



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. Consult with our Catering Coordinator to add 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 \$100.00 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 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/approved Catering Event Order.

Staffing & Service Fees

One server per 25 guests is our standard for served meals. Two servers for standard buffets above 50 guests. Events below the minimum will incur fees. Dinners and weekend services will incur additional fees.

Explanation of Fees:

- Added services to buffets or plated events such as:

receptions, special table service requests, cocktail parties, appetizer stations etc..

- You may request to have a server present to attend to your event in which service personnel are not normally included.
- Events held outside of Mary Dooley Center on campus such as: Gaylord Mansion, Berchman Hall, Library.
- We reserve the right to add a service fee to events depending on size, scope, location, and/or timing of event. Any event below the minimum will incur a 20% service fee.
- China services = \$5.00 per person
- Table Linen Services = \$3.50 per linen with catering only

RATES:

- \$35 per server per hour at a 4-hour minimum.
- Weekend rates are \$45, same as above.
- Carvery/Action Stations: \$45 per hour (min 4)
- Overtime & temporary labor services are at the cost of the client.

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

David Ingala

Catering Coordinator

Aladdin Food Management Services, LLC

A close-up photograph of a breakfast meal. In the foreground, a white plate is filled with golden-brown waffles and several strips of crispy, cooked bacon. A silver knife and fork are placed on the plate. In the background, a white bowl is filled with fresh raspberries. To the left, a glass of coffee with a thick white foam sits on a white surface. To the right, a glass of bright orange juice is visible. The entire scene 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 (minimum 25 guests)

Breakfast Basket

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

\$24.25 per dozen

Bagels

An assortment of fresh baked bagels.

\$34.75 per dozen

Scones

An assortment of fresh baked scones.

\$28.95 per dozen

Donuts

Assorted Selection

\$25.25 per dozen

Cinnamon Rolls

\$30.95 per dozen

Danish

Assorted Flavors

\$30.95 per dozen

Assorted Muffins

Featuring our low fat variety of the day!

\$28.95 per dozen

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

** Note: A \$25 service fee is applicable to orders under \$50.



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. Minimum 25 guests.

Breakfast on the Run

- Bagel with cream cheese
- Granola
- Muffin
- Fruit Cup
- Juice

\$12.50 per person

Continental Breakfast

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

\$10.25 per person

Deluxe Continental Breakfast

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

\$10.75 per person

New Yorker

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

\$10.75 per person



BREAKFAST BUFFET

Healthy Start

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

\$11.50 per person

The following breakfast is setup buffet style (self-service) and includes disposable serveware.

Pick Two Breakfast Buffet

\$15.95 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 \$2.75 per person





BOXED LUNCH

BOXED LUNCHES

Box Lunches (min. 25 guests)

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.
\$15.75 per person

Italian Gobbler

Smoked turkey breast, provolone cheese, lettuce, tomato, olive and onion with pesto mayonnaise served on fresh focaccia.
\$15.75 per person

Grilled Chicken

Grilled chicken breast with Swiss cheese and sautéed red onions and peppers.
\$16.25 per person

Portobello

Marinated and roasted portobello mushrooms, with roasted onions, tomato, roasted red peppers, provolone cheese, garlic aioli on focaccia.
\$13.95 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.

\$15.75 per person

Turkey Club

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

\$15.75 per person

Veggie

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

\$15.75 per person

Tuna Salad

Fresh made tuna salad with lettuce and tomato on whole grain bread.

\$15.75 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.

\$15.75 per person

TBLT

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

\$15.75 per person



EXPRESS BOX LUNCHES

Express Box Lunches

\$15.25 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 Ham
- Tuna Salad
- Roasted Vegetables

Choice of Cheese:

- Swiss
- Provolone
- American
- Cheddar
- Pepper Jack

Choice of Bread:

- White
- Wheat
- Wheat Wrap



BOXED LUNCH SALADS

Boxed Lunch Salads

\$16.25 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

\$18.25 per person

Assorted sliced bread and kaiser buns, cheese, lettuce, tomatoes, pickles, onions, condiments, cookies and assorted sodas or bottled water. Minimum 25 guests

Choice of Four:

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

Choice of Two:

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

Pre-made Gourmet Sandwich Buffet

\$15.75 per person

Includes pre-made gourmet sandwiches beautifully displayed on a platter with assorted sodas or bottled water. Minimum 25 guests

- Grilled Portobello *with zucchini, tomato, roasted red pepper, Monterey jack cheese and garlic aioli served on a whole wheat wrap*
- Tuna Salad *with lettuce, tomato, onion, 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 (25 person minimum)

Fresh Fruit Platter

Sliced fresh seasonal fruit display served with fruit yogurt dip.

\$3.25 per person

Fresh Garden Vegetable Platter

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

\$3.25 per person

Domestic Cheese Tray

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

\$4.25 per person

Imported Cheese Selection

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

\$5.25 per person

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.

\$103.00 per 25 people



APPETIZERS

Appetizers Continued

Spinach or Crab & Artichoke Dip

Served with crackers.

\$3.95 per person

Southwestern Dip

Served with chips.

\$2.95 per person

Garlic Hummus Dip

Served with toasted pita chips.

\$3.25 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>	\$71.25
Grilled Goats Cheese Crostini <i>with Marinated Roasted Peppers</i>	\$91.95
Prosciutto Wrapped Melon	\$102.50
Crostini <i>with Sun-Dried Tomato Jam</i>	\$60.60
Cheese & Fruit Skewers	\$81.45
Roasted Red Pepper, Feta & Basil Bruschetta	\$60.60
Shrimp Cocktail	MKT
Herbed & Spiced Goat Cheese	\$70.95



HOT HORS D'OEUVRES

Hot Hors d'oeuvres

(Items priced per 50 pieces)

Zucchini Stuffed Mushrooms	\$112.95
Spanakopita	\$78.95
Sausage Stuffed Mushrooms	\$112.95
Coconut Chicken Strips <i>with spicy pineapple sauce</i>	\$112.95
Mini Quiche	\$102.50
Buffalo Style Chicken Tenders	\$102.50
Coconut Shrimp	\$123.50
Scallops <i>wrapped in bacon</i>	\$128.75
Beef or Chicken Satays	\$102.50
Sweet & Sour Meatballs	\$81.50
Chicken Wings (<i>Hot or BBQ</i>)	\$83.95
Cocktail Meatball <i>in BBQ, marinara or sweet & sour sauce</i>	\$70.95
Mini Maryland Style Crab Cakes <i>with lemon garlic aioli</i>	\$123.50
Bacon Stuffed Mushrooms	\$112.98
Mushroom Canapes	\$102.50
Toasted Cheese Ravioli <i>with marinara</i>	\$81.50
BBQ Chicken Meatballs	\$102.50





ASSORTED BUFFETS

DINNER BUFFET

Dinner Buffet

\$31.50 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

\$34.65 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
- 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

\$26.25 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

\$24.25 per person

Mediterranean

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

\$27.30 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

\$22.25 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

\$20.95 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

\$15.75 per person



PICNIC BUFFETS

Picnic Buffets

\$20.25 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

All Buffet Services

Service for under the minimum will result in an additional service fee of 20% service fee.



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. A slice of grilled zucchini is also present, showing a dark charred exterior and a lighter interior. In the background, there are fresh arugula leaves and a whole red tomato. The text "SERVED ENTRÉE OPTIONS" is overlaid in a semi-transparent white banner across the middle of the image.

SERVED ENTRÉE OPTIONS

SERVED ENTREES

Served Chicken Entrées

Minimum 25 guests

Grilled Chicken Tortellini

Lunch \$16.75 | Dinner \$23.25

Chicken Parmesan

Lunch \$18.95 | Dinner \$25.25

Sautéed Breast of Chicken

with bacon, mushroom and wilted spinach

Lunch \$18.95 | Dinner \$25.25

Spinach & Gouda Stuffed Chicken

Lunch \$19.95 | Dinner \$26.25

Rosemary Soy Chicken

Lunch \$18.95 | Dinner \$25.25

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

Lunch \$18.95 | Dinner \$25.25

Stir Fry Chicken

Lunch \$18.95 | Dinner \$25.25

Grilled Honey Dijon Chicken Breast

Lunch \$18.95 | Dinner \$25.25

Chicken Cavatelli

with broccoli, mushroom and parmesan cream

Lunch \$18.95 | Dinner \$25.25



SERVED ENTRÉES

Served Beef Entrées

Minimum 25 guests

Grilled Beef Tenderloin Medallions

with wild mushrooms and sauce robert

Lunch \$22.25 | Dinner \$31.50

Grilled Flank Steak Stuffed

with pancetta, provolone, oven dried tomatoes and Italian herbs

Lunch \$21.00 | Dinner \$28.50

Roast Beef Sirloin

Topped with Your Choice of Sauce:

- Green Peppercorn
- Mushroom Sauce
- Béarnaise Sauce

Lunch \$18.95 | Dinner \$25.25

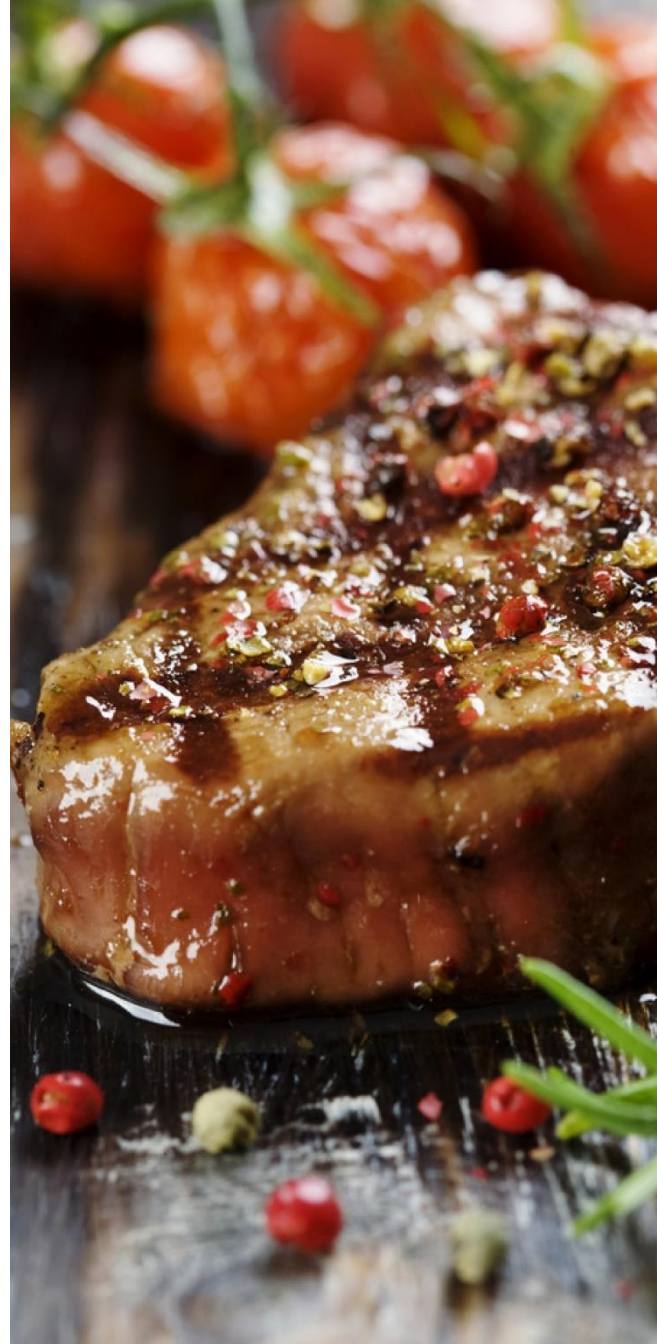
Grilled Filet Mignon

with red wine mustard sauce

Lunch \$22.25 | Dinner \$31.00

Asian Beef Steak & Peppers

Lunch \$18.50 | Dinner \$24.75



SERVED ENTRÉES

Served Seafood Entrées

Minimum 25 guests

Grilled Salmon

with tomato, cucumber and kalamata olives

Lunch \$19.95 | Dinner \$25.25

Seared Tuna

with capers, lemon and dill

Lunch \$20.50 | Dinner \$25.75

Seafood Pasta Primavera

with shrimp and scallops

Lunch \$19.95 | Dinner \$26.25

Served Vegetarian Entrées

Minimum 25 guests

Marinated Grilled Zucchini, Squash, Portobello Mushrooms & Tomatoes

served over pasta with a roasted red pepper sauce

Lunch \$18.50 | Dinner \$23.65

Portobello Mushroom

*stuffed with braised spinach, goat cheese and grilled tomato
served with red pepper leek coulis*

Lunch \$17.50 | Dinner \$22.60

Gnocchi

with tomato and basil sauce and seasonal vegetables

Lunch \$18.50 | Dinner \$23.65

Grilled Eggplant and Tomato

Lunch \$18.50 | Dinner \$23.65

Roasted Vegetable Lasagna

Lunch \$14.25 | Dinner \$19.50



SERVED ENTRÉES

Served Entrées Continued

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

Limit selections to two entrees.

Service for under the minimum will result in an additional service fee of 20%.

Our Chef will choose a mixed green salad with dressing, starch, and vegetable to compliment your entrée selections.



CARVED SPECIALTIES

Carved Specialties

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

Roast Breast of Turkey

\$131.50 (serves 30–40)

Roast Strip Loin of Beef

\$173.50 (serves 30–40)

Top Round of Beef

\$152.50 (serves 60–70)

Roast Tenderloin

\$205.00 (serves 20–25)

Dijon Encrusted Roast Pork Loin

\$120.25 (serves 25–30)

Smoked Bone-in Country Style Ham

\$120.25 (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 Cookies

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

\$19.50 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

\$20.50 per dozen

Miniature Desserts

- Chocolate Covered Strawberries
- Mini Cream Puffs
- Mini Eclairs
- Mini Cannoli
- Macaroons
- Petit Fours

\$25.75 per dozen



SWEETS

Sweets Continued

Rice Krispy Treats

\$14.25 per dozen

Decorated Cupcakes

\$25.25 per dozen

Celebration Cakes 48-hour notice is required Cakes for any occasion, decorated & specialized!

- Full Sheet Cake *(serves 60)* \$152.50
- Half Sheet Cake *(serves 30)* \$78.95
- ¼ Sheet Cake *(serves 15)* \$47.50
- 10" Round Cake *(Serves 12)* \$31.00

Ice Cream Social (25 people minimum)

Chocolate & Vanilla Ice Cream served with:

- Chocolate Syrup
- Sprinkles
- Nuts
- Cherries
- Whipped Cream

\$ 6.75 per person



BEVERAGES & SNACKS

Snacks

Potato Chips <i>with Dip</i>	\$10.50 per lb.
Mixed Nuts	\$16.75 per lb.
Snack Mix	\$9.50 per lb.
Pretzels	\$7.65 per lb.
Tortilla Chips <i>with Salsa</i>	\$10.50 per lb.
Fresh Whole Fruit	\$2.05 each
Ind. Bagged Chips	\$2.00 each

Beverages

Fruit infused water, Iced Tea,
Lemonade or Fruit Punch
\$15.25 per gallon

Single Serving Sodas

Regular, Diet, Citrus
\$2.65 per can

Bottled Water

\$1.85 per bottle

Freshly Brewed Coffee & Tea

Regular or Decaffeinated
\$2.40 per serving



Alcohol Beverage

Service (minimum 50 guests)

Alcohol Services

Aladdin supplies and serves all alcoholic beverages as a part of catering services. These services are subject to a \$100 set-up fee, a \$2.00 per person mixer charge and \$50.00 per bartender per hour at a minimum of 4 hours. This includes set up, skirting and linens for the bar, service of beverages and clean up. Table services for alcohol will result in additional fees. These services are all paid by host.

One Bartender is required for 75 guests.

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

On-Campus Events Only:

Beer & Wine Services...\$13.50 per person
Full Bar Services.....\$18.50 per person
Wine Only.....\$8.50 per person
Consumption Service – Wine Service Only
Red and White Wines....\$25.00 per bottle



Catering Services

<https://elms.campus-dining.com/catering/>

413-265-2211

David.ingala@aladdinfood.com

David Ingala

Catering Coordinator

ALADDIN
CAMPUS DINING