

**The Avacentre Catering**

**Creating Memories That Last a Lifetime**

**402-932-3702**

**www.TheAvacentre.com**

The Avacentre Catering Services prides ourselves on our ability to offer the elegance of even the most formal meals, combined with that down home Iowa goodness we’ve all come to expect from mom’s kitchen. We specialize in custom meal options made to fit the essence of your event. We still believe in putting the same love into every made from scratch bite, that we do when cooking for our own families. Whether your event is a formal sit down meal, or a specialty buffet, The Avacentre catering will work to help create memories that will last a lifetime.

 The Avacentre Catering is licensed and inspected by the Johnson County Public Health Department.

Our kitchens are open for your personal inspection. Call us for a tour.

 The Avacentre Catering holds a liquor license with a catering privilege. We are happy to offer

bar service along with the food. Ask us for details and prices Breakfast

These prices are for groups of 50 or more people Groups of 25 to 50 add $1.00 per person

**It is important to remember, if there is something you don’t see, all you have to do is ask. There is not a recipe out there we would be unable to make our own.**

**Breakfast or Brunch**

Continental Breakfast ………………………………………….$ 7.95 per person

Assorted breakfast rolls, bagels, muffins, orange juice, milk and coffee. Add fresh fruit salad for $1.00 p/p

Regular Breakfast ………………………………………………...$ 9.95 per person

Scrambled eggs, hash brown casserole, fresh fruit salad, assorted breakfast rolls, bagels, and muffins, orange juice, milk and coffee.

Homemade Sausage Gravy & Biscuits

May be added to any break……….……………………………..$3.00 per person



**Business Lunch Menu**

**Monday – Friday**

Box Lunch $8.95

Croissant Sandwich, Coleslaw

or Pasta Salad, Apple, Chips and Cookie

Chef Salad $7.95

Ham & Turkey, Swiss & American Cheese,

Hard-Boiled Egg, Tomato

Homemade Goulash $7.50

Tossed Salad

Garlic Bread

BBQ Pulled Pork or Chicken $9.50

Served on Junior Buns

Party Potatoes

Baked Beans

One Salad Choice

Chicken Casserole $9.50

Seasoned Green Beans and

One Salad Choice

Potato Chips

Build Your Own Sandwich $9.50

Ham, Beef, Turkey, Cheeses

Junior Buns & condiments

Potato Chips

One Salad Choice

Lasagna $9.50

Garlic Bread

Tossed Salad or 7 Layer Salad

Chicken Parmesan $9.50

Seasoned Green Beans

Party Potatoes

Dinner Rolls

One Salad Choice

Taco Bar $9.50

Ground Beef, Soft Shells and Toppings,

Spanish Rice

Refried Beans

Chips & Salsa

Soup and Sandwich $9.50

Ham, Beef, Turkey, Cheeses

Junior Buns & condiments, Chips

Choice of either Beef Barley, Vegetable Beef,

Chicken and Noodle or Chili

Salisbury Steak $9.50

Buttered Noodles or Mashed or Party Potatoes

Green Beans, Rolls

Tossed Salad

Salad Choices:

Pasta, 7- Layer, Coleslaw, Relish Tray, Tossed

A-La-Carte

Cookies $1.50 per person, 2 each

Brownies $1.50

Crisps $1.75

Pop $1.00 per can

Bottled Water $1.00 per bottle



***Customizable Catering Experience***

***Dinner***

***Appetizer Menu***

**Elegant Appetizers**

-Shrimp Cocktail   
Crab Stuffed Mushrooms   
-Crab Cakes w/Remoulade Sauce  
-Assorted Cheese Display Served w/Crackers   
-Raw Vegetable Display Served w/ Ranch Dressing or Dill Dip  
-Stuffed Cherry Tomatoes   
-Cucumber Sandwiches   
-Party Puffs w/Chicken or Ham Salad  
-Beef Cornichon Rollups w/Honey Mustard Sauce   
Warm Parmesan Artichoke Dip Served w/Crackers  
-Chilled Spinach Dip Served w/Crackers   
-Fresh Fruit Display Served w/Pina Colada Dip  
-Chilled Asparagus w/Lemon-Tarragon Dipping Sauce   
-Roasted Garlic Hummus Served w/Pita Chips  
-Chips & Salsa (Traditional) & Guacamole’   
Blue Corn Chips & Mango Salsa  
-Chicken and/or Cheese Quesadillas w/Toppings   
-Havarti Cheese Quesadillas Served w/Pear Preserves  
-Boursin Cheese Served w/Crackers   
-Blue Cheese & Toasted Walnut Spread Served w/Cracker  
-Cocktail Shrimp Dip Served w/Kettle Potato Chips   
-Deviled Eggs  
-Asian Chicken Skewers Served w/Thai   
-Peanut Sauce -Sesame Chicken Skewers  
-Olive Tapenade Served w/Crackers   
-Twice Baked Potato Bar   
-Waldorf Chicken Salad in Phyllo Cups  
-Spinach Feta Phyllo Triangles   
-Cheddar Cheese Pecan Log Served w/Crackers  
-Chicken Apple Sausage Bites Served w/Warm Apple Butter   
-Swedish Meatballs  
-Meatballs in Barbecue Sauce   
-Bite Size Fajita Wraps   
-Buffalo Wings w/Blue Cheese Dip  
-Fondue Station (Beer Cheese/Chocolate/Pizza) w/ Asst’d. Dipper

**Additional appetizers are available and will be created just for you.**

 ***Customizable Catering Experience***

***Dinner***

***Entrée Menu***

**Gourmet Entrée**

**Beef**-Sliced Roast Beef   
-Beef Tenderloin Served w/Horseradish Sauce  
-Grilled Rib eye Steaks-Baked Swiss Steak-Rib eye Steak Sandwiches  
-Grilled Burgers-Beef Stroganoff-Beef Burgundy-Beef & Vegetable Kabobs

**Pork**-Roast Pork Tenderloin-Grilled Iowa Pork Chops  
-Grilled Bratwurst-Grilled Italian Sausage-Grilled Hot Dogs  
-Barbecue Pulled Pork Sandwiches-Sliced Warm Ham-Scalloped Potatoes & Ham  
-Pork & Vegetable Kabobs-Ham Salad Sandwiches

**Poultry**-Marinated Grilled Chicken Breast (herb/jerk/tequila lime/mesquite/barbecue)  
-Crispy Ranch Chicken-Chicken Marsala-Creamy Angel Chicken  
-Turkey Dressing Sandwiches-Chicken & Vegetable Kabobs  
-Caribbean/Waldorf/Traditional Chicken Salad Sandwich

**Italian**

-Lasagna (traditional and vegetable)-Chicken Parmesan Served w/Bow tie  
-Chicken Fettuccini Alfredo-Chicken & Spinach Pasta Bake  
-Farfalle Pasta w/Grilled Chicken, Mushrooms & Peas in an Asiago Cream Sauce  
-Italian Stacked Meatloaf-Spaghetti & Meatballs w/ a Rich Tomato Sauce  
-Stuffed Peppers

**Mexican**

-Chicken/Beef Fajitas w/Sliced Peppers & Onions  
-Chicken Enchiladas  
-Taco Buffet w/ All The Toppings, Refried Beans & Spanish Rice

**Vegetables   
(Also consider as sides)**Sautéed Mushrooms & Onions  
-Green Beans Casserole-Buttered Corn  
Herb Roasted Carrots  
-Brown Sugar & Butter Glazed Carrots  
Roasted Balsamic Root Vegetables  
-Rosemary Garlic Roasted Brussels Sprouts,   
Carrots & Prosciutto  
Steamed Vegetable Medley  
-Broccoli Raisin Salad  
Mandarin Orange Salad  
Mediterranean Salad w/Artichokes, Kalamata’s, Pignoli’s & Feta Cheese  
Apple Walnut Salad-Baby Spinach Salad w/Egg & Bacon Crumbles  
Baby Spinach Salad w/Sugared Almonds,   
Creamy Home-style Coleslaw  
-Our Favorite Potato Salad

***Customizable Catering Experience***

***Dinner***

***Side Menu***

**Memorable Sides**

**Potatoes**

Whipped Party Potatoes  
-Cheesy Hash brown Potatoes  
Herb Roasted Baby Red Potatoes  
-Sweet Potato Bake  
-Creamy Parmesan Smashed   
Our Favorite Potato Salad

**Rice**

Rice Pilaf  
Long Grain Wild Rice  
Caribbean Rice

**Pasta**

Classic Baked Macaroni & Cheese  
Pasta Du Jour w/Choice of Pesto, Marinara or Alfredo Sauce  
Macaroni Pea Salad w/ Sweet Yellow Onion & Cheddar Cheese  
Pasta Salad w/Garden Vegetables & Sun-Dried Tomato Vinaigrette

**Fruit**

Chilled Fresh Fruit  
Grilled Pineapple w/Rum Sauce  
Fuji Cinnamon Roasted Apples

**Breads**

Fresh Baked Buns (Jr. Size & Regular)  
Garlic Bread  
Focaccia Bread  
Assorted Crusty Bread

***Please call for pricing. Price is reflective of the menu you choose.  
We specialize in custom meal options made to fit the essence of your event!***

***Connie Goldsmith  
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