

A close-up photograph of a fresh salad in a black bowl. The salad features bright green arugula leaves, sliced purple onions, small red cherry tomatoes, and white cheese cubes (possibly feta or goat cheese) topped with a dark herb dressing. The background is a dark, textured surface.

Aladdin Campus Dining *Catering Guide*

ALADDIN
CAMPUS DINING

A ALVERNO
COLLEGE
ESTABLISHED 1887

Welcome

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

Offering everything from morning breakfast baskets to full event planning, our catering coordinator will assist you in selecting one of our special options or design an original custom menu tailored to your specific needs that takes 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.

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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 and coffee & beverage breaks. 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 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 \$20.00 surcharge. All off-campus services will include a \$40.00 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 5 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). 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 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 P-Card Visa number for advance approval. Non-campus clients are to discuss payment arrangements with the Catering Coordinator at the time of booking each event.

Contact Information

Melanie Lucas, Director of Dining

Alexis McClain, Catering Coordinator

(414) 382-6059

events@alverno.edu

A top-down view of a breakfast scene. In the upper left, a dark brown ceramic cup is filled with coffee. To its right is a piece of white fabric with a yellow and brown plaid pattern. Below these, on a light-colored wooden surface, are several cinnamon rolls. The rolls are golden-brown with a thick white icing drizzle. One roll is partially cut, showing the spiral filling. A cinnamon stick is visible in the bottom left corner.

Breakfast



• Breakfast •

BAKERY

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

Note: Orders under \$50 will be offered as a pickup service on disposable trays

Breakfast Basket

\$28.50 per dozen

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

Bagels

\$33.00 per dozen

An assortment of fresh baked bagels

Scones

\$33.00 per dozen

An assortment of fresh baked scones

Donuts

\$30.00 per dozen

Assorted selection

Breakfast Bread

\$30.00 per dozen slices

Sliced assortment of fruit or nut breakfast breads

Cinnamon Rolls

\$36.00 per dozen

Danish

\$27.00 per dozen

Assorted flavors

Assorted Muffins

\$27.50 per dozen

Featuring our low-fat variety of the day!



BAKERY

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

Note: Orders under \$50 will be offered as a pickup service on disposable trays

Danish

\$27.00 per dozen

Assorted flavors

Assorted Muffins

\$27.50 per dozen

Featuring our low-fat variety of the day!

Build Your Own Donut Bar

\$6.00 per person (minimum of 25 guests)

Served with warm donut holes

Note: Orders under \$50 will be offered as a pickup service on disposable trays

The following breakfast packages are setup buffet style (self-service) that include disposable service, linens for buffet tables

CHOICE OF 4 TOPPINGS

- Caramel Drizzle
- Chocolate Drizzle
- Raspberry Drizzle
- Sprinkles
- Crushed Peanuts
- Cinnamon Sugar
- Bacon Crumbles
- Candy Crumbles

Add a Fresh Fruit Tray for \$2.00 per person

• Breakfast •

A vertical wooden plank background. At the top is a loaf of bread with seeds. Below it is a white bowl with a green rim, filled with fresh raspberries. At the bottom is a white cup of coffee. A dark red diagonal banner is at the bottom left.

BREAKFAST BUFFETS

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

Note: Orders under \$50 will be offered as a pickup service on disposable trays

Breakfast on the Run

\$11.00 per person

Bagel with cream cheese

Granola Bar

Mini Muffins

Petite Fruit Cup

Bottle Juice

Continental Breakfast

\$9.25 per person

Freshly Baked Breakfast Pastries

Assorted Juices

Dark Roast Regular and Decaffeinated Coffee

Assorted Teas

Deluxe Continental Breakfast

\$12.00 per person

Freshly Baked Breakfast Pastries

Fresh Sliced Fruit

Assorted Juices

Dark Roast Regular and Decaffeinated Coffee

Assorted Teas

• Breakfast •



• Breakfast •

Healthy Start

\$15.00 per person (minimum of 25 guests)

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

Pick Two Breakfast Buffet

\$17.00 per person (minimum of 25 guests)

Setup buffet style (self-service) includes disposable service on the buffet. All tables are linen covered. Served with breakfast breads basket, juice, coffee and hot tea

CHOICE OF TWO

French Toast
Scrambled Eggs
Pancakes
Biscuits & Gravy
Quiche
Cheese Omelets
Cream Cheese Filled French Pancakes
Baked Blueberry French Toast
Banana's Foster French Toast
Orange Cinnamon French Toast

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 \$2.00 per person



Boxed Lunch



EXPRESS BOXED LUNCHES

\$14.00 per person

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

Note: Orders under \$50 will be offered as a pickup service in disposable boxes

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
Sourdough
Rye

• *Boxed Lunch* •



• Boxed Lunch •

BOXED LUNCHES

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

Each side and dessert combo has a 10 box minimum

Note: Orders under \$50 will be offered as a pickup service on disposable trays

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

\$16.00 per person

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

Italian Gobbler

\$16.00 per person

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

Grilled Chicken

\$16.00 per person

Grilled chicken breast with munster cheese and sautéed red onions and peppers

Portobello

\$16.00 per person

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



BOXED LUNCH SALADS

\$15.00 per person

All box lunch salads include dinner roll and butter, choice of dessert, soda or bottled water, 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

Apple Pecan Chicken Salad

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

DRESSING CHOICES

Buttermilk Ranch
Fat Free Italian
French
Balsamic Vinaigrette

Bleu Cheese
Fat Free Ranch
Caesar
Raspberry Vinaigrette

• *Boxed Lunch* •



Appetizers

& Hors d'Oeuvres



APPETIZERS

Fresh Fruit Platter

\$4.00 per person

Sliced fresh seasonal fruit display served with fruit yogurt dip

Fresh Garden Vegetable Platter

\$3.00 per person

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

Domestic Cheese Tray

\$4.00 per person

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

Imported Cheese Selection

\$5.00 per person

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

Antipasto Platter

\$130 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

Charcuterie Platter

\$125 per 25 people

Assortment of meats, cheeses, nuts fresh fruits and vegetables served with spreads and crackers

• *Appetizers* •



APPETIZERS

Blue Cheese Bacon Dip

\$5.00 per person

Served with crackers

Spinach & Artichoke Dip

\$5.00 per person

Served with crackers

Spinach, Artichoke & Crab Dip

\$7.00 per person

Served with crackers

Southwestern Dip

\$3.00 per person

Served with chips

Spinach Artichoke Feta Ball

\$4.00 per person

Served with crackers

Pecan Cheeseball

\$4.00 per person

Served with crackers

Hummus Dip Trio

\$5.00 per person

Garlic, Pesto and Sundried Tomato
Hummus Dip served with toasted pita chips

Pesto Cheese Blossom

\$4.00 per person

Layered smokey mozzarella cheese with a fresh
basil pesto served with Italian crostini

• *Appetizers* •



COLD HORS D'OEUVRES

Priced per dozen

Assorted Finger Sandwiches	\$16.00
Mini Italian Club Sandwiches	\$18.00
Mini Deli Sandwiches <i>on French Baguette Bread</i>	\$17.00
Tortilla Pinwheels	\$18.00
Grilled Goats Cheese Crostini <i>with Marinated Roasted Peppers</i>	\$19.00
Smoked Salmon <i>on Pumpernickel</i>	\$24.00
Garden Brochette	\$19.00
Prosciutto Wrapped Melons	\$28.00
Smoked Salmon Canapés	\$25.00
Fruit Topped Canapés	\$23.00
Crostini <i>with Sun-Dried Tomato Jam</i>	\$22.00
Cheese & Fruit Skewers	\$24.00
Roasted Red Pepper, Feta & Basil Bruschetta	\$19.00
Cheesecake Stuffed Strawberries	\$32.00
Shrimp Cocktail	\$38.00
Cherry Stuffed Tomatoes	\$18.00
Herbed & Spiced Goat Cheese	\$15.00
Cheese Stuffed Dates <i>wrapped in Prosciutto</i>	\$38.00

• Hors d'Oeuvres •



HOT HORS D'OEUVRES

Priced per dozen

Mini Beef Wellington Bites	\$16.00
Zucchini Stuffed Mushrooms	\$21.00
Italian Sausage Stuffed Mushrooms	\$22.00
Coconut Crusted Shrimp <i>with Spicy Pineapple Sauce</i>	\$30.00
Coconut Crusted Chicken Strips <i>with Spicy Pineapple Sauce</i>	\$26.00
Buffalo Style Chicken <i>with Marinated Roasted Peppers</i>	\$28.00
Mini Quiche or Canapes	\$25.00
Scallops <i>Wrapped in Bacon</i>	\$28.00
Beef Satays	\$27.00
Chicken Satays	\$25.00
Cocktail Meatballs (10 dozen minimum) <i>BBQ, Swedish or Sweet and Sour</i>	\$15.00
BBQ Chicken Meatballs (10 dozen minimum)	\$17.00
Chicken Wings <i>Hot, BBQ or Orange Glaze</i>	\$28.00
Mini Maryland Crab Cakes <i>with Lemon Garlic Aioli</i>	\$33.00
Roasted Cheese Ravioli <i>with Marinara</i>	\$25.00

• Hors d'Oeuvres •



Buffets



• Buffets •

DINNER BUFFET

\$43.00 Per Person (minimum of 25 guests required)

All dinner buffets include dinner rolls and butter, dessert, coffee and choice of lemonade or iced tea
China, flatware, glassware and linen on buffet

ENTREES

Choice of Two

Vegetarian Lasagna

Alfredo or Marinara

Vegetable Stuffed
Portobello Mushroom

Seafood Cavatelli
in a Red Pepper Cream Sauce

Bourbon-Glazed Salmon

Italian Chicken Breast

Honey-Baked Pit Ham

Grilled Pork Chops
with Apricot demi-glaze

Chicken Marsala

Chicken Cordon Bleu

Marinated Grilled
Chicken Breast

Fried Chicken

Roast Top Round of Beef

Marinated Beef Tips
with Mushroom Sauce

Roast Pork Loin
with an Apple Brandy Sauce

Roast Turkey Breast

SALADS

Choice of Two

Fresh Fruit

House Garden

Classic Caesar

Marinated Veggie

Marinated Tomato

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

Broccoli Florets

Long Grain & Wild Rice Blend

Gratin

Scalloped

Garlic Mashed

Herb Roasted Red

DESSERTS Choice of Two

Seasonal Fruit Cobblers

Cream or Fruit Pies

Assorted Cake

Strawberry Shortcake

Cheesecake with Fruit Topping

Additional Entrée \$10 per person



PREMIUM DINNER BUFFET

\$50.00 Per Person (minimum of 25 guests required)

All dinner buffets include dinner rolls and butter, dessert, coffee and choice of lemonade or iced tea China, flatware, glassware and linen on buffet

ENTREES

Choice of Two

Portobello Steaks

with chipotle potatoes and fried onion straws

Jumbo Shrimp Seafood Pasta

Grilled Salmon

with balsamic tomato and cucumber relish

Baked Tilapia

topped with lump crabmeat butter

Chicken Breast Stuffed

with pancetta, spinach and smoked gouda

Chicken Roulade

stuffed with sun-dried tomatoes, spinach, mushroom ragout and mushroom jus

Roasted Sirloin of Beef

with a red wine reduction, demi-glaze and mushroom garnish

House Roasted Pork Loin

with apple cider sauce spinach and brie wrapped in a puff pastry served with a sweet onion and raspberry salsa

SALAD

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

ACCOMPANIMENTS

Choice of Two

Grilled Asparagus Spears

Roasted Root Vegetables

Roasted Vegetable Tart

with asiago cheese

Risotto

with mushroom, zucchini and smoked gouda

Roasted Yukon Gold Potatoes

Wild Rice

with asparagus tips and shiitake mushrooms

DESSERT

Choice of One

Chocolate Cheesecake

with chocolate covered strawberries

Southern Pecan Pie

French Almond Cake

with fresh strawberries

Granny Smith Apple Crunch Pie

Chocolate Rum Terrine

with raspberry coulis

Eclairs

Cream Puffs

Additional Entrée

\$10 per person

• Buffets •



• Buffets •

THEME BUFFETS

(minimum of 25 guests required)

All themed buffets include choice of lemonade or iced tea, disposable and linen on buffet

Hawaiian Buffet

\$28.00 per person

Grilled Vegetable
Steamed Rice
Coconut Shrimp
Tiki Hut Beef
Pineapple Ham Casserole
Tropical Fruit Salad

Mediterranean

\$32.00 per person

Black Olive Bread
Orzo Spinach Salad
Farfalle with Pine Nuts & Basil
Pollo Mediterranean
Garlic Pork Kabobs
Baklava

South of the Border

\$25 per person

Veggie Fajitas
Spanish Rice
Corn & Black Beans
Bean & Cheese Enchiladas
Chicken or Beef
Guacamole Salad
Sour Cream
Salsa
Churros

\$20.00 per person

Soft and Hard Shell Tacos
Ground Beef or Shredded Chicken
Spanish Rice
Corn & Black Beans
Guacamole Salad
Sour Cream
Salsa
Churros

Additional Entrée \$10 per person



THEME BUFFETS

(minimum of 25 guests required)

Italian Amore

\$26.00 per person

Italian Vegetable Medley
Breadsticks
Caesar Salad
Cheese Manicotti with Marinara
Beef or Sausage Lasagna
Tiramisu

Italian Pasta Buffet

\$23.00 per person

Tossed Garden Salad
Garlic Bread Sticks
Steamed Broccoli
Sautéed Mushrooms
Penne and Bow Tie Pastas
Marinara, Alfredo and Pesto Cream Sauces
Chicken Strips
Meatballs
Assorted Dessert Bars

Pizza Buffet

\$18.00 per person (serves 2 slices per guest)

Assortment of Pizza
Tossed Green Salad
Garlic Breadsticks with Marinara Sauce
Crushed Red Pepper
Parmesan Cheese
Frosted Brownie
Assortment of Sodas

Additional Entrée \$10 per person

• Buffets •



PICNIC BUFFETS

\$22 per person

(minimum of 25 guests required)

Buffet includes fresh baked buns, cheeses, lettuce, tomato, pickles, red onions and condiments, choice of lemonade or iced tea-along with fresh baked cookies

CHOICE OF TWO MAIN COURSES

Veggie Burgers

Hamburgers

Hot Dogs

Bratwurst

Grilled Chicken Breast

BBQ Chicken

CHOICE OF TWO COLD SIDES

Watermelon

Fruit Salad

Tossed Salad with Dressing

Potato Chips

Potato Salad

Cole Slaw

Pasta Salad

CHOICE OF ONE HOT SIDE

Baked Beans

Corn on the Cob

Macaroni & Cheese

Additional Entrée \$6 per person

• Buffets •



Served Entrees



SERVED ENTREES

All entrees are served with a starch, vegetable, salad, rolls and butter, dessert, coffee and herbal tea by request

CHOOSE ONE SIDE OPTION

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

CHOOSE ONE VEGETABLES OPTION

Ratatouille
Country Style Green Beans with Bacon and Onions
Six Bean Amandine
Roasted Corn with Peppers and Onions
Steamed Broccoli & Cauliflower with Herb Butter
Squash Medley with Roasted Red Peppers
Roasted Asparagus Spears

• Served Entrees •

Please contact the event coordinator
to discuss market pricing



• Served Entrees •

SEAFOOD

Grilled Salmon

With tomato, cucumber and kalamata olives

Seared Tuna

With capers, lemon and dill

Seafood Pasta Primavera

With shrimp and scallops

Grilled Mahi-Mahi

Topped with pineapple-mango salsa

VEGETARIAN

Marinated Grilled Zucchini, Squash, Portobello Mushrooms & Tomatoes

Served over pasta with a roasted red pepper sauce

Portobello Mushroom

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

Gnocchi

With tomato and basil sauce and seasonal
vegetables

Grilled Eggplant & Tomato

With tomato and basil sauce and seasonal
vegetables

Roasted Vegetable Lasagna

Eggplant, zucchini and bell peppers layered with
tomato sauce and cheese



• Served Entrees •

CHICKEN

Chicken Parmesan

With tomato sauce and parmesan cheese

Chicken Breast

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

New Orleans Pecan Glazed Chicken

With bourbon glaze and pecans

Spinach & Gouda Stuffed Chicken

With fresh spinach and gouda

Roasted Roulade of Chicken Breast

With roasted red peppers, mushrooms and spinach served with a mustard green peppercorn sauce

Stir Fry Chicken

With seared sauced vegetables

BEEF

Braised Beef Short Rib

With mushroom sauce

Lime Marinated Flank Steak

Topped with chimichurri sauce

Spicy Mongolian Beef

Charred with seared vegetables

Roast Prime Rib

Classic cut roast with au jus

BBQ Beef Stir Fry

With seared sauced vegetables



CARVED SPECIALTIES

A splendid addition to your buffet or a specialty carving station to enhance your formal reception. Carving stations are charged an \$25 per hour staffing fee.

Dijon Encrusted Roast Pork Loin
\$140.00 (25–30 servings)

Roast Tenderloin
\$150.00 (20–25 servings)

Roast Breast of Turkey
\$170.00 (30–40 servings)

Roast Strip Loin of Beef
\$190.00 (30–40 servings)

Smoked Bone-in Country Style Ham
\$175.00 (40–50 servings)

Top Round of Beef
\$280.00 (60–70 servings)

CHOICE OF TWO CONDIMENTS

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

• Served Entrees •



Sweets & Snacks



Rice Krispy Treats

\$14.00 per dozen

Assorted Baker Street Cookies

\$14.00 per dozen

Sugar
Chocolate Chip
Oatmeal Raisin
Peanut Butter

Assorted Homestyle Brownies

\$19.00 per dozen

Nut
M&M Sprinkled
Coconut Sprinkled

Lemon Bars

\$24.00 per dozen

Cobbler Bars

\$24.00 per dozen

Bite-size fruit filled shortbread with crumb topping

Mini Cheesecake

\$24.00 per dozen

Blueberry
Strawberry
New York
Chocolate Truffle
Candy Topping

Miniature Desserts

\$30.00 per dozen

Fruit Tarts
Lemon Tarts
Mousse Tarts
Mini Cream Puffs
Mini Eclairs

Chocolate Creations
Mini Cannoli
Macaroons
Tea Cookies
Petit Fours
Chocolate Covered Strawberries

• Sweets •



DECORATED CUPCAKES

\$48.00 per dozen

CELEBRATION CAKES

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

Full Sheet Cake (serves 60)	\$240.00
Half Sheet Cake (serves 30)	\$120.00
¼ Sheet Cake (serves 15)	\$65.00
10" Round Cake (Serves 12)	\$45.00

ICE CREAM SUNDAE BAR

\$6.25 per person

Service includes choice of vanilla or chocolate ice cream

CHOICE OF 4 TOPPINGS

- Caramel Drizzle
- Chocolate Drizzle
- Raspberry Drizzle
- Sprinkles
- Whipped Cream
- Crushed Peppermint
- Marshmallows
- Cherries

Note: Orders under \$50 will be offered as a pickup service in disposable ware

• Sweets •



• Snacks •

SNACKS

Potato Chips with Dip	\$24.00 20 servings
Mixed Nuts	\$13.95 per lb.
Snack Mix	\$12.95 per lb.
Pretzels	\$10.00 per lb.
Tortilla Chips with Salsa	\$26.00 20 servings
Fresh Whole Fruit	\$2.00 each
Individual Bags of Chips	\$1.95 each

Top Your Own Popcorn Station

\$5.50 per person (minimum of 25 guests)

Served with fresh popcorn and choice of 4 toppings

CHOICE OF 4 TOPPINGS

- Cheddar Seasoning
- Ranch Seasoning
- Tajin Seasoning
- Cinnamon Sugar
- Chocolate Drizzle
- Caramel Drizzle
- Crushed Peanuts
- Candy Crumbles

Note: Orders under \$50 will be offered as a pickup service in disposable ware

Beverage Service

COLD BEVERAGES

Lemonade, Iced Tea & Fruit Punch
\$14.00 per gallon

Single Serving Sodas
\$2.00 per can
Pepsi, Diet Pepsi, Starry, Mountain Dew

Bottled Water
\$2.80 | 20oz
\$1.65 | 12oz

Bottled Juice
\$2.95 per bottle

Bottled Iced Tea
\$3.25 per bottle

Milk
\$2.50 per bottle

HOT BEVERAGES

Regular Coffee	\$1.50 per person
Decaffeinated Coffee	\$1.50 per person
Assorted Hot Tea	\$2.50 per person
Hot Chocolate	\$16 per gallon

HOT CHOCOLATE BAR

\$7.00 per person (minimum of 25 guests)

Served with warm homemade hot chocolate and choice of 4 toppings

Note: Orders under \$50 will be offered as a pickup service in disposable ware

CHOICE OF 4 TOPPINGS

- Caramel Drizzle
- Chocolate Drizzle
- Raspberry Drizzle
- Sprinkles
- Whipped Cream
- Crushed Peppermint
- Marshmallows
- Cherries

BAR SERVICE

We have full-service bars available that we customize to your event needs.

Please review with your catering coordinator.



Aladdin Campus Dining Catering Guide

Contact Information

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(414) 382-6304

Alexis McClain
Catering Coordinator
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