Catering Guide
BEVERAGES

One gallon serves approximately 16 people

REGULAR OR DECAF COFFEE | $11.95 per gallon

HOT COCOA | $11.95 per gallon

ASSORTED TEA BAGS W/ HOT WATER | $12.00 per gallon

FRUIT INFUSED WATER | $7.95 per gallon

LEMONADE | $9.95 per gallon

PINK LEMONADE | $9.95 per gallon

ICED TEA | $9.95 per gallon

HOT APPLE CIDER | $13.95 per gallon

CRANBERRY, ORANGE, OR APPLE JUICE | $11.95 per gallon

ASSORTED BOTTLED JUICE (10 OZ) | $1.50 each

ASSORTED CAN SODA (12 OZ) | $1.00 each

BOTTLED WATER OR SODA (20 OZ) | $1.75 each

BOTTLED WATER (12 OZ) | $1.25 each
CONTINENTAL BREAKFAST | $8.95 per person
The perfect combo to start your day! Includes seasonal fresh cut fruit, delicious pastries, regular and decaf coffee, assorted juice and bottled water.

BREAKFAST SCRAMBLE | $9.95 per person
A hearty breakfast of scrambled eggs, hash browns and your choice of bacon or sweet link sausage, accompanied with seasonal fresh cut fruit.

BREAKFAST BURRITOS | $8.95 per person
2 burritos filled with scrambled eggs, bacon or sausage, papitas, shredded Monterrey Jack cheese and green chile. Served with fresh salsa and seasonal cut fresh fruit.

BREAKFAST PARFAIT BAR | $5.95 per person
Creamy vanilla yogurt, crunchy homemade granola, seasonal cut fresh fruit and berries, toasted coconut, toasted pecans and dried berries.

BREAKFAST SANDWICHES | $8.95 per person
Bacon or sausage with egg and cheese on your choice of croissant, bagel or English muffin. Served with seasonal fresh cut fruit.

FRESH FRUIT & YOGURT BAR | $3.95 per person
Low fat vanilla yogurt served with seasonal fresh fruit, berries and granola.
SUNRISE QUICHE  |  $9.95 per person
Create your own quiche choosing three ingredients. Served with seasonal fresh cut fruit.

Ingredient Choices:
Ham, tomatoes, sausage, bacon, broccoli, spinach, onions, feta cheese or cheddar cheese.

A LA CARTE

HARD BOILED EGGS (2 PER SERVING)  |  $1.79 per serving
Calories per Serving: 72  Total Fat: 5g  Carbs: 0g

GRANOLA BARS  |  $0.99 each

WHOLE FRUIT  |  $1.25 per person

YOGURT  |  $1.50 each

GREEK YOGURT  |  $1.99 each

YOGURT PARFAIT  |  $2.95 each

ASSORTED PASTRIES  |  $1.95 per person

ASSORTED BAGELS WITH CREAM CHEESE  |  $1.95 per person

ASSORTED MUFFINS  |  $1.65 per person

SCONES  |  $1.50 per person

BACON (2 SLICES)  |  $1.75

SAUSAGE LINKS (2 EACH)  |  $1.75
DELI LUNCH PLATTER

CREATE YOUR OWN DELI LUNCH BUFFET | $9.95 per person
Choose from a variety of meats and cheeses, as well as a salad to complete your order. Includes: leaf lettuce, sliced tomatoes, red onion, pickles, mustard and mayonnaise packets, fresh rolls and breads, assorted potato chips and cookies.

**Cheese (choice of 3):**
- Cheddar
- Provolone
- Swiss
- Pepper Jack

**Deli Lunch Salad (choice of 1):**
- Garden Salad
- Italian Style Pasta Salad
- Caesar Salad
- Potato Salad

**Add Soup of the Day | $1.95 per person**

SOUP AND HALF SANDWICH PLATTER | $10.95 per person
Assorted sandwich platter of ham, turkey and roast beef sandwiches. Served with our house-made soup of the day. Includes cookies and seasonal fruit.

*Vegetable Wraps available upon request.*
BOXED LUNCHES

TRADITIONAL BOXED LUNCH | $8.95 per person
Choose from a variety of sandwich and cheese options.
Includes: seasonal whole fruit, fresh baked cookie, potato chips, mustard and mayonnaise packets, napkin and cutlery.

Sandwiches (choice of 3):
Smoked Turkey
Roast Beef
Chicken Salad
Loaded Vegetable
Baked Ham
Tuna Salad
Egg Salad

Cheese (choice of 1):
Cheddar
Provolone
Swiss
Pepper Jack

PREMIUM WRAP BOXED LUNCH | $11.95 per person
Choose from a variety of wrap options, including Fit Choices 4 Life options. Includes: seasonal whole fruit, fresh baked cookie, potato chips, mustard and mayonnaise packets, napkin and cutlery.

Premium Wraps:
Buffalo Chicken Ranch
Blackened Chicken Caesar
Honey Mustard Chicken
Smoked Ham and Cheddar with Honey Dijon Mustard
Roast Beef with Horseradish Sauce
Turkey BLT Wrap with Ranch
Pesto Chicken
BLT Chicken Salad Wrap

Calories per Serving: 341 Total Fat: 3g Carbs: 37g
Hummus and Grilled Vegetable Wrap

Calories per Serving: 390 Total Fat: 18g Carbs: 46g

4 Fit Choices 4 Life option
FRESH SALADS

ASIAN CHICKEN SALAD | $9.95 per person
Mixed field greens topped with teriyaki grilled chicken breast, carrots, broccoli, green onions and slivered almonds. Served with oriental sesame dressing, fresh baked roll and choice of cookie or seasonal fruit.

CAESAR SALAD | $8.95 per person
Fresh romaine lettuce, topped with grilled chicken, garlic herbed croutons, Caesar dressing and Parmesan cheese. Served with fresh baked roll and choice of cookie or seasonal fruit.
Add Grilled Chicken for $1.00

COCONUT CHICKEN SALAD | $9.95 per person
Hand-breaded coconut chicken breast with fresh strawberries, mandarin oranges, pineapple and toasted almonds on a bed of iceberg lettuce. Served with honey mustard dressing, fresh baked roll and choice of cookie or seasonal fruit.

CALIFORNIA COBB SALAD | $9.95 per person
A West Coast classic with grilled chicken, avocado, bacon, tomato, egg and bleu cheese over mixed greens, served with your choice dressing, fresh baked roll and choice of cookie or seasonal fruit.

CLASSIC CHEF SALAD | $9.95 per person
Fresh garden salad topped with julienned sliced turkey and ham, tomato wedge, sliced cucumber, hard-boiled eggs, Swiss and cheddar cheeses and house-made croutons. Served with your choice of dressing, fresh baked roll and choice of cookie or seasonal fruit.
SPRING BERRY SALAD WITH STRAWBERRY VINAIGRETTE  
$10.95 per person
Calories per Serving: 266  Total Fat: 9g  Carbs: 29g
Mixed field greens with fresh strawberries, black berries, bermuda onions, toasted almonds and honey dijon marinated chicken breast. Served with a strawberry vinaigrette, parmesan cheese and a granola bar.

SOUTHWEST CHICKEN SALAD | $9.95 per person
Romaine lettuce with grilled chicken, red onion, black bean corn salsa and Monterey Jack cheese topped with tortilla strips. Served with a chipotle ranch dressing, fresh baked roll and choice of cookie or seasonal fruit.

BUFFALO CHICKEN SALAD | $9.95 per person
Romaine lettuce with buffalo chicken, bleu cheese crumbles, celery and tomatoes. Served with ranch dressing, fresh baked roll and choice of cookie or seasonal fruit.

CAJUN CHICKEN SALAD | $9.95 per person
Mixed field greens with cajun chicken, tomatoes, cucumbers, cheddar cheese and hard-boiled eggs. Served with ranch dressing, fresh baked roll and choice of cookie or seasonal fruit.
BUILD YOUR OWN PIZZA  | $10.95 per pizza
Cut into eight slices. Choose from a variety of toppings, cheeses and sauces.

Toppings  | $0.99 per topping
Pepperoni
Italian Sausage
Grilled Chicken
Pit Ham
Roasted Peppers
Red Onions
Mushrooms
Pineapple
Tomatoes

Cheese (choice of 1)
Mozzarella
Cheddar
3 Cheese Blend
No Cheese

Sauce (choice of 1)
Marinara
Pesto
BBQ

Add a Caesar Salad and Breadsticks  | $2.95 per person

Gluten-Free Crust also available
TAILGATING
BBQ BUFFET
Minimum of 10 people. All options served with 2 All-American sides.

**BBQ CHICKEN AND PULLED PORK** | $11.95 per person
Onion straws, bbq sauce, horseradish sour cream and buns.

**BACKYARD** | $10.95 per person
Choice of 2 meats served with our relish tray, which includes lettuce, tomato, onions, pickles, sliced cheeses, buns, ketchup, mustard and mayo.

**Meats (choice of 2):**
- Burgers
- Turkey Burgers
- Brats
- Chicken Breast
- Veggie Burgers

**ALL-AMERICAN SIDES (CHOICE OF 2)**
- Baked Beans
- Potato Salad
- Coleslaw
- Mac and Cheese
- Potato Chips
GREEN CHICKEN CHILE ENCHILADAS | $12.95 per person
Seasoned chicken and Monterey Jack cheese hand rolled in a corn tortilla and smothered in green chile sauce. Includes sour cream and fresh salsa.

RED CHILE BEEF ENCHILADAS | $12.95 per person
Layered corn tortillas, Monterrey Jack cheese & red chile beef garnished with shredded lettuce and diced tomatoes served with sour cream.

TACOS | $12.95 per person
Hard or soft shell tacos with your choice of seasoned beef or chicken, served with cheddar cheese, diced tomatoes, shredded lettuce, picante sauce and sour cream.

NACHOS | $12.95 per person
Seasoned beef or chicken with nacho cheese sauce, served with diced tomatoes, shredded lettuce, picante sauce and sour cream.

FAJITAS | $12.95 per person
Grilled marinated sirloin or chicken breast with sautéed peppers and onions, served with guacamole, sour cream, picante sauce and cheddar cheese.

FISH TACOS | $12.95 per person
Grilled seasoned Tilapia served with lettuce, pico de gallo, cilantro-lime sour cream, Monterey jack cheese and flour tortillas.

SOUTHWEST SIDES (CHOICE OF 2)
Spanish Rice, Refried Beans, Black Beans, Santa Fe Coleslaw, Southwest Caesar Salad, Garden Salad, or Santa Fe Salad with Avocado Ranch Dressing.
ITALIAN BUFFET
Minimum of 10 people. All options served with 2 Italian sides.

CHICKEN PARMESAN | $12.95 per person
Italian herb-and-parmesan breaded chicken breast, smothered in marinara and melted mozzarella cheese. Served over penne pasta.

PASTA PRIMAVERA | $10.95 per person
Bowtie pasta tossed with roasted broccoli, cauliflower, zucchini, carrots and mushrooms with your choice of marinara, Alfredo or creamy pesto sauce. Add chicken for $2.95 per person.

MEAT AND 3 CHEESE LASAGNA | $12.95 per person
Italian sausage and ground beef with ricotta, Parmesan and mozzarella cheese, layered with marinara and baked until golden.

SPAGHETTI AND MEATBALLS | $12.95 per person
Spaghetti and jumbo Italian meatballs tossed in marinara and sprinkled with Parmesan cheese.

CHICKEN MARSALA | $12.95 per person
Herb-rubbed chicken breast, sautéed and smothered in mushroom Marsala sauce over penne pasta.

SPAGHETTI BOLOGNESE | $12.95 per person
Lean ground turkey with marinara over spaghetti.
Calories per serving: 395  Total Fat: 10g  Carbs: 57g

ITALIAN SIDES (CHOICE OF 2)
Garden Salad, Caesar Salad, Breadsticks, Cheesy Bread, Roasted Italian Vegetables
HOT HORS D’OEUVRES

COCONUT SHRIMP | Sm $39.95 | Lg $64.95
Coconut shrimp served with a mango chutney.

BUFFALO CHICKEN WINGS | Sm $39.95 | Lg $64.95
Hearty chicken wings tossed in buffalo sauce, served with celery and bleu cheese dressing.

SWEDISH MINI MEATBALLS | Sm $39.95 | Lg $64.95
Juicy meatballs rolled in a creamy mushroom sauce.

EGG ROLLS | Sm $34.95 | Lg $59.95
Deep fried pork or vegetarian egg rolls, served with sweet and sour dipping sauce.

CHICKEN SATAY | Sm $34.95 | Lg $59.95
Marinated chicken skewers served with a Thai sauce.

ITALIAN SAUSAGE STUFFED MUSHROOMS
Sm $34.95 | Lg $59.95
Mushroom caps marinated in olive oil and stuffed with Italian sausage, spinach and Parmesan cheese.

SPINACH & ARTICHOKE DIP | Sm $34.95 | Lg $59.95
Creamy spinach and artichoke dip served with olive oil pita chips.

POT STICKERS | Sm $39.95 | Lg $64.95
Chicken and pork pot stickers served with soy sauce.
BACON CHEESE JALAPEÑOS | Sm $39.95 | Lg $64.95
Bacon-wrapped jalapeños stuffed with cream cheese.

MINI GREEN CHILI BACON BITES | Sm $42.95 | Lg $66.95
Cubed chicken wrapped in green chili & bacon.

VEGETARIAN STUFFED MUSHROOM’S | Sm $39.95 | Lg $64.95
Button Mushrooms Stuffed with vegetarian filling.

SPINACH SPANAKOPITA | Sm $39.95 | Lg $64.95
Light & flaky phyllo dough triangles with creamy spinach, feta cheese, onion, garlic and spices.

TOASTED CHEESE RAVIOLIS W/ MARINARA SAUCE
Sm $34.95 | Lg $59.95
Cheese ravioli baked and served with house made marinara sauce.

JALAPENO POPPERS (CREAM CHEESE) | Sm $34.95 | Lg $59.95
Mild jalapeno pepper halves stuffed with rich cream cheese covered in a crisp breading.

LEMON DILL SHRIMP SKEWERS | Sm $39.95 | Lg $64.95
Grilled shrimp skewers with a lemon dill dressing.

ASSORTED MINI QUICHE | Sm 39.95 | Lg $64.95
French (Lorraine), Garden Vegetable, Broccoli & Traditional 3 Cheese.

MINI CORN DOG POPPERS | Sm $34.95 | Lg $59.95
Mini beef frank surrounded by tender layers of puff pastry.

BRIE & PEAR WRAPPED IN PHYLLO | Sm $39.95 | Lg $64.95
Brie Wheel topped with fresh pears and wrapped in phyllo dough and baked served with assorted crackers (rice crackers also available upon request).
FRUIT SKEWERS WITH HONEY YOGURT | Sm $29.95 | Lg $44.95
Fresh seasonal fruit served with sweet yogurt dipping sauce.

BRUSCHETTA | Sm $29.95 | Lg $44.95
Fresh mozzarella, chopped tomatoes, capers, basil and garlic drizzled with balsamic vinegar and served on crostini.

BITE SIZED BLT | Sm $29.95 | Lg $44.95
Bacon, lettuce and tomato on a toasted crostini with a tomato aioli.

FRUIT PLATTER | Sm $34.95 | Lg $59.95
A beautiful arrangement of fresh seasonal fruit including pineapple, honeydew, cantaloupe and grapes.

FRESH VEGETABLE PLATTER WITH DIP | Sm $29.95 | Lg $44.95
An elegant arrangement of fresh seasonal vegetables including broccoli, cauliflower, carrots and zucchini, served with ranch dressing.

ROASTED RED PEPPER HUMMUS | Sm $34.95 | Lg $54.95
Served with carrots, celery and garlic pita chips. Garlic Hummus also available.

MELON & PROSCIUTTO SKEWERS | Sm $39.95 | Lg $64.95
Served with a yogurt sauce.

TEA SANDWICHES | Sm $34.95 | Lg $59.95
Petite sandwiches: Pit Ham with Honey Mustard Sauce, Roasted Turkey with Roasted Red Pepper Aioli, Cucumber Cream Cheese and Roast Beef with Pesto Cream. Choice of Two Flavors per order.

JUMBO SHRIMP COCKTAIL | Sm $39.95 | Lg $64.95
An elegant arrangement of jumbo shrimp served with tangy cocktail sauce.
CAPRESE SKEWERS | Sm $29.95 | Lg $44.95
Fresh mozzarella, cherry tomatoes and fresh basil with a pesto basil drizzled in balsamic reduction vinaigrette.

BEEF TENDERLOIN CROSTINI | Sm $29.95 | Lg $44.95
Tenderloin with chive sour cream and topped with onion straws.

IMPORTED & DOMESTIC CHEESE PLATTER | Sm $44.95 | Lg $64.95
Brie, Smoked Gouda, Boursin, Cheddar and Swiss arranged with grapes and served with assorted crackers.

SUNDRIED TOMATO & MONTCHEVRÉ (GOAT CHEESE) TARTS | Sm $29.95 | Lg $44.95
Sundried Tomato and Creamy Goat Cheese merge as the base for this warm bite sized tartlet

AVOCADO, BASIL & TOMATO CROSTINI | Sm $29.95 | Lg $44.95
Try this delicious twist on the classic tomato and basil crostini

LEMON CHICKEN SALAD ON CROSTINI
Sm $29.95 | Lg $44.95

TORTELLINI CAPRESE SKEWER | Sm $29.95 | Lg $44.95
Tortellini Caprese Bites are drizzled with a basil vinaigrette

SEVEN LAYER BEEN DIP | Sm $29.95 | Lg $44.95
Served with fresh made tri colored chips
VEGETARIAN PLATED ENTRÉES
All options can be made VEGAN & GLUTEN FREE

CREAMY TUCSON POLENTA | $15.95 per person
Creamy Polenta w/ roasted eggplant, zucchini & artichoke hearts and roasted red peppers.

GRILLED VEGETABLES SERVED OVER BARLEY WITH CAJUN-LIME DRIZZLE | $15.95 per serving
Grilled Seasonal Vegetables roasted and served over Barley with Cajun-Lime Drizzle.

GRILLED TOFU WITH RATATOUILLE VEGETABLES
$15.95 per person
This attractive barbecue dish combines the vegetables of the famous Provençal stew with meaty grilled tofu.
PLATED ENTRÉES
Minimum of 10 people.
All options served with 2 traditional sides, dinner rolls and gourmet cake.

ARGENTINA STYLE FLANK STEAK | $18.95 per person
Chimichurri marinated and grilled flank steak cooked medium well.

CEDAR SMOKED SALMON | $18.95 per person
Cedar smoked salmon with pomegranate glaze.

PIÑON CRUSTED CHICKEN BREAST | $16.95 per person
A local New Mexico treat! Dredged and pan-fried honey-piñon crusted chicken breast.

ADOBO ROASTED PORK LOIN | $15.95 per person
Puerto Rican spiced pork loin tender.

SOUTHWEST GRILLED CHICKEN | $15.95 per person
Marinated and grilled chicken breast served with roasted tomatillo salsa.
BUTTERNUT SQUASH RAVIOLI | $16.95 per person
Sweet potato filled ravioli with herbed brown butter sauce.

PESTO CHICKEN BREAST | $15.95 per person
Grilled chicken breast marinated in fresh herbs and garlic.

TRADITIONAL SIDES (CHOICE OF 2)

Starches:
Whipped Buttermilk Mashed Potatoes
Wild Rice Pilaf
Creamy Basmati Rice
Baked Potato
Roasted Red and Sweet Potatoes
Wild Rice Quinoa
Creamy Parmesan Orzo
Sweet and Red Potato Gratin.

Vegetables:
Roasted Root Vegetables
Sautéed Seasonal Vegetables
Almond Garlic Green Beans

Salads:
Apple Waldorf Salad
Santa Fe Salad with Avocado Ranch Dressing
Garden Salad with Ranch and Raspberry Vinaigrette
DESSERTS

MINI CHEESECAKES ASSORTED | $4.49 Per Person

CHOCOLATE LAYER CAKE | $2.99 Per Person

ASSORTED GOURMET BARS | $2.99 Per Person
Seven Layer Bars, Raspberry Bars, Lemon Bars and Caramel Crunch Bars.

BISTRO SIZED DESSERTS | $3.79 Per Person - Choice of Two
Lemon Mousse, Key Lime, Red Velvet, Peanut Butter Pie or Tiramisu

CHOCOLATE MOUSSE SHOOTERS | $1.95 Per Person
With Hazelnut Whipped Cream.

STRAWBERRY SHORTCAKE SHOOTERS | $1.95 Per Person
With Vanilla Infused Whipped Cream.

ASSORTED COOKIES | $1.95 Per Person - Choice of Two
Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar Cookies.

BROWNIES | $1.95 Per Person

HOMEMADE SPECIALTY CAKES
Our gourmet cakes are baked fresh and decorated with the season’s best selection of berries and confections.

1/2 Sheet Cake | $45.00
With your choice of filling and icing (serves 40).

Full Sheet Cake | $85.00
With your choice of filling and icing (serves 80).

Filling Options (choice of 1):
Lemon
Raspberry
Chocolate Ganache
Bavarian Creme

Icing Options (choice of 1):
Butter Cream
Chocolate Butter Cream
Chocolate Ganache
Whipped Cream
Whether planning a simple breakfast or an upscale executive luncheon, you will find all of our most popular menu selections online. We can also custom design a menu for any special occasion. We pride ourselves on our ability to meet any need with style and creativity, assuring the success of your event.

We want to ensure that we are providing you with the very best options for you to choose from, so please let us know if there is anything you do not see in our order guide. We will be happy to assist you at any time with placing your food and beverage orders. Simply call the catering sales office and an event planner will walk you through the online process. We want to make every event, a special event!

**FOOD AND BEVERAGE POLICIES AND PROCEDURES**

The Food Service Director will work closely with you to help develop a menu suitable to meet your major or special event needs. Work directly with the Food Service Director to finalize your order for smaller events and meetings.

**Menu**  
Catering has a full menu available upon request, however, the options are endless if you choose to work with an event planner.

**Event Timing**  
In order to ensure that your event is set up and cleared in a timely manner, please supply both the start time AND end time when booking your event.

**Lead Time**  
In order to provide the best service for your event, a minimum lead-time of three (3) business days (M-F) is required when ordering food and beverage.

**Guarantees**  
Final guarantees for ALL catering orders MUST be submitted at least 48 hours prior to the start of your event.

**Leftovers**  
For food safety reasons, we do not allow customers to remove ANY food from an event at the conclusion of the event.

**Billing**  
We gladly accept VISA, Master Card, American Express, cash or check.
OUR PASSION FOR SERVICE
It is A’viands’ commitment to provide Cochise College with world class catering at every level. We are creative, innovative and responsive to each and every catering client and guest we serve. Every event we serve is VIP and our goal is to create a pleasurable dining experience with clear communication before, during and after each event.

We offer a broad spectrum of menu ideas and will custom design any event from scratch. Included you will find a selection of healthy and delicious menu items for your next catered event. Some of our healthy choices features several items from our Fit Choices 4 Life program. Look for the 4 next to certain menu items for reduced calories, lower saturated fat, sodium and cholesterol, and no trans fat.

Menu selection may be simple to extravagant, depending on your needs. Our experience and ability to create special events make any type of function extraordinary. A’viands is committed to providing exceptional, high-quality caterings in support of events on campus.

CATERING INFORMATION
A’viands Catering Guidelines subject to change without notice. Most current guidelines sent per request.

CONTACT US
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VIEW CATERING MENU ONLINE AT:
www.cochisecollege.catertrax.com