

THE ART OF CATERING



Welcome to the Art of Catering at Westmoreland County Community College courtesy of AVI Fresh. Our mission is to provide you with exceptional service and quality food with our main goal of cultivating a creative culinary experience. Our professional culinary and catering team are here to assist you in planning your next special event. Our services range from business meetings, conferences, family gatherings, showers, weddings and more. Contact our Catering Director at catering@westmoreland.edu for information.



ORDERING GUIDELINES

ORDERING

Catering orders are accepted via e-mail at catering@westmoreland.edu. Our team will confirm within 24 hours. Disposable plates, utensils, and service ware are included with all orders. China can be rented on site for an additional 2.00 per person and offsite for an additional 4.00 per person.

Final head counts are to be remitted 7 business days before the date of scheduled event.
(With the exception of events with boxed lunches. See "Boxed Lunch" menu for details)

DELIVERIES

Delivery times are accompanied on a first come first serve basis. For deliveries off site, charges will be added to invoice and may vary based on location of event

ORDERING REQUIREMENTS

We ask for a minimum of 72 hours notice for all catering orders. Last minute orders are welcome upon availability.

PAYMENT OPTIONS

We accept all major credit cards and checks. Internal customers can charge their respective cost centers with approval.

CANCELLATION POLICY

We require 72 hours notice to cancel an order. Orders cancelled outside that time frame are subject to charges.

SERVICE CHARGES

A 20% service charge is added to all non-cost center charged accounts.

FOOD AND BEVERAGE

Menu pricing is subject to change without notice due to varying market prices. Hot buffets have a maximum of 2-hour time frame and cold items/buffets have a maximum 3-hour time frame. Food and beverage cannot be brought into events hosted at Westmoreland County Community College and its branch campuses. All food and beverage must be purchased through AVI Food Systems and consumed on premise. No outside to go packaging is permitted to be brought into our facilities nor will any be given out on site. Excess food at the end of the event will be returned to ownership of AVI Food Systems c/o Westmoreland County Community College.

FRESH START BREAKFAST

All include Coffee/Hot Tea Service, Water and Orange Juice

THE CLASSIC CONTINENTAL

Danishes, muffins, assorted breakfast breads and scones.

8.25 per person

BREAKFAST SANDWICH BUFFET

English muffin with egg and cheese topped with your choice of sausage, bacon or ham and served with breakfast potatoes.

11.99 per person

Extra protein 1.25 per person

THE FRENCH BISTRO BUFFET

Choice of spinach quiche or quiche Lorraine.
Comes with assorted breakfast pastries and a seasonal fresh fruit plate.

11.95 per person

Presidential Breakfast

Pick your choice of:

- Bacon, Sausage or Ham
 - French toast or pancakes
 - Hash Browns, Home fries or Potatoes O'Brien
- Scrambles eggs, assortment of breakfast pastries and seasonal fresh fruit plate.

13.25 per person

To enhance your breakfast buffet, we recommend a made-to-order omelet station.

4.99 additional per person

YOGURT PARFAIT BUFFET

Strawberry, blueberry, and vanilla low-fat yogurt with granola.
Choice of strawberries, blueberries or raspberries.

8.99 per person

Extra Fruit Topping 0.75 Per Person

A HEALTHY MORNING

Hard boiled eggs, fresh bananas, oatmeal, and low-fat yogurt with berries and granola.

9.25 per person

FRESH START BEVERAGES

FULL COFFEE SERVICE | 4.75 per person
Regular and decaffeinated coffee, hot tea assortment with creamers and sugar.

Upgrade to Starbucks coffee for an additional 2.00 per person

INFUSED WATER | 10.95 per gallon

JUICE | 2.75 per bottle

ADDITIONAL BREAKFAST MENU ITEMS

Assorted Mini Muffins | 8.95 per dozen

Breakfast Bread | 9.95 per loaf

Sticky Buns | 2.50 per person

Cinnamon Rolls | 2.25 per person

Scones | 2.00 per person

Assorted Pastries | 16.95 per dozen

All breakfast buffets require a minimum of 10 guests.

BEVERAGES

FULL COFFEE SERVICE

3-Hour Maximum Time Frame.

Regular and decaffeinated coffee, hot tea assortment with creamers and sugar.

4.75 per person

Upgrade to Starbucks coffee for an additional

2.00 per person

BOTTLED BEVERAGES

Bottled water and assorted bottled beverages

2.50 each

Iced Tea

2.50 each

Assorted bottled juice

2.75 each

BEVERAGES SERVED BY THE GALLON

Lemonade, iced tea, fruit punch

9.95 per gallon

Infused Water

10.95 per gallon

Apple Cider - served Hot or Cold

Seasonal Availability - MARKET PRICE

HOT APPETIZER SELECTIONS

Served buffet style, these delicious bite sized morsels are the perfect addition to any event. If you would like the option for our team to serve your guests, a 2.00 additional charge per person will be assessed.

GOURMET FLATBREADS

Choose from BBQ chicken, vegetable and feta, BLT, and Margherita.

23.45 per dozen

MINI CRAB CAKES

Miniature crab cakes served with Cajun rémoulade.

Market Price

STUFFED MUSHROOM CAPS

Mushrooms stuffed with sausage, spinach and feta cheese.

21.95 per dozen

MEATBALLS

Ground beef and pork blend meatballs served with your choice of Swedish, teriyaki, marinara, sweet & sour, barbecue or French onion.

22.75 per dozen

SPANAKOPITA

Spinach and feta cheese wrapped in a puff pastry.

21.95 per dozen

MINI SPRING ROLLS

Wonton rolled with sautéed julienned vegetables, fresh ginger and spices.

21.95 PER DOZEN

BONELESS CHICKEN WINGS

Choose from mild, barbecue, honey mustard or spicy hot.
Served with house ranch and celery.

42.95 for 5 lbs | Serves up to 20 people

GRILLED CHICKEN QUESADILLAS

Served with fresh guacamole and salsa.

22.95 per dozen

BAKED BRIE

Creamy brie topped with seasonal fruit filling and wrapped in a flaky puff pastry.

Served warm with sliced toasted baguettes.

45.00 for 3 lbs | Serves up to 25 people

BUFFALO CHICKEN DIP

Shredded chicken baked with assorted cheeses, buffalo sauce and served warm with tortilla chips.

51.95 for 3 lbs | Serves up to 25 people

MARYLAND CRAB DIP

Mixture of crab meat, assorted cheeses, and Old Bay.

Served warm with toasted baguettes.

Market Price

SPINACH & ARTICHOKE DIP

Mixture of assorted cheeses, spinach, and artichoke hearts.

Served warm with toasted pita chips.

46.95 for 3 lbs | Serves up to 25 people

BAKED FETA DIP

Roasted garlic, honey, feta & Italian cheeses, blistered cherry tomatoes and balsamic glaze.

Served warm with toasted baguettes.

46.95 for 3 lbs | Serves up to 25 people

COLD APPETIZER SELECTIONS

Served buffet style, these delicious bite sized morsels are the perfect addition to any event. If you would like the option for our team to serve your guests, a 2.00 additional charge per person will be assessed.

ARTICHOKE CAPRESE PLATTER

Fresh sliced mozzarella, tomatoes, marinated artichokes, and basil leaves. Seasoned and topped with Extra Virgin Olive Oil.

36.95 for 3 lbs | Serves up to 25 people

SOUTHWEST PINWHEELS

Tri-colored bell peppers, onions, black beans mixed in with a flavorful blended cream cheese.

21.95 per dozen

ANTIPASTO PLATTER

Italian meats and cheeses, olives, pepperoncini and roasted red peppers tossed with dressing. Served on a bed of romaine lettuce.

Market Price

ROASTED RED PEPPER BRUSCHETTA

Diced tomato, roasted red pepper, red onion, fresh garlic & basil mixed with seasonings, Extra Virgin Olive oil and topped with Balsamic glaze. Served with toasted baguettes on the side.

26.95 per dozen

MEDITERRANEAN PLATTER

Marinated grilled eggplant, zucchini, yellow squash & artichoke hearts, olives, roasted red pepper hummus and toasted pita chips.

63.95 for 5 lbs | Serves up to 25 people

PETITE SANDWICHES

Chef's assortment

26.95 per dozen

SEASONAL MARKET PLATTER

Domestic and imported cheeses along with sliced cured meats accompanied by marinated vegetables, fresh fruits, mixed nuts, and assorted dipping sauces. Served with toasted baguettes and crackers.

Market Price - with a minimum of 25 guests

SMOKED SALMON BAR

Smoked Salmon served with a platter of assorted spreads, capers, cucumbers, lemon, and fresh dill. Served with toasted baguettes and crackers.

4.99 per person with a minimum of 25 guests

GOURMET CHEESE TRAY

Domestic and imported cheeses served with cracker assortment and dijonaise.

59.99 for 4.5 lbs | Serves up to 25 people

TUSCAN PHYLLO CUPS

Blended basil pesto and seasoned cream cheese piped into flaky Phyllo cups garnished with sundried tomatoes & fresh parsley.

21.95 per dozen

FRESH FRUIT TRAY

Fresh sliced seasonal fruits.

59.99 for 4.5 lbs | Serves up to 25 people

FRESH VEGETABLE TRAY

An assortment of sliced vegetables served with Ranch Dip.

54.95 for 4.5 lbs | Serves up to 25 people

WORKING LUNCHEON BUFFETS

2 Hour Maximum Time Frame

All working luncheon buffets include water and choice of lemonade or unsweetened iced tea.

CLASSIC DELI BUFFET

Build your own sandwich buffet with sliced honey ham, smoked turkey, salami, American cheese, and assorted breads.

Served with lettuce, tomato, onion, and pickle spears.

Choice of potato salad, coleslaw, pasta salad or kettle cooked potato chips.

Dessert includes fresh baked cookies.

14.45 per person

EXECUTIVE DELI BUFFET

Build your own sandwich buffet with honey ham, roast beef, salami, smoked turkey, assorted cheeses & breads. Served with lettuce, tomato, onion, pickle spears, and kettle cooked potato chips. Comes with choice of chicken, egg or tuna salad, and a choice of potato salad, pasta salad, or coleslaw.

Dessert includes either fresh baked brownies or cookies.

17.25 per person

Add soup of the day or chili to any buffet for an additional 3.00 per person

WRAPPED BUFFET

Choice of three wraps - smoked turkey, honey ham, roast beef, chicken Caesar or roasted garden vegetable.

Served with choice of pasta salad, potato salad or garden salad. Accompanied by kettle cooked potato chips and fresh baked cookies.

14.25 per person

SALAD AND SANDWICH BUFFET

Build your own salads using mixed salad greens and choice of protein. Includes a chef's assortment of wraps or sandwiches. Dessert includes either fresh baked brownies or cookies.

Chicken - 18.25 per person | Steak - 22.95 per person

PIZZA

Fresh baked 16" pizza cut into 10 slices

Cheese 13.00

Pepperoni 15.00

Specialty 17.00

BUILD YOUR OWN SALAD BUFFET

2 Hour Maximum Time Frame

Served with crispy French fries, fresh baked cookies, iced water, and your choice of lemonade or unsweetened iced tea.

FRESH GREENS

SELECT TWO

Spring Mix, Romaine, Iceberg Mix or Spinach

VEGETABLE TOPPINGS

SELECT UP TO SIX

Shredded Carrot, Red Onion, Tomato Wedges, Avocado, Cucumber,
Red Bell Pepper, Green Bell Pepper, Celery, Corn, Snow Peas, Black Olives,
Fresh Sliced Mushrooms, Almonds, Dried Cranberries, Radish,
Hard Boiled Eggs, Black Beans or Garbanzo Beans.

CHEESE

SELECT ONE

Mozzarella, Cheddar, Feta, Asiago or Blue Cheese Crumbles

PROTEIN

SELECT ONE

Roasted Portobello Mushrooms | 15.25 per person
Grilled Chicken | 17.25 per person
Marinated Steak | 21.25 per person

DRESSINGS

SELECT TWO

House Italian, Buttermilk Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette,
Honey Mustard, Caesar

Add soup of the day for an additional 3.00 per person

BOXED LUNCHES

Submit final head counts 10 days prior to the event date. For 10 guests and under, choose from 2 selections.

For 30 guests and under, choose from 3 selections.

For 50 guests and over, choose from any selection.

QUICK AND SIMPLE CLASSIC LUNCH

Your choice of a classic sandwich served on a kaiser roll, garnished with leaf lettuce and sliced tomato. Includes whole fruit, bag of chips or pretzels, freshly baked cookie, and 16 oz. bottled water.

9.00 per person

Classic Sandwiches (Choose One)

Ham and Cheese

Roast Beef and Cheese

Roast Turkey and Cheese

Chicken Salad

Egg Salad

Vegetarian 

GOURMET BOXED LUNCH

Gourmet boxed lunches include a 16 oz. bottled water, whole fruit, premium potato chips, pasta salad, and freshly baked cookie.

11.00 per person

Gourmet Sandwich Selections

CHICKEN AND ARTICHOKE CIABATTA: Served on a fresh baked roll with provolone cheese and artichoke spread garnished with leaf lettuce and sliced tomato.


DIJON CHICKEN SALAD: Creamy dijonnaise and tender chicken, blended with sliced vegetables and seasonings served on a fresh baked roll, garnished with leaf lettuce and sliced tomato.

HONEY MAPLE HAM AND SWISS CHEESE: Served on a fresh baked roll with French Dijon mustard, garnished with leaf lettuce and sliced tomato.

ITALIAN GRINDER: Ham, salami, zesty pepperoni and provolone cheese, served on a fresh baked roll, garnished with leaf lettuce, sliced tomato, pepper rings and Italian dressing.

OVEN ROASTED TURKEY BREAST AND PROVOLONE CHEESE: Served on a fresh baked roll with honey mustard, garnished with leaf lettuce and sliced tomato

ROAST BEEF WITH WISCONSIN CHEDDAR CHEESE: Served on a fresh roll with a spicy horseradish sauce, garnished with leaf lettuce and sliced tomato.

CALIFORNIA VEGETARIAN SUB:  Served on fresh roll with traditional hummus, leaf lettuce, sliced tomato, sliced cucumber, thin shaved red onion, shredded carrot and Italian dressing.

 Vegetarian

THEMED BUFFETS

Lunch served with iced tea and water

Dinner served with full coffee service, iced tea, and water

CUCINA ITALIANO

Your choice of chicken parmesan, meat lasagna, vegetable lasagna.

Comes with Alfredo and marinara pastas, vegetable side, garden salad with house dressing, warm rolls and butter. Includes chef's choice dessert.

23.95 per person | Lunch 19.25 per person

THANKSGIVING STYLE BUFFET

Sliced, slow-roasted turkey breast with gravy and traditional bread stuffing, accompanied by candied yams, broccoli au gratin, mashed potatoes, garden salad with a house dressing, cranberry sauce, warm rolls and butter, accompanied by pumpkin pie.

23.95 per person | Lunch 19.95 per person

BACKYARD BARBECUE COOKOUT

Barbecued chicken and pulled pork with sides of baked beans, corn on the cob, potato salad, fresh seasonal fruit salad, and cornbread with honey butter.

Includes chef's choice dessert.

25.95 per person | Lunch 20.95 per person

ALL AMERICAN BUFFET

Grilled hamburgers and hot dogs accompanied by choice of two sides: potato salad, coleslaw, pasta salad, corn on the cob or baked beans. Also includes potato chips, watermelon wedges and assorted fresh baked cookies.

23.95 per person | Lunch 19.25 per person

***Veggie or Turkey Burgers Available Upon Request**

TAILGATE BUFFET

Boneless Wings with your choice of buffalo, garlic parmesan or barbecue sauce. Served with mac & cheese, loaded nachos, hot sausage sandwiches, and celery with house ranch.

Includes chef's choice dessert.

23.95 per person | Lunch 19.25 per person

FIESTA FAJITA BUFFET

Your choice of chicken, beef or vegetable fajitas, accompanied by Spanish rice, refried beans, warm flour tortillas, guacamole, sour cream, shredded lettuce, fresh salsa and crisp tortilla chips.

Includes chef's choice dessert.

23.95 per person | Lunch 19.25 per person

GRAND DINNER BUFFET

Carved top sirloin beef and slow-roasted turkey breast, accompanied by roasted redskin potatoes, seasonal vegetables, assorted pastas, garden salad with house dressing, horseradish aioli, cranberry sauce and Dijonaise.

Includes chef's choice dessert.

Market Price

PIZZA BUFFET

Cheese, pepperoni and specialty pizzas accompanied by a garden with house dressing, and fresh baked cookies.

16.75 per person | Lunch 14.25 per person

Lunch is served from 10:30 AM - 3:30 PM. Minimum of 20 guests.

CREATE YOUR OWN BUFFET

23.95 per person | Lunch 18.25 per person

Lunch served with iced tea and water. Dinner served with full coffee service, iced tea, and water.

Extra Entree choices may be added for an additional charge.

STARTERS (CHOICE OF ONE)

Garden Salad with House Dressing
Spinach Salad with Raspberry Vinaigrette

Caprese Salad
*Add 1.50 per person

Greek Salad
Caesar Salad

ENTREES (CHOICE OF ONE)

Country Fried Chicken
Chicken Marsala
Beef Tip Bordelaise
Chicken Parmesan

Bourbon Chicken
Balsamic Chicken
Meat Lasagna
Honey Pecan Salmon

English Style Baked Cod
Chicken Piccata
Roasted Pork Loin with
Cranberry Apple Chutney

PASTA (CHOICE OF ONE)

Spinach and Sundried Tomato Pasta
Baked Ziti

Pasta Primavera
House-made Macaroni & Cheese

Penne with Alfredo
Penne with Marinara

STARCH (CHOICE OF ONE)

Potatoes Au Gratin
Parsley Potatoes
Homestyle Mashed Potatoes

Herb Roasted Red Skin Potatoes
Parmesan Crushed Potatoes
Roasted Garlic Mashed Potatoes

Baked Sweet Potatoes
Parmesan Risotto
Rice Pilaf

VEGETABLES (CHOICE OF ONE)

Green Beans Almondine
Vegetable Medley
Roasted Garlic Broccoli

Honey Thyme Glazed Carrots
Green Beans in Dill Butter

Roasted Root Vegetables
Sautéed Squash and Zucchini

DESSERT

Chocolate Fudge Cake
Assorted Fruit Pies

Strawberry Shortcake
Cream Pie (Chef's Choice)

Lemon Creme Cake
Tiramisu

ENTREE SELECTIONS

All entree selections include garden salad with house dressing, warm rolls with butter, side vegetable, and side starch. Also included: Full coffee service, water and assorted pies and cakes. There is an additional 2.00 charge per person for served items.

ROASTED RED PEPPER & VEGETABLE PASTA

Penne pasta with fresh sautéed vegetables in a roasted red pepper cream sauce garnished with shaved parmesan.

21.95 per person | Lunch 18.95 per person

CHICKEN PARMESAN

Lightly breaded chicken breast topped with homemade marinara sauce, parmesan and mozzarella cheese.

23.95 per person | Lunch 20.75 per person

BEEF STROGANOFF

Tender braised beef with mushrooms in stroganoff sauce served with egg noodles and garnished with a dollop of sour cream and red pepper coulis.

19.45 per person | Lunch 16.75 per person

BAKED VEGETARIAN LASAGNA

Pasta layered with sautéed vegetables, blended Italian cheeses, and topped with marinara sauce

21.95 per person | Lunch 18.95 per person

STUFFED PORK TENDERLOIN

Pork tenderloin stuffed with a dried cranberry and gala apple stuffing and topped with a maple balsamic glaze.

24.95 per person | Lunch 20.45 per person

FRESH NORWEGIAN SALMON

8 oz. hand cut seared salmon filet with roasted pecans & honey.

Market Price

ASIAGO BAKED CHICKEN SUPREME

Seared chicken breast stuffed with spinach, asiago and parmesan cheese topped with Mafalda sauce.

24.95 per person | Lunch 20.45 per person

FILET MIGNON

8 oz. hand cut seared filet mignon served with a roasted mushroom in a red wine demi-glaze.

Market price

SURF & TURF

4 oz. hand cut filet mignon with a roasted mushroom and red wine demi glaze, and a

4 oz. Norwegian salmon filet with her butter.

Market price

SALMON WITH LUMP CRAB MEAT

8 oz. hand cut seared salmon filet topped with jumbo lump crab meat and red pepper hollandaise sauce

Market price

DESSERT SELECTIONS

SUNDAE BAR

Vanilla or chocolate ice cream served with a toppings bar

A minimum of 25 guests

6.25 per person

FRESH SEASONAL FRUIT

4.25 per person

CAKES

Your choice of chocolate, strawberry, carrot, lemon cream, or red velvet.

4.50 per person

PIES

Apple, cherry, pecan, peach, blueberry, lemon merengue

4.95 per person

ASSORTED CREAM PIES

4.95 per person

NEW YORK STYLE CHEESECAKE

A minimum of 25 guests

5.75 per person

ASSORTED DESSERT BARS

17.95 per dozen

FUDGE BROWNIES

15.95 per dozen

COOKIES

13.75 per dozen