blueberry, Southern Pecan, Banana Cream, Cookies & Cream)	4.25/slice

SWEET
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DELICIOUS



PLATTERS & DISPLAYS

Deluxe Charcuterie Display 3 assorted Cheeses, 2 assorted Meats, hand cut and displayed, served w/ pickles, assorted Crackers and Mustards	6.50/person
Executive Charcuterie Display 6 assorted Cheeses, 4 assorted Meats, hand cut and displayed, served with Crostinis, Grapes, assorted Nuts, assorted Pickled Veggies, assorted Crackers and Mustards	8.00/person
Jumbo Shrimp Cocktail Gulf Shrimp served w/ Lemon wedges and cocktail sauce	12.00/person
Fresh Fruit Display Seasonal Fresh Fruit sliced and displayed	4.00/person
Vegetable Crudite Display Assorted Vegetable cut and displayed, served w/ Sriracha Ranch dip	4.00/person
Grilled Vegetable Display Assorted Fresh Vegetables, seasoned, grilled and drizzled w/ Balsamic Glaze	4.50/person
Spinach Artichoke Dip Housemade Dip served w/ Tortilla chips	4.00/person
Buffalo Chicken Dip Shredded Chicken, cream cheese, Buffalo Sauce and shredded cheddar, Served w/ Tortilla chips	4.00/person
Mediterranean Duo Pita chips, cucumber, carrots and celery Served w/ Greek Tzatziki Sauce and hummus	4.00/person
White Bean Cheddar Bacon Dip Creamy White Bean Dip with shredded sharp cheddar and crispy bacon lardoons served warm w/ Tortilla chips	4.25/person



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Ohio Administrative Code 3337-47-15 prohibits event centers that offer in-house catering from allowing guests to bring in their own food, including homemade items. This rule is in place because catering operations must follow specific food safety and handling standards outlined in the Ohio Uniform Food Safety Code, which are not met by outside non licensed food sources.

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catering@terra.edu

Please initial receipt and acceptance of Catering Contract, Standards and Policies: _____

Customer Print Name

Date

Customer Signature

Date

Signature

Tiffany Allen
Lead Catering Executive & Head Chef

Date

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Event Name: _____

Event Date: _____