



# Catering Guide

**ALADDIN**  
CAMPUS DINING

# WELCOME

Treat yourself and dazzle your guests at your next event with catering by Aladdin catering services.

Offering everything from morning breakfast baskets to full event planning, our catering professionals will assist you in selecting one of our special options or design an original custom menu tailored to your specific needs, and take care of all the details to make your next event memorable.

Aladdin catering services has achieved the reputation of being one of the premiere catering services in this region. We continue our tradition by offering only the freshest ingredients and creative menus, on and off campus. We are privileged to extend our services to the rest of the community.

As you plan your next fund-raiser, social event, cocktail party, wedding, holiday party, business event, or other event of any size, consider Aladdin catering services.

We certainly want your event to provide an everlasting memory of fabulous food, excellent service, and an ambiance that is beyond your expectations.



## General Information

### Catering Services

Our catering service requests vary widely. Tabletop linens and skirting for the food table(s), disposable ware (unless otherwise specified) plus delivery, set up and retrieval are included in all delivered continental breakfast, business lunches, coffee & beverage breaks and other side-table, drop-off type requests. Waiter/waitress service is not included in drop-off services. Your order will be delivered and retrieved at the times indicated on your signed Catering Event Order. Events requiring table service will be served on china using stainless flatware and glassware with all dining tables being linen-covered. Consult with one of our Catering Coordinator to add additional services.

### Prices & Menu

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include state sales taxes when applicable, additional rental items requested, or minimum or delivery charge. All orders of less than \$50.00 will be charged a \$25.00 surcharge.

### Confirmations & Guarantees

All Catering Event Order Forms must be signed and sent back to the catering office within 72 hours of your event. Final guarantees for the number of attendants at the event must be received at least 3 business days prior to your function so that we can make final arrangements. For your convenience, we will prepare to serve 10% over the guaranteed number. In the event that the guarantee is not received within the time requested, the bill will be prepared based on the initial number of guests anticipated on the signed Catering Event Order.

### Staffing Fees

Staffing is included in service events that include china table service, full buffet service or formal receptions. You may request to have a server present to attend to your

event in which service personnel are not normally included. The Catering Coordinator will advise you when there will be a \$35 per server per hour fee (from stated delivery to pick up times) at a 4-hour minimum. Please inquire when booking your function.

### Client Responsibilities

Clients are responsible for reserving the room in which the catered event is to be held. All room preparations must be made by the client, this includes responsibility for tables and chairs delivery and arrangement with Physical Plant or other campus representatives or by direct contact with a local rental company, prior to the event. This will ensure the catering setup is completed on time. Any arrangements not made by client—left to or requested of catering services—will be subject to additional service charges. On campus personnel are required to adhere to the campus policy of completing and submitting orders using the Catering Event Order Form, including providing the appropriate department to be charged. Non-campus clients are to discuss payment arrangements with the Catering Coordinator at the time of booking each event.

### Contact Information

Email: [david.ingala@aladdinfood.com](mailto:david.ingala@aladdinfood.com)

#### David Ingala

Catering Coordinator  
Aladdin Food Management Services, LLC

A close-up photograph of a breakfast meal. In the foreground, a white plate holds several golden-brown waffles and several strips of crispy, cooked bacon. A silver fork and knife are placed on the plate. In the background, a white bowl is filled with fresh raspberries. To the left, a glass mug contains coffee with a thick layer of white foam. To the right, a glass is filled with bright orange juice. The entire meal is set on a light-colored, textured surface, possibly a tablecloth or placemat, with some faint, illegible text visible in the background.

**BREAKFAST**

# BAKERY

## Bakery

### Breakfast Basket

Baker's choice of a fresh assortment of muffins, croissants, scones, or cinnamon rolls.

\$24.00 per dozen (\$2.00 each)

### Bagels

An assortment of fresh baked bagels.

\$33.00 per dozen (\$2.75 each)

### Scones

An assortment of fresh baked scones.

\$27.50 per dozen (\$2.25 each)

### Donuts

Assorted Selection

\$24.00 per dozen (\$2.00 each)

### Cinnamon Rolls

\$29.40 per dozen (\$2.45 each)

### Danish

Assorted Flavors

\$29.40 per dozen (\$2.45 each)

### Assorted Muffins

Featuring our low fat variety of the day!

\$27.50 per dozen (\$2.25 each)

\*All items served with appropriate accompaniments  
– butter, cream cheese, assorted jellies, etc.

\*\* Note: A \$20 delivery fee is applicable to orders under \$35.



# BREAKFAST BUFFET

## Breakfast Buffets

The following breakfast packages are setup buffet style (self-service) that include paper and plastic service, linens for buffet tables, thermal beverage servers and serving utensils.

### Breakfast on the Run

- Bagel with cream cheese
- Granola Bar
- Blueberry Muffin
- Fruit Cup
- Bottle Juice

\$11.75 per person

### Continental Breakfast

- Freshly Baked Breakfast Pastries
- Assorted Juices
- Dark Roast Regular and Decaffeinated Coffee
- Assorted Teas

\$9.75 per person

### Deluxe Continental Breakfast

- Freshly Baked Breakfast Pastries
- Fresh Sliced Fruit
- Assorted Juices
- Dark Roast Regular and Decaffeinated Coffee
- Assorted Teas

\$10.19 per person

### New Yorker

- Freshly Baked Bagels  
with Cream Cheese and Fruit Preserves
- Fresh Sliced Fruit and Berries
- Assorted Juices
- Dark Roast Regular and Decaffeinated Coffee
- Assorted Teas

\$10.19 per person



# BREAKFAST BUFFET

## Healthy Start

- Fresh Baked Low Fat Muffins
- Whole Fresh Fruit
- 2% and Skim Milk
- Granola and Assorted Yogurts
- Assorted Juices
- Assorted Teas
- Dark Roast Regular and Decaffeinated Coffee

\$10.25 per person

The following breakfast is setup buffet style (self-service) china, flatware and glassware are on the buffet. All tables are linen covered.

## Pick Two Breakfast Buffet

\$14.25 per person

(minimum of 25 guests)

Served with breakfast breads basket, juice, coffee and tea

Choice of two:

- French Toast or Pancakes
- Scrambled Eggs
- Biscuits & Gravy
- Quiche
- French Toast Choices: Baked Blueberry, Banana's Foster and Orange Cinnamon

Choice of two:

- Sausage Links
- Thick Sliced Bacon
- Country Ham Slices
- Home fried Potatoes
- Hash Brown Potatoes
- Cheesy Southern Grits

Add a Fresh Fruit Tray for \$2.50 per person





**BOXED LUNCH**



# BOXED LUNCHES

## Box Lunches

All box lunches include a choice of side salad, Dessert, and soda or bottled water.

### Side Salad:

- Vegetable Pasta Salad
- Potato Salad
- Fruit Salad
- Pasta Salad
- Tossed Green Salad

### Dessert:

- Cookie
- Brownie
- Rice Krispie Treat
- Lemon Bars

### Chicken BLT Wrap

Grilled chicken, shredded lettuce, tomato and bacon on a spinach wrap with ranch dressing.  
\$14.95 per person

### Italian Gobbler

Smoked turkey breast, provolone cheese, lettuce, tomato, olive and onion with pesto mayonnaise served on fresh focaccia.  
\$14.95 per person

### Grilled Chicken

Grilled chicken breast with Swiss cheese and sautéed red onions and peppers.  
\$15.25 per person

### Portobello

Marinated and roasted portobello mushrooms, with roasted onions, tomato, roasted red peppers, provolone cheese, garlic aioli on focaccia.  
\$13.25 per person



# BOXED LUNCHES

## Box Lunches Continued

### Italian Sub

Genoa salami, ham, pepperoni and provolone cheese on an Italian sub roll with sliced tomato, lettuce and Italian dressing.

\$14.95 per person

### Turkey Club

Smoked turkey, ham, cheese, lettuce, tomato and mayonnaise served on wheat or white bread.

\$14.95 per person

### Veggie

Provolone cheese, cucumber, sweet red onion, lettuce and tomato served on fresh whole grain bread.

\$14.95 per person

### Roast Beef

Roast beef sandwich with cheddar cheese, lettuce and tomato on whole grain bread.

\$14.95 per person

### Chicken Salad Croissant

Chicken breast chunks combined with white seedless grapes and nuts in a mayonnaise base served on a fresh, flaky croissant.

\$14.95 per person

### TBLT

Sliced turkey breast, smoked bacon, American cheese, leaf lettuce, tomato and sundried tomato mayo served on fresh baked focaccia bread.

\$14.95 per person



# EXPRESS BOX LUNCHES

## Express Box Lunches

\$14.50 per person

All box lunches include sandwich, chips, cookie, condiments, soda, or bottled water and disposable cutlery packaged in a lunch box.

**\*NO SUBSTITUTIONS\***

### Choice of Meat:

- Smoked Turkey Breast
- Smoked Lean Ham
- Tender Roast Beef
- Roasted Vegetables

### Choice of Cheese:

- Swiss
- Provolone
- American
- Cheddar
- Pepper Jack

### Choice of Bread:

- White
- Wheat
- Wheat Wrap
- Rye



# BOXED LUNCH SALADS

## Boxed Lunch Salads

\$15.25 per person

All box lunch salads include dinner roll and butter, choice of dessert, beverage, napkins, cutlery and condiments.

### Ranger Cobb Salad

Mixed greens topped with grilled chicken breast, crumbled bacon, blue cheese, sliced egg and diced tomato with your choice of dressing.

### Chef Salad

Mixed greens topped with diced turkey, ham, Swiss, cheddar cheese, sliced egg, bacon and tomato with your choice of dressing.

### Cajun Chicken Salad

Romaine and mixed greens tossed with roasted red pepper, roma tomato wedges, red onion, julienned carrots and blackened chicken with honey dijon dressing

#### Dressing Choices:

- Buttermilk Ranch
- Fat Free Ranch
- Balsamic Vinaigrette
- Fat Free Italian
- Caesar
- Raspberry Vinaigrette



# DELI BUFFET

## Deluxe Deli Buffet

\$17.25 per person

Assorted sliced bread and kaiser buns, cheese, lettuce, tomatoes, pickles, onions, condiments, cookies and assorted sodas or bottled water.

### Choice of Four:

- Smoked Turkey Breast
- Chicken Salad
- Roasted Chicken Breast
- Smoked Pit Ham
- Roasted Vegetables
- Roast Beef
- Egg Salad
- Tuna Salad

### Choice of Two:

- Fresh Fruit Salad
- American Potato Salad
- Creamy Cole Slaw
- Italian Tossed Salad
- Assorted Chips
- Pasta Salad

## Pre-made Gourmet Sandwich Buffet

\$14.95 per person

Includes pre-made gourmet sandwiches beautifully displayed on a platter with assorted sodas or bottled water.

- Grilled Portobello *with zucchini, tomato, roasted red pepper, Monterey jack cheese and garlic aioli served on a whole wheat wrap*
- Roast Beef *with pepper jack cheese, lettuce, tomato, onion, basil pesto mayonnaise served on an foccacia bun*
- Smoked Turkey Breast *with provolone cheese, crispy bacon, baby spinach, tomato and sundried tomato basil pesto served on a whole wheat wrap*
- Honey Ham *with Swiss, baby greens, tomatoes, onion and whole grain mustard mayo served on whole wheat wrap*

### Choice of Two:

- Fresh Fruit Salad
- Italian Tossed Salad
- Assorted Chips
- Pesto Pasta Salad
- Vegetable Salad
- Couscous Salad
- Roasted Red Potato Salad

### Dessert:

- Lemon Tarts
- Mini Cheesecake
- Mini Cannoli
- Gourmet Brownies and Dessert Bars

# APPETIZERS & HORS D'OEUVRES



# APPETIZERS

## Appetizers

### Fresh Fruit Platter

Sliced fresh seasonal fruit display served with fruit yogurt dip.

\$2.95 per person

### Fresh Garden Vegetable Platter

Selection of seasonal vegetables served bite-sized, with a ranch-style dipping sauce.

\$2.95 per person

### Domestic Cheese Tray

Aged cheddar, jalapeno jack, Swiss, provolone and chef's selection served with crackers.

\$3.95 per person

### Imported Cheese Selection

Chef's selection of premium imported cheeses served with premium crackers and Dijon mustard.

\$4.95 per person (25 person minimum)

### Antipasto Platter

Assortment of Italian meats, a colorful variety of roasted and grilled vegetables, artichokes and kalamata olives served with gourmet dipping sauce and crostinis.

\$98.00 per 25 people



# APPETIZERS

## Appetizers Continued

### Spinach or Crab & Artichoke Dip

Served with crackers.

\$3.75 per person

### Southwestern Dip

Served with chips.

\$2.75 per person

### Garlic Hummus Dip

Served with toasted pita chips.

\$2.95 per person





# COLD HORS D'OEUVRES

## Cold Hors d'oeuvres

(Items priced per 50 pieces)

Mini Deli Sandwiches <i>on Chef's Choice of Bread</i>	\$67.65
Grilled Goats Cheese Crostini <i>with Marinated Roasted Peppers</i>	\$87.50
Smoked Salmon <i>on Pumpernickel</i>	\$97.50
Prosciutto Wrapped Melons	\$97.50
Crostini <i>with Sun-Dried Tomato Jam</i>	\$57.65
Cheese & Fruit Skewers	\$77.50
Roasted Red Pepper, Feta & Basil Bruschetta	\$57.65
Shrimp Cocktail	MKT
Herbed & Spiced Goat Cheese	\$67.50



# HOT HORS D'OEUVRES

## Hot Hors d'oeuvres

(Items priced per 50 pieces)

Mini Beef Wellington	\$133.50
Zucchini Stuffed Mushrooms	\$107.50
Sausage Stuffed Mushrooms	\$107.50
Coconut Chicken Strips <i>with spicy pineapple sauce</i>	\$107.50
Mini Quiche	\$97.50
Buffalo Style Chicken Tenders	\$97.50
Coconut Shrimp	\$117.50
Scallops <i>wrapped in bacon</i>	\$122.50
Beef or Chicken Satays	\$97.50
Sweet & Sour Meatballs	\$77.50
Chicken Wings ( <i>Hot or BBQ</i> )	\$79.50
Cocktail Meatball <i>in BBQ, marinara or sweet &amp; sour sauce</i>	\$67.50
Mini Maryland Style Crab Cakes <i>with lemon garlic aioli</i>	\$117.50
Bacon Stuffed Mushrooms	\$107.50
Mushroom Canapes	\$97.50
Toasted Cheese Ravioli <i>with marinara</i>	\$77.50
BBQ Chicken Meatballs	\$97.50





**ASSORTED BUFFETS**

# DINNER BUFFET

## Dinner Buffet

\$29.95 Per Person

(minimum of 25 guests required)

All dinner buffets include dinner rolls and butter, dessert, coffee and iced tea.

### Entrees – Choice of Two:

- Vegetarian Lasagna – *Alfredo or Marinara*
- Marinated Beef Tips *with Mushroom Sauce*
- Vegetable Stuffed Portobello Mushroom
- Italian Chicken Breast
- Honey-Baked Pit Ham
- Grilled Pork Chops *with Apricot demi-glaze*
- Seafood Cavatelli *in a Red Pepper Cream Sauce*
- Chicken Marsala
- Chicken Cordon Bleu
- Bourbon-Glazed Salmon
- Roast Pork Loin *with an Apple Brandy Sauce*
- Roast Turkey Breast
- Marinated Grilled Chicken Breast

### Salads – Choice of Two:

- House Garden
- Marinated Veggie
- Classic Caesar
- Fresh Fruit
- Traditional Spinach
- Tabbouleh
- Creamy Cole Slaw
- American-Style Potato
- Pesto Pasta Salad with Broccoli Raab

### Accompaniments – Choice of Two:

- Fresh Vegetable Medley
- Butter Corn
- Fresh Green Beans/Southern/Almandine
- Long Grain & Wild Rice Blend
- Broccoli Florets
- Glazed Baby Carrots

### Potato:

- Garlic Mashed
- Herb Roasted Red

### Desserts – Choice of Two:

- Seasonal Fruit Cobblers
- Cream or Fruit Pies
- Assorted Cake
- Strawberry Shortcake

## Premium Dinner Buffet

\$32.95 Per Person

(minimum of 25 guests required)

All dinner buffets include dinner rolls and butter, dessert, coffee and iced tea.

### Entrees – Choice of Two:

- Jumbo Shrimp Seafood Pasta
- Roasted Sirloin of Beef *with a red wine reduction, demi-glaze and mushroom garnish*
- Grilled Salmon *with balsamic tomato and cucumber relish*
- Baked Tilapia *topped with lump crabmeat butter*
- Chicken Breast Stuffed *with pancetta, spinach and smoked gouda*
- House Roasted Pork Loin *with apple cider sauce spinach and brie wrapped in a puff pastry served with a sweet onion and raspberry salsa*
- Portobello Steaks *with chipotle potatoes and fried onion straws*

### Salad

A gourmet composed salad of chef's choice that best complements your dinner selections.

### Accompaniments – Choice of Two:

- Risotto *with mushroom, zucchini and smoked gouda*
- Roasted Yukon Gold Potatoes
- Wild Rice *with asparagus tips and shiitake mushrooms*
- Grilled Asparagus Spears
- Roasted Root Vegetables

### Dessert – Choice of One:

- Chocolate Cheesecake *with chocolate covered strawberries*
- Southern Pecan Pie
- French Almond Cake *with fresh strawberries*
- Granny Smith Apple Crunch Pie
- Eclairs or Cream Puffs
- Variety or Cheesecake



# THEME BUFFETS

## Theme Buffets

(minimum of 25 guests required)

### Hawaiian Buffet

- Tiki Hut Beef
- Grilled Vegetable
- Coconut Shrimp
- Steamed Rice
- Pineapple Ham Casserole
- Tropical Fruit Salad
- Non-Alcoholic Pina Colada

\$24.95 per person

### South of the Border

- Chicken, Beef or Veggie Fajitas
- Bean & Cheese Enchiladas
- Spanish Rice
- Corn & Black Beans
- Southwestern Salad
- Guacamole Salad, Sour Cream, Salsa
- Dessert
- Iced Tea

\$22.95 per person

### Mediterranean

- Pollo Mediterranean
- Garlic Pork Kabobs
- Farfalle with Pine Nuts & Basil
- Black Olive Bread
- Orzo Spinach salad
- Baklava
- Iced Tea

\$25.95 per person



# THEME BUFFETS

## Theme Buffets Continued

(minimum of 25 guests required)

### Italian

- Cheese Manicotti with Marinara
- Beef or Sausage Lasagna
- Italian Vegetable Medley
- Breadsticks
- Caesar Salad
- Dessert
- Iced Tea

\$20.95 per person

### Italian Pasta Buffet

- Penne and Bow Tie Pastas
- Marinara, Alfredo and Pesto Cream Sauces
  - *Chicken Strips*
  - *Meatballs*
  - *Italian Sausage*
  - *Steamed Broccoli*
  - *Sautéed Mushrooms*
- Tossed Garden Salad
- Fruit Salad
- Garlic Bread Sticks or Fresh Dinner Rolls
- Iced Tea

\$19.95 per person

### Pizza Buffet

- Assortment of Pizza
- Tossed Green Salad
- Garlic Breadsticks with Marinara Sauce
- Crushed Red Pepper
- Parmesan Cheese
- Choice of Dessert
- Assortment of Sodas

\$14.95 per person



# PICNIC BUFFETS

## Picnic Buffets

\$19.25 per person

(minimum of 25 guests required)

### Choice of Two Main Courses:

- Hamburgers
- Veggie Burgers
- Hot Dogs
- Grilled Chicken Breast
- BBQ Chicken

### Choice of Three Sides:

- Baked Beans
- Potato Salad
- Pasta Salad
- Corn on the Cob
- Macaroni & Cheese
- Fruit Salad
- Potato Chips
- Cole Slaw
- Tossed Salad with Dressing
- Watermelon

### Buffet Includes:

Fresh baked buns, cheeses, lettuce, tomato, pickles, red onions and condiments.

- Assortment of Fresh Baked Brownies and Cookies
- Assorted Sodas and Bottled Water





A close-up photograph of a white plate featuring a grilled steak as the main component. The steak is dark brown with visible grill marks and is garnished with fresh green basil leaves and small red berries. To the right of the steak are several slices of grilled pineapple, showing characteristic grill marks and a golden-brown edge. Below the pineapple is a slice of grilled zucchini, also with grill marks. In the background, there are fresh arugula leaves and a whole red tomato. The entire scene is set against a bright, clean background.

SERVED ENTRÉE OPTIONS

# SERVED ENTREES

## Served Chicken Entrées

Minimum 25 guests

### Grilled Chicken Tortellini

Lunch \$15.95 | Dinner \$21.95

### Chicken Parmesan

Lunch \$17.95 | Dinner \$23.95

### Sautéed Breast of Chicken

*with bacon, mushroom and wilted spinach*

Lunch \$17.95 | Dinner \$23.95

### Spinach & Gouda Stuffed Chicken

Lunch \$18.95 | Dinner \$24.95

### Rosemary Soy Chicken

Lunch \$17.95 | Dinner \$23.95

### Chicken Breast *marinated in lemon, fresh herbs and garlic with a cilantro pesto.*

Lunch \$17.95 | Dinner \$23.95

### Stir Fry Chicken

Lunch \$17.95 | Dinner \$23.95

### Grilled Honey Dijon Chicken Breast

Lunch \$17.95 | Dinner \$23.95

### Chicken Cavatelli

*with broccoli, mushroom and parmesan cream*

Lunch \$17.95 | Dinner \$23.95



# SERVED ENTREES

## Served Beef Entrées

Minimum 25 guests

### Grilled Beef Tenderloin Medallions

*with wild mushrooms and sauce robert*

Lunch \$20.95 | Dinner \$29.95

### Grilled Flank Steak Stuffed

*with pancetta, provolone, oven dried tomatoes and Italian herbs*

Lunch \$19.95 | Dinner \$26.95

### Roast Beef Sirloin

*Topped with Your Choice of Sauce:*

- Green Peppercorn
- Mushroom Sauce
- Béarnaise Sauce

Lunch \$17.95 | Dinner \$23.95

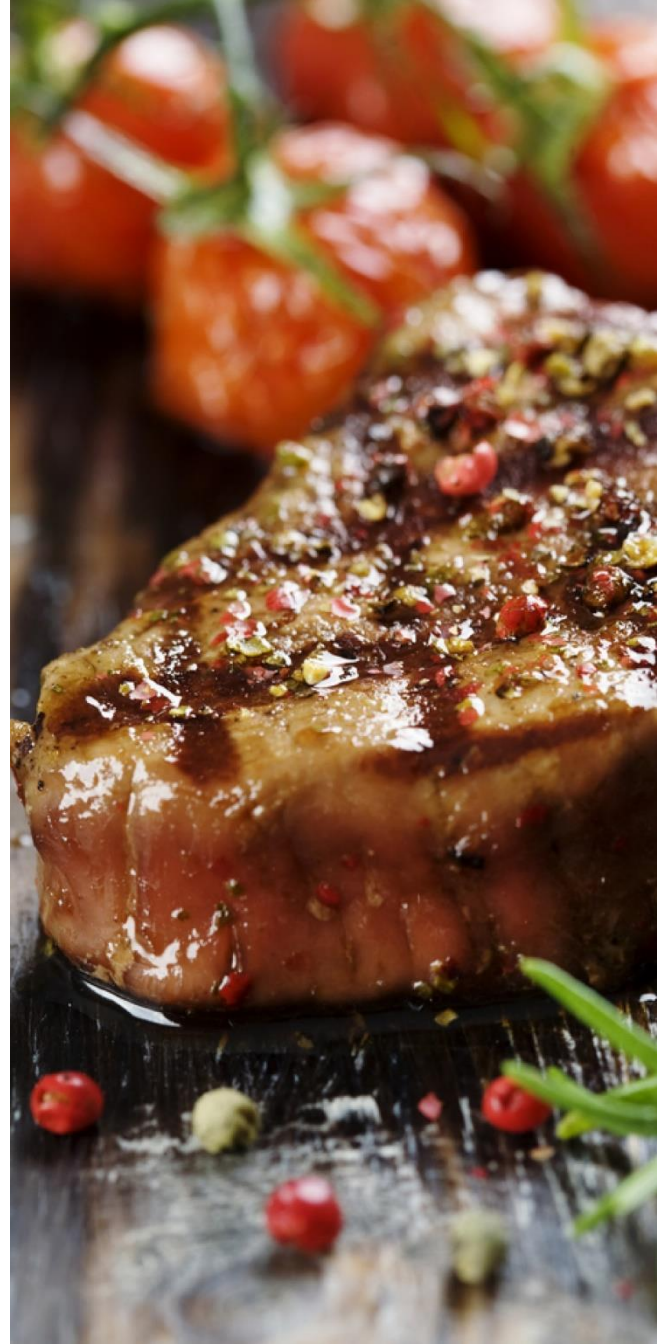
### Grilled Filet Mignon

*with red wine mustard sauce*

Lunch \$20.95 | Dinner \$29.50

### Asian Beef Steak & Peppers

Lunch \$17.50 | Dinner \$23.50



# SERVED ENTRÉES

## Served Seafood Entrées

Minimum 25 guests

### Grilled Salmon

*with tomato, cucumber and kalamata olives*

Lunch \$18.95 | Dinner \$23.95

### Seared Tuna

*with capers, lemon and dill*

Lunch \$19.50 | Dinner \$24.50

### Seafood Pasta Primavera

*with shrimp and scallops*

Lunch \$18.95 | Dinner \$24.95

### Grilled Mahi-Mahi

*topped with pineapple-mango salsa*

Lunch \$18.50 | Dinner \$24.50

## Served Vegetarian Entrées

Minimum 25 guests

### Marinated Grilled Zucchini, Squash, Portobello Mushrooms & Tomatoes

*served over pasta with a roasted red pepper sauce*

Lunch \$17.50 | Dinner \$22.50

### Portobello Mushroom

*stuffed with braised spinach, goat cheese and grilled tomato*

*served with red pepper leek coulis*

Lunch \$16.50 | Dinner \$21.50

### Gnocchi

*with tomato and basil sauce and seasonal vegetables*

Lunch \$17.50 | Dinner \$22.50

### Grilled Eggplant and Tomato

Lunch \$17.50 | Dinner \$22.50



# SERVED ENTRÉES

## Served Entrées *Continued*

All entrees are served with a salad, rolls and butter, dessert, coffee and iced tea.

### Side Options:

- Garlic Mashed Potatoes
- Baked Potato
- Cheesy Grits
- Orzo Pasta with Fresh Herbs
- Herb Roasted Potatoes
- Baked Sweet Potato
- Couscous
- Wild Rice Pilaf

### Vegetables:

- Ratatouille
- Country Style Green Beans *with bacon and onions*
- Roasted Corn *with peppers and onions*
- Steamed Broccoli & Cauliflower *with herb butter*
- Squash Medley *with roasted red peppers*
- Roasted Asparagus Spears



# CARVED SPECIALTIES

## Carved Specialties

A splendid addition to your buffet or a specialty carving station to enhance your formal reception.

### Roast Breast of Turkey

\$125.00 (serves 30–40)

### Roast Strip Loin of Beef

\$165.00 (serves 30–40)

### Top Round of Beef

\$145.00 (serves 60–70)

### Roast Tenderloin

\$195.00 (serves 20–25)

### Dijon Encrusted Roast Pork Loin

\$115.00 (serves 25–30)

### Smoked Bone-in Country Style Ham

\$115.00 (serves 40–50)

Choice of Two Condiments:

- Au Jus
- Horseradish Mousse
- Caramelized Onions
- Chipotle Honey Mustard
- Apple-Pear Chutney
- Sautéed Mushroom



A close-up photograph of a slice of multi-layered cake. The cake has several layers of light-colored sponge cake separated by thin layers of red strawberry jam. The top layer is topped with a dollop of white whipped cream and a fresh strawberry. A thick, dark red strawberry sauce is drizzled over the side of the slice. In the background, a glass filled with the same strawberry sauce is visible, slightly out of focus. The text "SWEETS & SNACKS" is overlaid in a white, sans-serif font on a semi-transparent dark horizontal band across the middle of the image.

## SWEETS & SNACKS

# SWEETS

## Sweets

### Assorted Baker Street Cookies

- Chocolate Chip
- Sugar
- M&M
- Oatmeal Raisin
- Peanut Butter

\$18.50 per dozen

### Assorted Homestyle Brownies

- Nut
- M&M Sprinkled
- Coconut Sprinkled

\$19.50 per dozen

### Lemon Bars

\$18.50 per dozen

### Cobbler Bars

Bite-size fruit filled shortbread with crumb topping

\$19.50 per dozen

### Miniature Desserts

- Chocolate Covered Strawberries
- Fruit Tarts
- Lemon Tarts
- Mousse Tarts
- Mini Cream Puffs
- Mini Eclairs
- Mini Cannoli
- Macaroons
- Petit Fours

\$24.50 per dozen





# SWEETS

## Sweets Continued

### Rice Krispy Treats

\$13.50 per dozen

### Decorated Cupcakes

\$24.00 per dozen

### Celebration Cakes 48-hour notice is required

Cakes for any occasion, decorated & specialized!

- Full Sheet Cake *(serves 60)* \$145.00
- Half Sheet Cake *(serves 30)* \$75.00
- ¼ Sheet Cake *(serves 15)* \$45.00
- 10" Round Cake *(Serves 12)* \$29.50

### Sundae Bar (25 people minimum)

Chocolate & Vanilla Ice Cream served with:

- Chocolate Syrup
- Strawberries
- Pineapple
- Crushed Candies
- Sprinkles
- Nuts
- Cherries
- Whipped Cream

\$ 6.25 per person



# BEVERAGES & SNACKS

## Snacks

Potato Chips <i>with Dip</i>	\$9.95 per lb.
Mixed Nuts	\$15.95 per lb.
Snack Mix	\$8.95 per lb.
Pretzels	\$7.25 per lb.
Tortilla Chips <i>with Salsa</i>	\$9.95 per lb.
Fresh Whole Fruit	\$1.95 each
Individual Bags of Chips	\$1.90 each

## Beverages

### Iced Tea, Lemonade & Fruit Punch

\$14.50 per gallon

### Single Serving Sodas

*Pepsi, Diet Pepsi, Sierra Mist*  
\$2.50 per can

### Bottled Water

\$1.75 per bottle

### Bottled Juice

\$2.75 per bottle

### Bottled Iced Tea

\$2.95 per bottle

### Milk

\$1.95 each

### Freshly Brewed Coffee

*Regular or Decaffeinated*  
\$2.25 per serving



## Alcohol Beverage Service

### Host Bar

Host supplies all alcoholic beverages for the event with catering services providing all the service, mixers and accessories. Host bar services are subject to a \$100 set-up fee, a \$2.00 per person mixer charge and \$50.00 per bartender per hour. This includes set up of the bar, skirting and linens for the bar, service of beverages and clean up. Bars are pre-paid bars.

**One Bartender is required for 75 guests.**

All beverage options listed above are based on serving a minimum of 50 guests. An additional service charge will be applied to all bars under 50 people. Please consult with your catering contact for pricing. All bars include plastic ware, cloth and skirting of bar, ice and appropriate condiments. Glassware may be added to all bars for an additional rental of a \$1.00 per person.

For all events where Aladdin catering services does not provide the wine, there is a \$5 corkage fee per bottle opened and a bartender fee. All city and local catering permit fees will be added to bill.



## Catering Services

[www.catering.com](http://www.catering.com)

413-265-2211

[David.ingala@aladdinfood.com](mailto:David.ingala@aladdinfood.com)

**David Ingala**

Catering Coordinator

**ALADDIN**  
CAMPUS DINING