

Student Inspired • Locally Influenced • Chef Crafted



ALADDIN
CAMPUS DINING

CATERING GUIDE



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 our professionals will 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 non college group orders of less than \$35.00 will be charged a \$20.00 surcharge. All off-campus services will include a \$35.00 delivery charge.

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. 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 \$25 per server per hour fee (from stated delivery to pick up times with a 4 hour minimal). 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 Purchase order or Credit Card. Non-campus clients are to discuss payment arrangements with the Catering Coordinator at the time of booking each event.

Contact Information

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BREAKFAST



BAKERY

All items priced per dozen. All items served with appropriate accompaniments—butter, cream cheese, assorted jellies, etc.

Breakfast Basket | \$24.00 per dozen

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

Bagels | \$27.50 per dozen

An assortment of fresh baked bagels.

Scones | \$27.50 per dozen

An assortment of fresh baked scones.

Breakfast Bread | \$24.00 per dozen slices

Sliced assortment of fruit or nut breakfast breads.

Danish | \$29.40 per dozen

Assorted Flavors

Assorted Muffins | \$27.50

Featuring our low fat variety of the day!

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



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. All priced per person.

Breakfast on the Run | \$8.25

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

Continental Breakfast | \$9.25

Freshly Baked Breakfast Pastries
Assorted Juices
Dark Roast Regular

Deluxe Continental Breakfast | \$9.75

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

New Yorker | \$9.75

Freshly Baked Bagels with cream cheese and fruit preserves
Fresh Sliced Fruit and Berries
Assorted Juices
Dark Roast Regular
Assorted Teas

Breakfast Snack | \$4.50

Choice of Muffin or Danish
Dark Roast Regular



PICK TWO BREAKFAST BUFFET

The following breakfast is setup buffet style (self-service) paper goods are on the buffet. All buffet tables are linen covered.

Pick Two Breakfast Buffet

\$10.25 per person

MINIMUM OF 25 GUESTS

Served with breakfast breads basket, juice, coffee and tea.

Choice of two:

- French Toast
- Scrambled Eggs
- Pancakes
- Biscuits & Gravy
- Crustless Quiche
- Cheesy Scrambled Eggs

Choice of two:

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

Add a Fresh Fruit Tray for \$2.00 per person

BOXED LUNCH

EXPRESS BOX LUNCHES

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

Express Box Lunches

\$8.50 per person

NO SUBSTITUTIONS

Choice of meat:

Smoked Turkey Breast
Smoked Lean Ham
Roasted Vegetables

Choice of cheese:

Swiss
American

Choice of bread:

White
Wheat
Hoagie Roll
Gluten Free (add \$1.00)



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 | \$9.50

Grilled chicken, shredded lettuce, tomato and bacon on a spinach wrap with ranch dressing.

Italian Gobbler | \$9.50

Smoked turkey breast, provolone cheese, lettuce, tomato, olive and onion with pesto mayonnaise served on fresh foccacia.

Grilled Chicken | \$9.50

Grilled chicken breast with pepper jack cheese and sautéed red onions and peppers.

Portobello | \$9.50

Marinated and roasted portobello mushrooms, with roasted onions, tomato, roasted red peppers, provolone cheese, garlic aioli on an asiago kaiser bun.

Turkey Club | \$9.50

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

Veggie | \$9.50

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

Roast Beef | \$9.50

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

Chicken Salad Croissant | \$9.50

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

TBLT | \$9.50

Sliced turkey breast, smoked bacon, smoked gouda, leaf lettuce, tomato and sundried tomato mayo served on fresh baked foccacia bread.



BOX LUNCH

SALADS

All box lunch salads include dinner roll and butter, cookie, beverage, napkins, cutlery and condiments.

Ranger Cobb Salad

\$9.25 per person

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

Chef Salad

\$9.25 per person

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

Cajun Chicken Salad

\$9.25 per person

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

Apple Pecan Chicken Salad

\$9.25 per person

Grilled chicken, mixed greens, honey-toasted pecans, dried apple slices and cranberries topped with blue cheese.

Dressing Choices

Buttermilk Ranch
Bleu Cheese
Fat Free Italian
Fat Free Ranch
French
Caesar
Balsamic Vinaigrette
Raspberry Vinaigrette

DELI BUFFET

Deluxe Deli Buffet

\$9.95 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
Grilled Corn Salad
Assorted Chips
Pasta Salad

Pre-made Gourmet Sandwich Buffet

\$12.75 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 fresh asiago kaiser bun.

Roast Beef with pepper jack cheese, lettuce, tomato, onion, basil pesto mayonnaise served on an herb foccacia bun.

Smoked Turkey Breast with provolone cheese, crispy bacon, baby spinach, tomato and sundried tomato basil pesto served on a whole wheat bun.

Honey Ham with swiss, baby greens, tomatoes, onion and whole grain mustard mayo served on a rye bun.

Choice of two:

Fresh Fruit Salad
Italian Tossed Salad
Assorted Chips
Pasta Salad

Dessert:

Lemon Bars
Gourmet Brownies
and Dessert Bars



APPETIZERS & HORS D'OEUVRES

APPETIZERS

All priced per person.

Fresh Fruit Platter | \$3.50

Sliced fresh seasonal fruit display served with fruit yogurt dip.

Fresh Garden Vegetable Platter | \$2.50

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

Domestic Cheese Tray | \$2.95

Aged cheddar, jalapeno jack, swiss, provolone and mozzarella served with crackers.

Imported Cheese Selection | \$4.95

Brie, garlic herb boursin, bleu cheese, mozzarella, smoked gouda and dill havarti served with water crackers and dijon mustard.

Antipasto Platter

\$95.00 per 25 people

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

Cheesy Bacon Dip | \$3.50

Served with Tortilla Chips.

Spinach & Artichoke Dip | \$3.50

Served with Tortilla Chips.

Southwestern Dip | \$3.50

Served with chips.

Garlic Hummus Dip | \$3.50

Served with toasted pita chips.



THEME BUFFETS

MINIMUM OF 25 GUESTS REQUIRED

South of the Border

\$16.00 per person

Chicken, Beef or Veggie Fajitas

Bean & Cheese Enchiladas

Spanish Rice

Corn & Black Beans

Southwestern Salad

Sour Cream, Salsa

Dessert

Iced Tea

Italian Buffet

\$16.00 per person

Cheese Manicotti with Marinara

Beef Lasagna

Italian Vegetable Medley

Breadsticks

Caesar Salad

Dessert

Iced Tea

Italian Pasta Buffet

\$13.00 per person

Penne and Bow Tie Pastas

Marinara, and Alfredo

Chicken Strips, Roasted Vegetables

Tossed Garden Salad

Garlic Bread Sticks

Iced Tea





PICNIC BUFFETS

Buffet includes fresh baked buns, cheeses, lettuce, tomato, pickles, red onions and condiments with an assortment of fresh baked brownies and cookies and assorted sodas and bottled water.

Dinner Buffet

\$13.00 per person

MINIMUM OF 25 GUESTS REQUIRED

Entrees – Two Main Courses:

Hamburgers
Veggie Burgers
Hot Dogs
Grilled Chicken Breast
Fried Chicken add \$2.00
BBQ Chicken add \$2.00

Choice of Three Sides:

Baked Beans
Potato Salad
Pasta Salad
Corn
Macaroni & Cheese
Fruit Salad
Potato Chips
Cole Slaw
Tossed Salad with Dressing

CHICKEN ENTREES

Grilled Chicken Tortellini

Lunch \$14.00 |
Dinner \$17.00

Chicken Parmesan

Lunch \$14.00 |
Dinner \$17.00

Sautéed Breast of Chicken

with bacon,
mushroom and
wilted spinach

Lunch \$14.00 |
Dinner \$17.00

Chicken Breast

marinated in
lemon, fresh
herbs and garlic
with a cilantro
pesto

Lunch \$14.00 |
Dinner \$17.00

CAMPUS FAVORITES

Nacho Bar \$13.

Tortillas topped with Taco
meat, Mexican Beans, Mexican
Rice, Cheese Sauce, Shredded
lettuce, shredded cheese, salsa
and sour cream.
Finished with cookies and
drinks

Baked Potato bar \$13

Baked potato topped with Choice of Pulled BBQ
Pork or BBQ Chicken (choose 1)
Choice of Vegetarian Chili or Chili (choose 1)
Toppings:
Shred Cheese
Cheese sauce
Green onions
BBQ sauce
Buffalo Ranch Sauce
Broccoli
Sour Cream
Finished with cookies and drinks





SWEETS

Assorted Mini Cheesecake | \$17.50 per dozen

Rice Krispy Treats | \$11.50 per dozen

Decorated Cupcakes | \$15.00 per dozen

Sundae Bar | \$5.25 per person

25 PEOPLE MINIMUM

Chocolate & Vanilla Ice Cream served with:

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



SNACKS

Potato Chips with Dip | \$7.95 per lb.

Mixed Nuts | \$13.95 per lb.

Snack Mix | \$7.95 per lb.

Pretzels | \$6.25 per lb.

Tortilla Chips with Salsa
\$7.95 per lb.

Fresh Whole Fruit
\$1.25 each

Individual Bags of Chips
\$1.50 each

BEVERAGES

Iced Tea, Lemonade & Fruit Punch
\$12.50 per gallon

Single Serving Sodas
\$1.75 per can
Pepsi, Diet Pepsi, Sierra Mist

Bottled Water | \$1.75 per bottle

Bottled Juice | \$2.25 per bottle

Bottled Iced Tea
\$2.25 per bottle

Milk | \$1.75 each

Freshly Brewed Coffee
\$1.00 per serving
Regular or Decaffeinated