



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.

Contact Information

Melanie Lucas, Director of Dining

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Alexis McClain, Catering Coordinator

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General Information

Catering Services

Our catering service requests vary widely. Tabletop linens, 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 booked less than 14 days prior to the event will be charged a \$20.00 surcharge. All off-campus services will include a delivery charge.

Confirmations & Guarantees

All catering event order forms must be signed and sent back to the catering office within 2 weeks of your event. Final guarantees for the number of attendants at the event must be received at least 14 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 Alverno College Events Coordinator at the time of booking each event.

Dietary Information

Our culinary team is fully equipped to handle all dietary restrictions. Ask the Catering Coordinator about our dietary options.

(V) – Vegetarian
(GF) – Gluten Free

(VG) – Vegan
(DF) – Dairy Free

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

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 (v)

\$33 per dozen

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

Bagels (v)

\$36.00 per dozen

An assortment of fresh baked bagels

Scones (v)

\$33.00 per dozen

An assortment of fresh baked scones

Donuts (v)

\$30.00 per dozen

Assorted selection

Breakfast Bread (v)

\$30.00 per dozen slices

Sliced assortment of fruit or nut breakfast breads

Cinnamon Rolls (v)

\$36.00 per dozen

Danish (v)

\$27.00 per dozen

Assorted flavors

Assorted Muffins (v)

\$30 per dozen

Featuring our low-fat variety of the day!



Build Your Own Donut Bar (V)

\$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

This service includes disposable and linen on buffet tables

CHOICE OF 5 TOPPINGS

Caramel Drizzle

Chocolate Drizzle

Raspberry Drizzle

Sprinkles

Crushed Peanuts

Cinnamon Sugar

Bacon Crumbles

Candy Crumbles

Add a Fresh Fruit Tray for \$3.00 per person

• Breakfast •



BREAKFAST BUFFETS

The following breakfast packages are setup buffet style (self-service) and 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

\$14.00 per person (minimum of 25 guests)

Bagel with cream cheese (V)

Granola Bar (V)

Mini Muffins (V)

Petite Fruit Cup (VG)

Bottle Juice

Continental Breakfast

\$9.25 per person (minimum of 10 guests)

Freshly Baked Breakfast Pastries (V)

Choice of Juice

Dark Roast Regular and Decaffeinated Coffee

Assorted Teas

Deluxe Continental Breakfast

\$12.00 per person (minimum of 25 guests)

Freshly Baked Breakfast Pastries (V)

Fresh Sliced Fruit (VG)

Choice of Juice

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 (V)

Whole Fresh Fruit (VG)

Granola and Assorted Yogurts (V)

Choice of Juice

Assorted Teas

Dark Roast Regular and Decaffeinated Coffee

Pick Two Breakfast Buffet

\$24.00 per person (minimum of 25 guests)

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

CHOICE OF TWO

French Toast (V)

Scrambled Eggs (GF)

Pancakes (V)

Biscuits & Gravy

Quiche

Cheese Omelets

Cream Cheese Filled French Pancakes (V)

Baked Blueberry French Toast (V)

Banana's Foster French Toast (V)

Orange Cinnamon French Toast (V)

CHOICE OF TWO

Sausage Links (GF)

Thick Sliced Bacon (GF)

Country Ham Slices (GF)

Home fried Potatoes (VG)

Hash Brown Potatoes (VG)

Cheesy Southern Grits (V)

Add a Fresh Fruit Tray to any Breakfast Buffet for \$3.00 per person

A close-up photograph of a sandwich on a dark, textured surface. The sandwich features a golden-brown, slightly textured bun. The fillings include fresh green lettuce, sliced red tomatoes, sliced cucumbers, and a ring of red onion. Grilled vegetables, including zucchini and red bell peppers, are also visible. A semi-transparent white banner is overlaid across the middle of the image, containing the text "Boxed Lunch" in a black, cursive font.

Boxed Lunch



EXPRESS BOXED LUNCHES

\$14.00 per person (10 box meat, cheese and bread combo minimum)

All box lunches are drop off services which includes sandwich, chips, cookie, condiments, soda or bottled water and disposable cutlery packaged in a lunch box. Gluten free desserts and breads available at additional cost.

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 (VG)

CHOICE OF CHEESE

Swiss
Provolone
Cheddar
Pepper Jack

CHOICE OF BREAD

White
Wheat

• *Boxed Lunch* •



• Boxed Lunch •

PREMIUM BOXED LUNCHES

All box lunches are a drop off service which includes a choice of side salad, dessert and soda or bottled water
Gluten free desserts and breads available at additional cost

10 SANDWICH/WRAP, SIDE AND DESSERT COMBO MINIMUM

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

SIDE SALAD

- Vegetable Pasta Salad (V)
- Potato Salad (V)
- Fruit Salad (VG, GF)
- Tossed Green Salad (VG, GF)

DESSERT

- Cookie (V)
- Brownie (V)
- Rice Krispie Treat (V)
- Lemon Bar (V)

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 focaccia

Grilled Chicken

\$16.00 per person

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

Portobello (V)

\$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 (10 salad and dessert combo minimum)

All box lunch salads is a drop off service which include dinner roll and butter, choice of dessert, soda or bottled water, napkins, cutlery and condiments
Gluten free desserts and breads available at additional cost

Ranger Cobb Salad (GF)

Mixed greens topped with grilled chicken breast, crumbled bacon, blue cheese, sliced egg and diced tomato with buttermilk ranch

Chef Salad (GF)

Mixed greens topped with diced turkey, ham, swiss, cheddar cheese, sliced egg, bacon and tomato with buttermilk ranch

Cajun Chicken Salad (GF)

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 (GF)

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

DAIRY FREE DRESSING AVAILABLE UPON REQUEST

• *Boxed Lunch* •



Appetizers

& Hors d'Oeuvres



APPETIZERS

Fresh Fruit Platter (VG, GF)

\$4.00 per person

Sliced fresh seasonal fruit display

Fresh Garden Vegetable Platter (VG, GF)

\$3.00 per person

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

Domestic Cheese Tray (V)

\$4.00 per person

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

Imported Cheese Selection (V)

\$5.00 per person

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

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 crostini crackers

Charcuterie Platter

\$125 per 25 people

Assortment of meats, cheeses, nuts, dried and 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 (V)

\$5.00 per person

Served with crackers

Spinach, Artichoke & Crab Dip

\$7.00 per person

Served with crackers

Southwestern Dip (V)

\$3.00 per person

Served with chips

Pecan Cheeseball (V)

\$4.00 per person

Served with crackers

Hummus Dip Trio (VG)

\$5.00 per person

Garlic, Pesto and Sundried Tomato

Hummus Dip served with toasted pita chips

• *Appetizers* •



COLD HORS D'OEUVRES

Priced per dozen | 2 dozen minimum

Assorted Finger Sandwiches (V)	\$16.00
Mini Italian Club Sandwiches	\$18.00
Mini Buildable Sliders <i>one protein, 2 vegetable & one sauce</i>	\$26.00
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 (GF,V)	\$30.00
Caprese Skewers <i>with balsamic drizzle</i> (GF,V)	\$25.00
Roasted Red Pepper, Feta & Basil Bruschetta (GF,V)	\$19.00
Shrimp Cocktail (GF)	\$38.00
Herbed & Spiced Goat Cheese	\$15.00
Cheese Stuffed Dates (GF) <i>wrapped in prosciutto</i>	\$38.00
Shrimp Taco <i>served on a tortilla chip</i> (GF)	\$33.00

• Hors d'Oeuvres •



HOT HORS D'OEUVRES

Priced per dozen | 2 dozen minimum

Hamburger Sliders	\$26.00
<i>with american cheese, pickles and ketchup</i>	
Zucchini Stuffed Mushrooms (V)	\$21.00
Italian Sausage Stuffed Mushrooms	\$22.00
Coconut Crusted Shrimp	\$30.00
<i>with spicy pineapple sauce</i>	
Coconut Crusted Chicken Strips	\$26.00
<i>with spicy pineapple sauce</i>	
Buffalo Style Chicken (GF)	\$28.00
<i>with marinated roasted peppers</i>	
Mini Quiche or Canapes	\$25.00
Bacon Wrapped Scallops (GF)	\$28.00
Grilled Beef Satays (GF) with chimichurri	\$27.00
Grilled Chicken Satays (GF) with garlic aioli	\$25.00
Cocktail Meatballs (10dz minimum) (GF)	\$15.00
<i>bbq, swedish or sweet and sour</i>	
BBQ Chicken Meatballs (10dz minimum) (GF)	\$17.00
Chicken Wings (GF)	\$28.00
<i>hot, bbq or orange glaze</i>	
Mini Maryland Crab Cakes	\$33.00
<i>with lemon garlic aioli</i>	
Roasted Cheese Ravioli (V)	\$25.00
<i>with marinara</i>	
Bacon Wrapped Water Chestnuts (GF)	\$48.00
Mini Beef Wellington Bites	\$48.00

• Hors d'Oeuvres •



Buffets



DINNER BUFFET

Contact Catering Coordinator for Pricing

(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

Vegetarian Lasagna (V)

Alfredo or Marinara

Vegetable Stuffed

Portobello Mushroom (VG)

Seafood Cavatelli

in a Red Pepper Cream Sauce

Bourbon-Glazed Salmon

Italian Chicken Breast (GF)

Honey-Baked Pit Ham (GF)

Grilled Pork Chops (GF)

with Apricot demi-glaze

Chicken Marsala (GF)

Chicken Cordon Bleu

Marinated Grilled

Chicken Breast (GF)

Fried Chicken

Roast Top Round of Beef (GF)

Marinated Beef Tips

with Mushroom Sauce

Roast Pork Loin (GF)

with an Apple Brandy Sauce

Roast Turkey Breast (GF)

SALADS

Fresh Fruit (VG, GF)

House Garden (VG, GF)

Classic Caesar (V)

Marinated Veggie (VG, GF)

Marinated Tomato (VG, GF)

Traditional Spinach (VG, GF)

Tabbouleh (VG)

Creamy Cole Slaw (V, GF)

American-Style Potato (V, GF)

Pesto Pasta Salad *with Broccoli Raab* (V)

ACCOMPANIMENTS

Fresh Vegetable Medley (VG, GF)

Fried Corn (V, GF)

Country Style Green Beans (VG, GF)

Broccoli Florets (VG, GF)

Baby Glazed Carrots (V)

Long Grain & Wild Rice Blend (V, GF)

Pilaf Rice (V, GF)

Roasted Sweet Potatoes (VG, GF)

Potatoes Au Gratin (V)

Garlic Mashed (V)

Herb Roasted Red Potatoes (VG, GF)

DESSERTS

Seasonal Fruit Cobbler (V)

Cream or Fruit Pies (V)

Assorted Cake (V)

Strawberry Shortcake (V)

Cheesecake with Fruit Topping (V)

• Buffets •



PREMIUM DINNER BUFFET

Contact Catering Coordinator for Pricing

(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

Portobello Steaks (V)

with chipotle potatoes and fried onion straws

Jumbo Shrimp Seafood Pasta

Grilled Salmon (GF)

with balsamic tomato and cucumber relish

Baked Tilapia (GF)

topped with lump crabmeat butter

Chicken Breast Stuffed (GF)

with pancetta, spinach and smoked gouda

Chicken Roulade (GF)

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

Roasted Sirloin of Beef (GF)

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 (V)

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

ACCOMPANIMENTS

Grilled Asparagus Spears (VG, GF)

Roasted Root Vegetables (VG, GF)

Roasted Vegetable Tart (V)

with asiago cheese

Risotto (V)

with mushroom, zucchini and smoked gouda

Roasted Yukon Gold Potatoes (V)

Wild Rice (V, GF)

with asparagus tips and shiitake mushrooms

DESSERT

Chocolate Cheesecake (V)

with chocolate covered strawberries

Southern Pecan Pie (V)

French Almond Cake (V)

with fresh strawberries

Granny Smith Apple Crunch Pie (V)

Chocolate Rum Terrine (V)

with raspberry coulis

Eclairs (V)

Cream Puffs (V)

• Buffets •



• Buffets •

THEME BUFFETS

(minimum of 25 guests required)

All themed buffets include iced water, disposable and linen on buffet

Indian Buffet

\$28.00 per person

Garlic Naan Dippers (VG)

Aloo Gobi (V)

Steamed Rice (V)

Butter Chicken

Rice Pudding (V)

Mediterranean Buffet

\$23.50 per person

Tossed Garden Salad (VG)

Pita Bread (V)

Sliced Gyro (GF)

Tzatziki Sauce (GF,V)

Lettuce, Tomato & Onion Topping (GF,V)

Lemon Bars (V)

South of the Border

\$20.00 per person Chicken Entrée

\$24.00 per person Beef Entrée

Soft Shell Tacos (V)

Hard Shell Tacos (GF,V)

Ground Beef or Shredded Chicken (GF)

Spanish Rice (GF,V)

Corn & Black Beans (GF,VG)

Guacamole Salad (GF,VG)

Sour Cream

Salsa (GF,V)

Churros (V)

Additional Entrées Available for Add On



THEME BUFFETS

(minimum of 25 guests required)

Italian Pasta Buffet

\$23.00 per person

Tossed Garden Salad (GF, VG)

Garlic Bread Sticks (V)

Steamed Broccoli (VG)

Sautéed Mushrooms (VG)

Penne and Bow Tie Pastas (V)

Marinara Sauce (GF, V)

Alfredo Sauce (GF, V)

Chicken Strips (GF)

Meatballs

Assorted Dessert Bars (V)

Additional Entrées Available for Add On

PIZZA BUFFET

\$20 per person (serves 2 slices per guest)

(minimum of 25 guests required)

Assortment of 1 Topping Pizzas

Tossed Green Salad (VG)

Garlic Breadsticks with Marinara Sauce

Crushed Red Pepper

Parmesan Cheese

Frosted Brownies (V)

Assortment of Pepsi Sodas

Ask About Our Gluten Free Pizzas!

• Buffets •



PICNIC BUFFET

\$22 per person

(minimum of 25 guests required)

Buffet includes disposable utensils, linen on buffet, fresh baked buns, cheeses, lettuce, tomato, pickles, red onions and condiments, iced water-along with fresh baked cookies. Gluten free desserts and breads available at an additional cost

CHOICE OF TWO MAIN COURSES

Veggie Burgers (V)

Hamburgers (GF)

Hot Dogs (GF)

Bratwurst (GF)

Grilled Chicken Breast (GF)

BBQ Chicken (GF)

CHOICE OF TWO COLD SIDES

Watermelon (VG)

Fruit Salad (VG)

Garden Tossed Salad with Dressing (VG)

Potato Chips (V)

Potato Salad (V)

Cole Slaw (V)

Pasta Salad (V)

CHOICE OF ONE HOT SIDE

Baked Beans (V)

Corn on the Cob (V)

Macaroni & Cheese (V)

Additional Entrées Available for Add On

• Buffets •



SWEET GREENS BUFFET

\$24.50 per person

(minimum of 25 guests required)

Buffet includes disposable utensils, linen on buffet, fresh baked rolls, butter, dessert bars and iced water.

CHOICE OF TWO LEAFY GREENS

Arugula (VG, GF)

Spinach (VG, GF)

Romaine Lettuce (VG, GF)

Spring Mix (VG, GF)

Kale (VG, GF)

Green Leaf (VG, GF)

CHOICE OF SIX TOPPINGS

Broccoli Florets (VG, GF)

Cherry Tomatoes (VG, GF)

Cucumber (VG, GF)

Shredded Carrots (VG, GF)

Roasted Corn (VG, GF)

Red Onion (VG, GF)

Sliced Apples (VG, GF)

Fresh Strawberries (VG, GF)

Mandarin Oranges (VG,GF)

Blueberries (VG, GF)

Diced Avocado (VG, GF)

Dried Craisins (VG, GF)

CHOICE OF TWO PROTEINS

Grilled Chicken (GF)

Sliced Turkey (VG, GF)

Bacon Crumbles (VG, GF)

Cubed Smoked Ham (GF)

Crispy Chicken (GF)

Boiled Eggs (VG, GF)

Teriyaki Tofu (VG, GF)

Roasted Portobello Strips (VG, GF)

Garlic Butter Steak Bites (GF) | UPCHARGE

Honey Garlic Salmon Filets (GF) | UPCHARGE

CHOICE OF TWO CRUNCHY TOPPINGS

Croutons (V)

Tortilla Strips (VG, GF)

Crispy Fried Noodles (V)

Walnuts (VG, GF)

Almonds (VG, GF)

Sunflower Seeds (VG,GF)

CHOICE OF TWO CHEESES

Shaved Parmesan Cheese (V)

Bleu Cheese (V)

Cheddar Cheese (V)

Feta Cheese (V)

Cottage Cheese (V)

CHOICE OF TWO DRESSINGS

Avocado Lime Ranch Dressing (V)

Buttermilk Ranch Dressing (V)

Thousand Island Dressing (V)

Caesar Dressing (V)

Balsamic Vinaigrette (VG, DF)

Raspberry Vinaigrette (VG, DF)

Lemon Honey Vinaigrette (VG, DF)

Pesto Vinaigrette (VG, DF)

• Buffets •



Served Entrees



SERVED ENTREES

Contact Catering Coordinator for Pricing

All entrees are served with a side salad or soup, starch, vegetable, rolls and butter, dessert, coffee and herbal tea by request. Custom items available-please contact Catering Coordinator.

CHOOSE ONE SIDE OPTION

Herb Roasted Potatoes (V, GF)

Baked Sweet Potato (V, GF)

Wild Rice Pilaf (V, GF)

Orzo Pasta with Fresh Herbs (V, GF)

Cheesy Grits (V, GF)

Garlic Mashed Potatoes (V, GF)

Baked Potato (V, GF)

Couscous (V, GF)

CHOOSE ONE VEGETABLES OPTION

Ratatouille (VG, GF)

Country Style Green Beans with Bacon and Onions

Six Bean Amandine (VG, GF)

Roasted Corn with Peppers and Onions (VG, GF)

Steamed Broccoli & Cauliflower with Herb Butter (V, GF)

Squash Medley with Roasted Red Peppers (VG, GF)

Roasted Asparagus Spears (VG, GF)

Roasted Broccolini (VG, GF)

• Served Entrees •



• Served Entrees •

SEAFOOD

Grilled Salmon (GF)

With tomato, cucumber and kalamata olives

Seared Tuna (GF)

With capers, lemon and dill

Seafood Pasta Primavera

With shrimp and scallops

Grilled Mahi-Mahi (GF)

Topped with pineapple-mango salsa

VEGETARIAN

Marinated Grilled Zucchini, Squash, Portobello Mushrooms & Tomatoes (V)

Served over pasta with a roasted red pepper sauce

Portobello Mushroom (V)

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

Gnocchi (V)

With tomato and basil sauce and seasonal vegetables

Grilled Eggplant & Tomato (V, GF)

Topped with balsamic glaze and mozzarella cheese

Roasted Vegetable Lasagna (V)

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



• Served Entrees •

CHICKEN

Chicken Parmesan

With tomato sauce and parmesan cheese

Chicken Breast (GF)

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 (GF)

With fresh spinach and gouda

Roasted Roulade of Chicken Breast (GF)

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

Stir Fry Chicken (GF)

With seared sauced vegetables

BEEF

Braised Beef Short Rib (GF)

With mushroom sauce

Lime Marinated Flank Steak (GF)

Topped with chimichurri sauce

Spicy Mongolian Beef (GF)

Charred with seared vegetables

Roast Prime Rib (GF)

Classic cut roast with au jus

BBQ Beef Stir Fry (GF)

With seared sauced vegetables



• Served Entrees •

CARVED SPECIALTIES

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

Carving stations are charged an \$25 per hour staffing fee

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

Roast Tenderloin (GF)
\$150.00 (20–25 servings)

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

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

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

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

CHOICE OF TWO CONDIMENTS

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



Sweets & Snacks



• Sweets •

Rice Krispy Treats

\$14.00 per dozen

Assorted Baker Street Cookies

\$14.00 per dozen

- Sugar
- Oatmeal Raisin
- Chocolate Chip
- Peanut Butter

Assorted Homestyle Brownies

\$19.00 per dozen

- Nut
- M&M Sprinkled
- Coconut Sprinkled

Gourmet Dessert Bars

\$24.00 per dozen

- Seven Layer Bars
- Lemon Bars
- Oreo Bars
- Snickers Bars
- Coffee Cake Bars
- Mixed Berry Bars

Cake Shooters

\$38.00 per dozen

- Lemon
- Cookies & Cream
- Strawberry
- Red Velvet
- Vanilla
- Chocolate

Mini Cheesecake

\$24.00 per dozen

- Blueberry
- New York Style
- Strawberry
- Chocolate Truffle

Miniature Desserts

\$30.00 per dozen

- Fruit Tarts
- Mini Cannoli
- Lemon Tarts
- Macaroons
- Mousse Tarts
- Tea Cookies
- Mini Cream Puffs
- Petit Fours
- Mini Eclairs

Chocolate Covered Strawberries

\$40.00 per dozen



FROSTED CUPCAKES

\$40.00 per dozen

DECORATED CUPCAKES

See Catering Coordinator for More Information

CELEBRATION CAKES

Decorated cakes for any occasion. Pricing subject to change for specialized cakes. 72-hour notice is required!

Full Sheet Cake (serves 96)	\$240.00
Half Sheet Cake (serves 48)	\$120.00
¼ Sheet Cake (serves 15)	\$65.00
10" Round Cake (Serves 12)	\$45.00

ICE CREAM SUNDAE BAR

\$6.25 per person (minimum of 50 guests)

Service includes choice of vanilla or chocolate ice cream

CHOICE OF 5 TOPPINGS

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

• Sweets •

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



• Snacks •

SNACKS

Potato Chips with Dip (V)	\$26.50	20 servings
Mixed Nuts (V)	\$13.95	per lb.
Snack Mix (V)	\$12.95	per lb.
Pretzels (V)	\$10.00	per lb.
Tortilla Chips with Salsa (V)	\$26.00	20 servings
Fresh Whole Fruit (VG)	\$2.00	each
Individual Bags of Chips (V)	\$2.00	each
Cotton Candy (V)	\$5.00	per person
Freshly Popped Popcorn (V)	\$3.00	per person

Top Your Own Popcorn Station (V)

\$5.50 per person (minimum of 25 guests)

Served with fresh popcorn and choice of 4 toppings

CHOICE OF 5 TOPPINGS

Cheddar Seasoning
Ranch Seasoning
Tajin Seasoning
BBQ 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

Cold Beverage Service

BULK BEVERAGES

Served with 8oz cups and napkins

Orange Juice	\$23.00 per gallon
Cranberry Juice	\$23.00 per gallon
Lemonade	\$18.00 per gallon
Iced Tea	\$16.00 per gallon
Arnold Palmer	\$17.00 per gallon
Fruit Punch	\$14.00 per gallon

PREPACKAGED BEVERAGES

Single Serving Sodas

\$2.00 per can

Pepsi, Diet Pepsi, Starry, Mountain Dew

Bottled Water	Bottled Juice
\$3.50 20oz	\$3.50 per bottle
\$2.00 12oz	
Bottled Iced Tea	Milk
\$3.50 per bottle	\$2.50 per bottle

SPECIALTY PUNCH

Served with 8oz cups and napkins

Alverno Punch	\$24.00 per gallon
Red Party Punch	\$22.00 per gallon
Spritzer Punch	\$22.00 per gallon
Citrus & White Grape	\$23.00 per gallon
Seasonal Punch	\$23.00 per gallon

FRUIT INFUSED WATER

Served with 8oz cups and napkins

Blackberry Sage	\$19.00 per gallon
Citrus Thyme	\$19.00 per gallon
Cucumber Mint	\$19.00 per gallon
Strawberry Lavender	\$19.00 per gallon

Hot Beverage Service

HOT CHOCOLATE BAR

\$7.00 per person (minimum of 25 guests)
Served with warm house-made hot chocolate and choice of 5 toppings

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

CHOICE OF 5 TOPPINGS

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

BULK BEVERAGES

Served with needed accompaniments, 8oz hot cups and napkins

Regular Coffee	\$2.30 per person
Decaffeinated Coffee	\$2.30 per person
Assorted Herbal Teas	\$2.50 per person
Hot Chocolate	\$18.00 per gallon
Hot Apple Cider	\$20.00 per gallon

Alcoholic Beverage Service

CASH BAR

Guest to pay with cash only at time of event. Cash bar minimums are applied starting at 4 hours. If minimum is not met, balance to be charged back to the client.

HOST BAR

Client to pay the amount consumed by guest post event. Host bar minimums are applied starting at 4 hours. If minimum is not met, balance to be charged back to the client.

BEER, WINE, SODA BAR

This service includes Import and Domestic Bottled Beer, Red and White Wine and Assorted Pepsi Soda Selections.

FULL BAR

This service includes Liquor, Mixers, Import and Domestic Bottled Beer, Red and White Wine, Assorted Pepsi Soda Selections and standard bar fruit.

BAR MINIMUMS

Minimum charges are based on time of service. All bars have a 4-hour minimum. Sales minimums are \$100 per hour per bartender. If minimum is not met, the difference will be charged back to the client.

BARTENDER LABOR

Bartender labor is attached to every service at \$25 per bartender per hour. 1 Bartender is recommended for every 75 guests.

PRICE LIST

Import Beer	\$7.00 per bottle
Domestic Beer	\$5.00 per bottle
House Wine	\$6.00 per glass
Specialty Wine	\$8.00 per glass
Cocktail	\$10.00 per 1oz liquor
Specialty Cocktail	Market Price
House Champagne	\$22.50 per bottle



Aladdin Campus Dining Catering Guide

Contact Information

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ALADDIN
CAMPUS DINING

ALVERNO
COLLEGE
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